

GRILL

233

ALL AMERICAN CUISINE

All entrées served with ciabatta bread and garlic basil pepper oil ~ add a house salad \$5
All dinner entrées will have a \$2.00 plate share charge.

Soups

	Cup	Bowl
New England Clam Chowder	\$5	\$7
Wild Mushroom <i>Topped with a flaky pastry crust</i>		\$5
French Onion <i>Baked with a crouton and swiss cheese</i>		\$5

Starters

Mussels <i>Sautéed in a fresh tomato and garlic butter white wine sauce</i>		\$10
Calamari <i>Lightly fried, sautéed with bell peppers and pepperoncini's tossed with light garlic butter</i>		\$8
Crab Cakes <i>Pan seared and served with roasted red pepper aioli</i>		\$11
Bacon Wrapped Scallops <i>Served with tossed pineapple, greens and lightly drizzled with a balsamic reduction</i>		\$11
Coconut Shrimp <i>Coconut encrusted shrimp lightly fried and served with an orange ginger cream sauce</i>		\$10
Spinach & Artichoke Dip <i>Hot dip served with crostini</i>		\$9
Tomato Mozzarella Tower <i>Fresh mozzarella and tomato served atop greens and drizzled with balsamic vinaigrette.</i>		\$8
Chicken Quesadilla <i>Chicken, tri-colored bell peppers, monterey jack and cheddar cheeses, served with salsa and sour cream</i>		\$9
Add fresh guacamole \$1.50		
Asparagus & Prosciutto Crostini <i>Asparagus wrapped in prosciutto served on a toasted crostini lightly drizzled with olive oil, parmesan cheese and cracked pepper</i>		\$8
Teriyaki Chicken Skewers <i>Grilled teriyaki chicken served with a peanut ginger sauce</i>		\$8
Grilled Portabello <i>Topped with roasted red peppers and melted mozzarella, served over mixed greens with a balsamic reduction</i>		\$8

Salads

Salads can be served with a basket of roasted garlic ciabatta bread for \$2

House Salads <i>Mixed greens, Caesar or Spinach</i>		\$5
Asian Chicken Salad <i>Grilled chicken, mixed greens, grape tomatoes, cashews, crispy wontons and mandarin oranges, served with a toasted sesame dressing</i>		\$11
Black & Bleu Steak Salad <i>Blackened steak, mixed greens, grape tomatoes, red onions and crumbled bleu cheese, served with bleu cheese dressing</i>		\$13
Cobb Salad <i>Rows of grilled chicken, chunk tomatoes, hardboiled egg, bacon, avocado and crumbled bleu cheese atop a bed of romaine, served with your choice of dressing</i>		\$11
Spinach Salad <i>Spinach, grape tomatoes, red onions and crumbled bacon, served with warm bacon vinaigrette</i>		\$8
Caesar Salad <i>Traditional Caesar with our homemade Caesar dressing</i>		\$7
With Grilled Chicken		\$10
With Grilled Shrimp		\$14
Greek Salad <i>Mixed greens, grape tomatoes, artichokes, feta cheese, roasted red peppers and olives</i>		\$8
With Grilled Chicken		\$11
With Grilled Steak		\$13
Chèvre Salad <i>Fresh spinach, topped with encrusted goat cheese, candied almonds and sundried cherries, served with a White Zinfandel vinaigrette</i>		\$12

"From the Panini Grill"

Served on sourdough bread with one choice of waffle fries, sweet potato fries, hand cut fries or cole-slaw.

Vegetarian <i>Hummus, tomatoes, cucumbers, red onions, spinach and provolone</i>		\$8
Turkey <i>Fresh sliced turkey, crisp bacon, swiss cheese and ranch dressing</i>		\$9
Chicken <i>Grilled chicken, roasted red peppers, fresh cut mozzarella and pesto</i>		\$10
Steak <i>Shaved steak, green peppers, onions and swiss</i>		\$10

Please feel free to let us know of any dietary needs or special requests as we will try to accommodate them.

*All entrées served with ciabatta bread and garlic basil pepper oil ~ add a house salad \$5
All dinner entrées will have a \$2.00 plate share charge.*

