

GRILL

233

ALL AMERICAN CUISINE

Soups

New England Clam Chowder	\$6 Cup	\$8 Bowl
French Onion	\$5 Crock	
Soup of the Day	Priced Daily	

Starters

Mussels <i>Always fresh from Prince Edward Island, sauteéd in garlic, butter, white wine and saffron</i>	\$12
Calamari <i>Lightly fried and sauteéd with garlic butter, bell peppers and peperoncini, served with sweet chili and marinara sauces</i>	\$10
Panko Crab Cakes <i>Pan Seared and served with a roasted red pepper aioli</i>	\$12
Spinach and Artichoke Dip <i>Made with jalapeños and ricotta, served with crostini</i>	\$10
Quesadilla <i>Chicken, pablano peppers, tomatoes and pepperjack cheese, served with sour cream and salsa Add guacamole \$1.50</i>	\$10
Prosciutto Wrapped Scallops <i>Pan seared and served over arugula, topped with a lemon vinaigrette</i>	\$12
Asparagus and Prosciutto Crostini <i>Lightly drizzled with basil garlic oil, cracked pepper and parmesan</i>	\$8

Salads

House Salad or House Caesar Salad	\$5
Asian <i>Grilled chicken, spring mix, grape tomatoes, cashews, wontons and mandarin oranges, served with toasted sesame dressing</i>	\$12
Black and Bleu <i>Blackened steak, spring mix, grape tomatoes, red onions and crumbled bleu cheese, served with bleu cheese dressing</i>	\$14
Cobb <i>Rows of grilled chicken, chopped tomatoes, hardboiled egg, bacon, avocado and crumbled bleu cheese atop romaine, served with your choice of dressing</i>	\$12
Chicken Caesar <i>Dressed with our homemade caesar dressing</i>	\$10
Substitute grilled shrimp add \$4	
Fruit and Nut <i>Arugula, strawberries, candied walnuts and crumbled bleu cheese, served with zinfandel vinaigrette</i>	\$12

Meat Entrees

All meat entrees are served with mashed potato and fresh vegetables

Grilled 12 oz. Ribeye <i>Topped with a sun-dried tomato garlic butter</i>	\$22
Beef Short Ribs <i>All natural, local from Pineland Farms, boneless and braised in our house sauce</i>	\$20
Roasted Duck <i>Topped with a sun-dried cherry and balsamic demi glace</i>	\$20
Pork Shank <i>Braised and served Osso Bucco style</i>	\$18
BBQ Pork Ribs <i>Served with hand cut french fries and cole slaw</i>	
<i>Half rack</i>	\$14
<i>Full rack</i>	\$19

Seafood and Pasta Entrees

233 Carbonara <i>Sauteéd chicken, prosciutto, peas and roasted red peppers tossed in a sun-dried tomato cream sauce with penne pasta</i>	\$17
Tuscan Shrimp <i>Sauteed gulf shrimp, capers, kalamata olives, roasted red peppers and sun-dried tomatoes, tossed in white wine and olive oil over linguine, topped with pine nuts and feta</i>	\$19
Vegetable Lasagna <i>Eggplant, zucchini, summer squash, mushrooms, spinach, fresh tomatoes, ricotta and provolone cheese</i>	\$12
Chicken Parmesan <i>Lightly fried chicken topped with marinara sauce, provolone and parmesan cheese, served over linguine</i>	\$15
Three Clam Linguine <i>Baby, littleneck, and chopped clams all tossed in a white clam sauce with linguine</i>	\$19
Chicken Marsala <i>Sauteed with shallots and mushrooms, over linguine, served with fresh vegetables</i>	\$16
Veal Picatta <i>Sauteed with white wine, garlic, capers and lemon over linguine, served with fresh vegetables</i>	\$18
Ravioli of the Day: <i>Ask your server about our selected ravioli dish of the day</i>	
Haddock with Lobster Stuffing <i>Topped with a moist lobster stuffing and a light seafood cream sauce, served with risotto and fresh vegetables</i>	\$23
Honey Baked Scallops <i>Fresh sea scallops lightly coated with honey and crumbs, served with baked potato and fresh vegetables</i>	\$24
Lobster Mac and Cheese <i>Served with a house salad</i>	\$20
Fish and Chips <i>Fresh fried haddock, Served with hand cut fries and cole slaw</i>	\$14
Mediterranean Mahi Mahi <i>Pan seared served atop mixed greens with sauteéd sun-dried tomatoes, kalamata olives, squash, zucchini and feta</i>	\$17

Sandwiches

Served with sweet potato fries, hand cut fries or cole slaw

Pulled Pork <i>Freshly pulled in a sweet and tangy bbq sauce served open faced on a ciabatta roll</i>	\$10
Reuben <i>House boiled corned beef, sauerkraut, swiss cheese and thousand island on grilled marbled rye</i>	\$9
Turkey Club <i>Traditional Club on toasted wheat</i>	\$8
Lobster Roll <i>Lightly dressed with mayo on a warm croissant</i>	\$15
Haddock Sandwich <i>Lightly fried with lettuce, tomato and tartar sauce on a ciabatta roll</i>	\$11
Vegetarian Wrap <i>Hummus, sprouts, cukes, tomatoes and spinach in a wheat wrap</i>	\$8
Grilled Chicken Sandwich <i>Served with lettuce and tomato</i>	\$8
Cranberry and Walnut Chicken Salad <i>In a wheat wrap</i>	\$8
Open Faced Turkey <i>Over sourdough with stuffing, gravy and cranberry sauce</i>	\$10
French Dip <i>Shaved prime rib topped with swiss cheese and served on a hoagie roll with a side of au jus</i>	\$10

Burgers

1/2 lb. Angus Beef Burgers are served with your choice of sweet potato fries, handcut fries or cole slaw

"Route 1" <i>Lettuce and tomato</i>	\$8
"233" <i>Lettuce, tomato, raw onions, pickles and american cheese</i>	\$9
"Herbie" <i>Wood smoked bacon, bbq and cheddar cheese</i>	\$10
"Royal" <i>Crumbled bleu cheese, sauteed onions and spicy steak sauce</i>	\$10

"From the Panini Grill"

Served with your choice of sweet potato fries, handcut fries or cole slaw

Eggplant Parmesan <i>Fried eggplant, marinara and provolone cheese</i>	\$8
Turkey <i>Sliced turkey, crisp bacon, swiss cheese and ranch dressing</i>	\$9
Chicken <i>Grilled chicken, roasted red peppers, pesto and mozzarella cheese</i>	\$10
Mesquite Steak <i>Shaved steak with a mesquite sauce, cheddar cheese, sauteed onions and chipotle mayonnaise</i>	\$10

*Please let us know of any dietary needs or special requests as we will try to accommodate
Your hosts- The Kyle Family*