



# 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>THE WEDGE SALAD*</b>	Iceberg Lettuce, Tomatoes, Red Onions, Bacon, Crumbled Blue Cheese, Blue Cheese Dressing	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†* 8    Salmon†* 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†</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 †</b>	Sliced Beef Tips, French Bread Crostini, Blue Cheese Spread, Caramelized Onions	12
<b>LOBSTER RANGOON</b>	Lobster Filled Wontons, Sambal Melba Sauce	13

# ENTREES

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## BEEF

<b>SOUTHWEST SKIRT STEAK†*</b>	9 oz. Cajun Rubbed Skirt Steak Finished with an Ancho Lime Butter Served over Basmati Rice and Black Beans Sautéed with Garlic, Tomatoes and Scallions	28
<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>FILET MIGNON†*</b>	Grilled 8 oz. Filet of Beef Finished with Roasted Red Tomatoes, Grilled Artichokes, Goat Cheese and Balsamic 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 Basmati Rice and Baby Spinach Topped with Roasted Bell Peppers and Caramelized Onions	12/19
<b>MAPLE LEAF FARMS DUCK BREAST†*</b>	Pan Seared Duck Breast Finished with Fresh Cherry Sauce and Grilled Apricots Served with Basmati Rice and Vegetable of the Day	24

## SEAFOOD

<b>CAJUN SPICED SWORDFISH*</b>	Grilled Cajun Swordfish Finished with Salsa Verde Served with Basmati Rice and Black Beans Sautéed with Garlic, Tomatoes and Scallions	18/26
<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>LEMON PARMESAN CRUSTED SALMON †</b>	Salmon Coated with Lemon Parmesan Bread Crumbs Finished with a Creamy Dill Sauce Served with Basmati Rice and Vegetable of the Day	15/22
<b>BAKED HADDOCK</b>	North Atlantic Haddock Baked with Seasoned Cracker Crumbs and White Wine Served with Basmati Rice and Vegetable of the day	14/21

## PORK AND LAMB

<b>MAPLE BOURBON BRAISED PORK BELLY*</b>	Braised Pork Belly Finished with Maple Bourbon Pan Jus and Spiced Red Pepper Relish Served over Slow Cooked Lentils Sautéed with Mirepoix Vegetable	25
<b>DOUBLE CUT LAMB LOLLIPO†*</b>	Four Grilled Lamb Lollipops Finished with a Mint Demi Glaze 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
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*\*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.*