Pasta Entrees

233 Carbonara <i>Sautéed chicken, prosciutto, peas and roasted red peppers tossed in a sun-dried tomato cream sauce with penne pasta</i>	\$17
Shrimp Farfalle <i>Sautéed gulf shrimp, capers, kalamata olives, roasted red peppers and sun-dried tomatoes, tossed in light olive oil sauce with bow tie pasta topped with pine nuts and feta</i>	\$18
Seafood Alfredo <i>Sautéed scallops, shrimp and mussels served atop fettuccine alfredo</i>	\$20
Vegetable Lasagna <i>Eggplant, zucchini, yellow squash, mushrooms, spinach, fresh tomatoes, roasted red peppers and ricotta, baked in our Chef's red sauce with provolone cheese</i>	\$12
Chicken Parmesan <i>Lightly fried chicken, marinara sauce, provolone and parmesan cheese, served over linguine</i>	\$15
With Veal	\$17
With Eggplant	\$14
Three Clam Linguine <i>Baby, little neck and chopped sea clams all tossed in a white clam sauce over linguine</i>	\$18
Provençal <i>Mushrooms, cherry tomatoes, artichoke hearts and fresh spinach, tossed in a garlic butter white wine sauce with fettuccine</i>	\$14
With Chicken	\$17
With Shrimp	\$18
Ravioli of the Day: <i>Ask your server about our selected ravioli dish of the day</i>	

Meat Entrees

Surf n' Turf	
Grilled New York strip and grilled shrimp with a roasted garlic sauce	\$25
Grilled New York strip and pan seared scallops with a roasted garlic sauce	\$27
<i>Both served with garlic mashed potato and fresh vegetables</i>	
T-Bone Steak <i>16 oz T-Bone grilled to perfection and topped with worcestershire mushrooms</i>	\$24
Roasted Duck <i>Tender roasted half duck topped with a sun-dried cherry and balsamic demi glaze, served with garlic mashed potato and fresh vegetables</i>	\$21
Braised Pork Shank <i>Tender pork Osso Buco style, served with garlic mashed potato and fresh vegetables</i>	\$18
BBQ Pork Chops <i>Root beer and bourbon glaze marinated boneless pork chops, served with baked potato and fresh vegetables</i>	\$16
Chicken Marsala <i>Sautéed chicken, marsala wine, mushrooms, onions and fresh rosemary, served with linguine and fresh vegetables</i>	\$15
With Veal	\$17
Pollo alla Prosciutto <i>Sautéed chicken, prosciutto, tossed in a light lemon cream sauce with linguine</i>	\$17

Seafood Entrees

Haddock with Lobster Stuffing <i>Fresh Atlantic Haddock with a moist lobster stuffing, topped with a light seafood cream sauce, served with risotto and fresh vegetables</i>	\$23
Salmon Picatta <i>Fresh salmon fillet sautéed in white wine, garlic, lemon and capers served with linguine and fresh vegetables</i>	\$19
Warm Mediterranean Salad with Mahi Mahi <i>Pan seared Mahi Mahi served atop mixed greens with lightly dressed kalamata olives, zucchini, summer squash, sun dried and grape tomatoes with feta cheese</i>	\$17
Swordfish Steak <i>Served your choice of pan blackened or grilled with a lemon pepper marinade served with risotto and fresh vegetables</i>	\$22
Fish & Chips <i>Lightly fried Atlantic Haddock, served with hand cut fries and cole slaw</i>	\$14

Sandwiches

All sandwiches are served with one choice of waffle fries, sweet potato fries, hand cut fries or cole slaw

Open Faced Pulled Pork <i>Mound of freshly pulled pork in a sweet and tangy barbeque sauce served over sandwich ciabatta</i>	\$10
Reuben <i>Corned beef, sauerkraut, swiss cheese and thousand island dressing on grilled marbled rye</i>	\$9
Rachel <i>Turkey, cole-slaw, swiss cheese and thousand island dressing on grilled marbled rye</i>	\$9
Smoked Turkey Club <i>Traditional club sandwich on toasted split top wheat</i>	\$8
French Dip <i>Shaved medium rare roast beef with swiss cheese, served on a toasted roll with a side of au jus</i>	\$10
Maine Lobster Roll <i>Fresh lobster meat lightly dressed and served on a warmed croissant</i>	\$15
Walnut and Cranberry Chicken Salad <i>Served with lettuce on toasted ciabatta</i>	\$8
Buffalo Chicken Wrap <i>Crispy fried chicken strips smothered in buffalo sauce with lettuce and red onions all lightly tossed with bleu cheese dressing</i>	\$8
Atlantic Haddock Sandwich <i>Fresh haddock lightly fried or broiled, served with a side of tartar sauce</i>	\$11
Veggie Burger <i>Black bean and corn veggie burger with lettuce, tomato and onions, served on a sandwich ciabatta</i>	\$8

Build Your Own

Pick your choice of three toppings: sautéed mushrooms, onions, peppers, swiss, cheddar, american, provolone cheese or barbeque sauce bacon \$1 crumbled bleu cheese \$1.

Angus Beef Burger	\$10
Grilled Chicken	\$8

Please feel free to let us know of any dietary needs or special requests as we will try to accommodate them.