



# EASTSIDE GRILLE



At Marlborough Country Club

## SOUPS

**NEW ENGLAND CLAM CHOWDER** Cup 5 Bowl 7

**LOBSTER BISQUE** Cup 5 Bowl 8

## SALADS

<b>HOUSE SALAD*</b>	Mixed Greens, English Cucumbers, Grape Tomatoes, Red Onions, Carrot Sticks	4/7
<b>STRAWBERRY SPINACH SALAD*</b>	Baby Spinach, Slivered Almonds, Fresh Cut Strawberries, English Cucumbers, Goat Cheese, Balsamic Vinaigrette	6/10
<b>MANGO &amp; ALMOND COUS COUS SALAD*</b>	Bibb Lettuce, Mango, Toasted Cous Cous, Slivered Almonds, Golden Raisins, Red Peppers, Scallions, Goat Cheese, Citrus Vinaigrette	6/10
<b>CLASSIC CAESAR</b>	Hearts of Romaine, Shaved Parmesan, House Made Croutons, Caesar Dressing; Anchovies Additional	5/9
<b>COBB SALAD*</b>	Mixed Greens, Grilled Chicken, Chopped Bacon, Hard Cooked Egg, Haas Avocado, Crumbled Blue Cheese	8/12
<b>SALAD ADDITIONS</b>	Marinated Steak Tips <sup>†</sup> * 8    Salmon <sup>†</sup> * 6    Grilled Chicken* 5    Shrimp* 2.5 ea	

## STARTERS

<b>FRIED CALAMARI</b>	Fritti, Thai Chili or Marinara	11
<b>MEDITERRANEAN PLATTER</b>	Roasted Tomato Hummus, Taboulleh, Feta Cheese, Spanakopita, Pita Bread, Extra Virgin Olive Oil	7/11
<b>RARE AHI TUNA PLATE<sup>†</sup></b>	Sesame Seed Crusted Ahi Tuna, Wasabi, Soy Pearls, Pickled Ginger, Asian Ginger Sauce	13
<b>SIGNATURE SHRIMP COCKTAIL*</b>	Five Jumbo Shrimp, Lemon Wedge with Cocktail Sauce	13
<b>BLUE CHEESE-ONION &amp; BEEF CROSTINI<sup>†</sup></b>	Sliced Beef Tips, French Bread Crostini, Blue Cheese Spread, Caramelized Onions	12
<b>STRAWBERRY GOAT CHEESE BRUSCHETTA</b>	Balsamic Glazed Fresh Strawberries, Charred Italian Bread, Goat Cheese, Fresh Basil	10
<b>LOBSTER RANGOON</b>	Lobster Filled Wontons, Sambal Melba Sauce	13

# ENTREES

## BEEF

<b>SHORT RIB RAGOUT</b>	10 oz. Boneless Short Rib Braised with a Wild Mushroom-Tomato Ragout Finished with Crisp Fried Onion Strings Served over Creamy Parmesan-Rosemary Polenta	23
<b>MARINATED STEAK TIPS†*</b>	Marinated Steak Tips Finished with a Mushroom Demi Glaze Served with Mashed Potatoes and Vegetable of the Day	16/25
<b>PORCINI DUSTED FILET MIGNON†*</b>	Grilled 8 oz. Filet of Beef Seasoned with Porcini Mushroom Powder Finished with a Truffled Wild Mushroom Demi Glaze Served with Roasted Fingerling Potatoes and Vegetable of the Day	28

## POULTRY

<b>CHICKEN PARMESAN</b>	Breaded Chicken Cutlet Smothered with Marinara and Melted Mozzarella Cheese Served over Choice of Penne or Linguini Marinara	12/19
<b>THAI CHILI MARINATED TURKEY TIPS*</b>	Sautéed Turkey Tips over Rice Pilaf and Baby Spinach Finished with Roasted Bell Peppers and Caramelized Onions	12/19
<b>CHICKEN CAPRESE *</b>	Marinated Grilled Chicken Breast Topped with Balsamic Glazed Onions, Roasted Tomatoes and Fresh Mozzarella Cheese Served with Mashed Potatoes and Vegetable of the Day	13/20

## SEAFOOD

<b>HERB ROASTED SALMON †</b>	Oven Roasted Salmon Glazed with a Fresh Herb Dijonnaise Served over a Wild Mushroom and Pea Risotto with Vegetable of the Day	14/21
<b>MEDITERRANEAN SHRIMP AND SCALLOP RISOTTO*</b>	Shrimp and Scallops Sautéed with Olives, Capers, Roasted Red Peppers, Tomatoes and Feta Cheese Tossed with Creamy Risotto	17/25
<b>EVERYTHING SPICED SEARED †* TUNA</b>	Seared Sushi Grade Tuna Crusted with Seven Spices Finished with Sriracha Aioli Served with Rice Pilaf and Vegetable of the Day	18/26
<b>BAKED HADDOCK</b>	Haddock Baked with Seasoned Cracker Crumbs, White Wine and Butter, Served with Rice Pilaf and Vegetable of the day	14/21

## PORK AND LAMB

<b>STUFFED PORK TENDERLOIN†*</b>	Pork Tenderloin Stuffed with Spinach, Roasted Tomatoes, Fresh Mozzarella and Parma Ham Finished with Pan Jus Served with Mashed Potatoes and Vegetable of the Day	19
<b>ROSEMARY MUSTARD RACK OF LAMB†</b>	Rosemary Mustard and Panko Crusted Rack of New Zealand Lamb Served with Oven Roasted Fingerling Potatoes and Vegetable of the Day	28

## VEGETARIAN

<b>MEDITERRANEAN RISOTTO WITH GRILLED SQUASH</b>	Creamy Risotto Sautéed with Olives, Capers, Roasted Red Peppers, Tomatoes and Feta Cheese Topped with Grilled Yellow Squash and Zucchini	10/16
<b>EGGPLANT NAPOLEON</b>	Baked Eggplant Sliced and Layered with Tomatoes and Fresh Mozzarella Cheese Finished with Aged Trebianno Vinegar Served over Penne Marinara	10/16

*\*Denotes Gluten Free Options. †Consuming Raw or Undercooked Meats, Seafood, Poultry, Shellfish or Eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please inform your server if you have any food allergies.*