



Entrées



Chef Specialties

All chef specialty dinners are served with a house salad

Pollo Verona..... \$22.50

Tender strips of chicken, asparagus, ham, sun-dried tomatoes in a Marsala cream sauce, served over whole grain rotini pasta topped with Fontina cheese

Hawaiian Vegetable Chicken..... \$22.50

Chicken & Shrimp sautéed with onion, green pepper, broccoli, cauliflower, celery, carrots & pineapple, in a honey teriyaki wine sauce, served over linguine pasta topped with toasted coconut

Seafood Sauté..... \$32.95

Shrimp, scallops, lump crab meat & clams sautéed with white wine, fresh tomatoes, garlic & butter, served over linguine pasta

Grimster's Diablo \$22.95

Pub's version of a Cajun favorite. Spicy sausage & shrimp sautéed with green peppers & onions, seasoned with cayenne & Cajun spices & Tabasco & finished with tomato sauce. Served over linguine. **HOT!** 🌶️

Shrimp Scampi\$21.50

Six large shrimp sautéed with wine, garlic butter & tomatoes, served over linguine

Chicken

Includes a house salad & your choice of: vegetable, beer-battered fries, red-skinned mashed potatoes, chips, coleslaw, applesauce, baked sweet potato OR baked potato

Marsala Chicken\$16.50

Sautéed in marsala sauce with mushrooms & onions

Spinach Stuffed Chicken\$14.50

Stuffed with spinach, ricotta, sun-dried tomatoes and pepper jack cheese

Hickory Chicken\$17.50

Marinated, grilled & smothered in bbq sauce, sautéed onions, peppers & melted Monterey Jack cheese



Steaks

All of our steaks are prepared with Montreal Steak seasoning & include a house salad & your choice of: vegetable, beer-battered fries, red-skinned mashed potatoes, chips, coleslaw, applesauce, baked sweet potato OR baked potato

New York Strip Steak \$34.95

12 oz. fresh center cut, grilled to order

Portobello Steak with Mozzarella..... \$36.95

New York strip topped with portobello mushrooms & mozzarella cheese

Black & Bleu Strip Steak..... \$36.95

New York strip drizzled with **Hershey chocolate sauce**, topped with bleu cheese crumbles

How would you like your steak?

RARE—red, cool center

MEDIUM WELL—slightly pink, juicy

MEDIUM RARE—red, warm center

WELL DONE—no pink left

MEDIUM—pink, hot center

BURNT—no redeeming qualities

Seafood

The following are prepared as stated unless you prefer: lemon pepper, Cajun, garlic butter, Old Bay or plain & include a house salad & your choice of: vegetable, beer-battered fries, red-skinned mashed potatoes, chips, coleslaw, applesauce, baked sweet potato OR baked potato

Blackened Catfish..... \$15.50

Fresh 9 oz. catfish blackened with a Cajun spice and Old Bay

Bruschetta Salmon\$24.50

Fresh 8 oz. salmon broiled and topped with bruschetta & Parmesan cheese

Broiled Scallops..... \$32.25

Seasoned with sherry, butter & lemon pepper

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

