

APPETIZERS

FRIED ZUCCHINI STICKS	8.29
LIGHTLY BREADED – SERVED WITH PEPPERCORN DIPPING SAUCE	
SPINACH & ARTICHOKE DIP	8.29
MELTED WISCONSIN CHEDDAR & IMPORTED GOUDA CHEESE, CRISPY TORTILLA CHIPS	
NATIVE FRIED CALAMARI	12.99
WITH MARINARA SAUCE	
TEX MEX EGGROLLS	7.79
CHICKEN, CORN, BLACK BEANS, PEPPERS & MELTED CHEESE. SERVED WITH AVOCADO CREAM & SALSA	
HONEY BUFFALO CHICKEN STRIPS	10.29
CELERY STICKS & BLUE CHEESE DIPPING SAUCE	
FRIED MOZZARELLA STICKS	8.29
WITH MARINARA DIPPING SAUCE	
SHRIMP COCKTAIL	10.99
FIVE CHILLED SHRIMP WITH COCKTAIL SAUCE & LEMON	
COCONUT-CRUSTED SHRIMP	12.29
GULF SHRIMP ROLLED IN FRESH COCONUT & SEASONED BREAD CRUMBS	
BONELESS BUFFALO TENDERS	10.29
HOT & SPICY WITH BLUE CHEESE DIPPING SAUCE	
SEAFOOD STUFFED MUSHROOMS	8.79
WITH MORNAY SAUCE	

BURGERS & SANDWICHES

SERVED WITH FRENCH FRIES

CLASSIC CHEESEBURGER*	11.99
WITH LETTUCE, TOMATO & YOUR CHOICE OF AMERICAN, PEPPERJACK OR BLUE CHEESE	
GRASSFIELDS BURGER*	13.99
MONTEREY JACK CHEESE, APPLEWOOD BACON, SAUTÉED MUSHROOMS & CARAMELIZED ONIONS	
BACON SWISS BURGER*	13.49
WITH SWISS CHEESE & APPLEWOOD BACON	
CALIFORNIA CHICKEN SANDWICH	13.49
WITH CHUNKY AVOCADO, PEPPERJACK CHEESE & TOMATO	
GRILLED CHICKEN SANDWICH	12.99
SAUTÉED ONIONS, SWISS CHEESE, TOMATO & BISTRO SAUCE	
THUNDERBIRD	13.49
CHICKEN, PEPPER JACK, APPLE-SMOKED BACON, AVOCADO, SEARED CHILI PEPPERS, PICO DE GALLO, CHIPOTLE MAYO	

SIDE ITEMS

FRENCH FRIES	3.29
IDAHO BAKED POTATO	3.29
LOADED BAKED POTATO	ADD 2.29
GRASSFIELDS SPECIAL RICE PILAF	3.29
FRESH SEASONAL VEGETABLE	3.79

* Cooked to Order - Consuming undercooked meat may increase your risk of foodborne illness, especially if you have certain medical conditions.

Before placing your order, please inform your server if a person in your party has a food allergy.

All ingredients are not listed.

Ask your server for additional information.

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SALADS

DRESSINGS: ITALIAN, PARMESAN PEPPERCORN, CREAMY ITALIAN, LOW CAL RASPBERRY VINAIGRETTE, BLUE CHEESE

GRASSFIELDS SALAD	9.79
ROMAINE, ICEBERG, CUCUMBERS, TOMATOES, RED ONION, CHEESE & CROUTONS	
ORIGINAL CAESAR SALAD	9.99
WITH CROUTONS & REGGIANO PARMESAN CHEESE	
MEDITERRANEAN SALAD	11.99
FRESH BEETS, TOMATOES, ROASTED PEPPERS, RED ONION, FETA CHEESE AND KALAMATA OLIVES TOSSED WITH OREGANO VINAIGRETTE	
ICEBERG & BLUE	10.99
ICEBERG LETTUCE, BEEFSTEAK TOMATOES TOPPED WITH BLUE CHEESE DRESSING, RED, ONIONS & APPLEWOOD BACON	
VERMONT GOAT CHEESE & SPINACH SALAD	12.79
HONEY ROASTED PECANS, DRIED CRANBERRIES & MAPLE DIJON VINAIGRETTE	
SEARED SALMON SALAD	15.79
OVER A BED OF MESCLUN GREENS WITH CITRUS LEMON HERB DRESSING	
ADD TO ANY SALAD: CHICKEN 6.79 SHRIMP 7.29 STEAK TIPS 7.79	

