

# THE GRILLE

at MT. ANTHONY COUNTRY CLUB

## SOUPS, APPETIZERS & SALADS

- SOUP DU JOUR** Cup 5    **BEEF CHILI** Bowl 8
- FRENCH ONION SOUP** Classic French onion soup with croutons & Gruyere served in a cast iron crock 9
- THE GRILLE's ARTISAN POTATO CHIPS & DIP** Cast iron cooked artisan potato chips served with our own VT blue cheese or ranch dip **V** Ranch dip 8 Blue cheese 9
- HUMMUS PLATE** Our own hummus served with marinated Kalamata olives, feta and grilled pita **V** 14
- GREEN BEANS** Battered green beans, wasabi ranch **V** 11
- TOSTONES** Fried plantains served with chipotle aioli dip **V** 8
- MOZZARELLA STICKS** Panko breaded mozzarella sticks served with our house marinara sauce **V** 10
- COLOSSAL SHRIMP COCKTAIL** Four large prawns served with a citron and fresh horseradish cocktail sauce 17
- BUFFALO WINGS** Large chicken wings tossed in buffalo sauce served with cut vegetables & blue cheese dressing 15  
*Mild, Medium, Hot, Nuclear, BBQ, Garlic Parmesan or Teriyaki*
- THE VERMONT** Fresh greens topped with roasted turkey, chopped bacon, apple slices, hard-boiled egg, blue cheese, diced tomatoes and fresh avocado 15
- CAPRESE** Maplebrook Farm burratini, slow roasted tomatoes, arugula with basil pesto and aged balsamic reduction **V** 16
- CAESAR** Crisp romaine, house croutons shaved parmesan, tossed in our own caesar dressing **V** 12
- THE GREEK** Tomato, cucumber, peppers, red onion, Kalamata olives, romaine, oregano & Maplebrook feta **V** 14
- WEDGE GORGONZOLA SALAD** Fresh iceberg wedge topped with our homemade rich Gorgonzola dressing, bacon, diced tomatoes and onion straws **V** 14
- Salad Add Ons**  
Grilled Chicken 5 Blackened Chicken 6 Grilled Salmon 10  
Avocado 2 Bacon 2 Blue Cheese 2 Caramelized Onions 1.5

## SANDWICHES, BURGERS & PUB

- THE CLUB SANDWICH** Toasted sourdough layered with fresh roast turkey, bacon, lettuce and tomatoes with mayo served with house chips & a pickle 17
- THE REUBEN** Grilled rye corned beef or turkey layered with sauerkraut, Swiss cheese and Russian dressing. Served with French fries & a pickle 15
- SOUTHWEST CHICKEN SANDWICH** Grilled marinated chicken, bacon, avocado, caramelized onions, pepper jack cheese, tomato and iceberg lettuce on a grilled brioche bun with Southwest ranch with French fries 15
- JERRY'S QUESADILLAS** Fresh tortilla filled with Steak, chicken or black bean & corn, with monterrey jack, peppers & onions. Served with salsa & sour cream. **V** 16 Avocado + 2
- GRILLED SALMON BURGER** Fresh Atlantic Salmon Burger lightly grilled and served on brioche roll with chipotle remoulade, lettuce, tomatoes, dill pickle and house chips 17
- 1776 BURGER** 8 oz Prime blackened ground sirloin topped with Blue Cheese and bacon served on a brioche roll with iceberg, tomato, red onions, dill pickle & French fries 16
- BUILD THE MONUMENTAL BURGER** 8 oz Prime ground sirloin grilled to your liking, served on a brioche roll with iceberg, tomato, red onions, dill pickle & French fries 14
- GRILLED VEGGIE BURGER** Our own veggie burger, on brioche roll with iceberg lettuce, tomato, pickled onions, yogurt, French fries & pickle **V** 13
- Burger Add Ons** Avocado 2 Bacon 2 Blue Cheese 2 Caramelized Onions 1.5 Cheese 1

## ENTREES

- GRILLED SALMON** Fresh Atlantic Grilled Salmon with Creamed Potatoes and Leeks, and Sautéed Spinach. *Served with our fresh baked roll and house salad* 28
- PRIME NEW YORK STRIP STEAK** 12oz Prime USDA NY Strip with parsley butter, baked potato & vegetables. *Served with fresh baked roll and house salad* 34  
Blackened 36
- LAMB SHANK** Slow Roasted Lamb Shank cooked in a red wine demi served with creamy mashed potatoes and sautéed spinach 23
- MEDITERRANEAN CHICKEN** Sautéed Chicken breast in a light tomato sauce with garlic, capers Kalamata olives, artichoke hearts, feta, with wild rice pilaf and sautéed spinach 23
- SHRIMP SCAMPI FETTUCCHINE** Gulf shrimp, garlic butter, tomatoes, herbs, white wine, served with garlic bread 23
- PUMPKIN RAVIOLI** Handmade ravioli stuffed with savory pumpkin puree and artisan ricotta cheese on a sage cream sauce 23
- THANKSGIVING HOT TURKEY SANDWICH** Roast Vermont tom turkey and herb stuffing over sourdough bread, with savory pan gravy, Cape cranberry relish, and creamy mashed potatoes 18
- CLASSIC MEAT OR ROASTED VEGETABLE LASAGNA** Layers of meat sauce or roasted vegetables with our own marinara, ricotta & mozzarella served with garlic bread 19
- THE MULLIGAN** Beer battered Haddock with potato medallions, coleslaw, tartar & lemon 19
- SIDES** Dinner rolls & butter service +1 per person  
Hand-cut French or sweet potato fries, steak fries **V** 6 Onion rings 7 Mashed potatoes 5, Garlic bread Sticks(3) 5, Spinach or Vegetable du jour 5, House salad 5, Caesar 5, Coleslaw 5
- V** Indicates Vegetarian option    **Gluten Free** entrées available  
GF bread 2 Extra dressing + .75 Extra Avocado + 2

Please let your server know of any Food Allergies prior to ordering.  
Consuming raw or under cooked meats, poultry, seafood or eggs may increase your risk of food-borne illness.