STEAKS & SPECIALTIES*

MARINATED STEAK TIPS* - HOUSE SPECIALTY	20.29 / SM. 19.29
HAND CUT FROM U.S.D.A. CHOICE BLACK ANGUS STEER BEEF	
TERIYAKI STEAK TIPS*	20.49 / SM. 19.49
TIPS MARINATED IN OUR HOMEMADE TERIYAKI SAUCE	
STEAK TERIYAKI*	20.49 / SM. 18.29
BLACK ANGUS, MARINATED & GLAZED WITH OUR HOMEMADE TERIYAKI SAUCE	
CHARGRILLED FILET MIGNON* - OUR MOST TENDER CUT	23.79 / SM. 21.79
BACON WRAPPED 6 OZ. FILET MIGNON*	21.79
TENDER FIRE GRILLED WITH APPLEWOOD SMOKED BACON	
SIRLOIN STRIP STEAK*	23.79 / SM. 21.79
CENTER CUT, WELL MARBLED AGED MINIMUM OF 40 DAYS	
ROASTED RACK OF LAMB*	28.49
TENDER LOIN OF LAMB WITH SIDE OF HORSE RADISH SAUCE	
CHICKEN PARMIGIANA	15.99
BONELESS BREAST OF CHICKEN, MELTED PARMESAN & MOZZARELLA CHEESE	
STUFFED CHICKEN MESSINA	16.99
OVEN ROASTED CHICKEN BREAST WITH ITALIAN CHEESES, BABY SPINACH, ONIONS & SUN-DRIED TOMATOES TOPPED WITH A MUSHROOM MARSALA SAUCE	
CHICKEN BREAST TERIYAKI	14.99
WITH GRASSFIELDS RICE PILAF AND FRESH VEGGIES	
EGGPLANT & CHICKEN PARMIGIANA	15.79
FRESH SICILIAN EGGPLANT AND TENDER CHICKEN WITH MELTED PARMESAN & MOZZARELLA CHEESE	
CRISPY CHICKEN PICCATA	14.99
SERVED WITH LINGUINI	
PANKO CRUSTED CHICKEN	16.79
PAN SEARED, TOPPED WITH A LIGHT CREAM SAUCE	

FRESH FISH & SEAFOOD

CLASSIC BAKED STUFFED GULF SHRIMP	19.79
LIGHTLY STUFFED, TENDER PREMIUM WHITE SHRIMP FROM THE GULF OF MEXICO	
BROILED SCROD – ALWAYS FRESH	18.29
DAY BOAT ONLY, YOUR CHOICE BROILED OR BRONZED (CAJUN SEASON)	
NATIVE SEA SCALLOPS	21.79
ROLLED IN SEASONED BREAD CRUMBS AND LIGHTLY BROILED	
HONEY GLAZED SALMON	19.29
BAKED STUFFED SCROD	19.49
OUR ORIGINAL STUFFING RECIPE IS GUARANTEED NOT TO OVERTAKE THE SWEET FLAVOR OF OUR FRESH SCROD	
JUMBO MARYLAND CRABMEAT PIE	24.99
PREPARED BY OUR CHEF TO BRING OUT ITS SWEET, SUCCULENT FLAVOR	
NORWEGIAN ORGANIC SALMON	17.99
FRESH SALMON FILET WITH GARLIC BUTTER OR DILL SAUCE	
BROILED SEAFOOD COMBO	20.29
BAKED STUFFED SHRIMP & SCROD	

SURF & TURF*

CRABMEAT PIE & PETITE N.Y. SIRLOIN*	24.99
BROILED SCALLOPS & STEAK TIPS*	24.99
BAKED STUFFED SHRIMP & STEAK TERIYAKI*	22.79
LOBSTER PIE & TERIYAKI STEAK TIPS*	27.79

DINNER SALAD TO ACCOMPANY YOUR ENTRÉE - 4.29

ALL DINNER ENTRÉES SERVED WITH YOUR CHOICE OF IDAHO BAKED POTATO, SEASONED FRIES, OR GRASSFIELDS RICE PILAF

FRESH SEASONAL VEGGIES GLADLY SUBSTITUTED AT YOUR REQUEST