

DINNER MENU

Grasso's

Where Great Food and Great Music Live

APPETIZERS

GRILLED SHRIMP MORNAY 22

Shallot, Gruyère, Fontina, Touch of Cream
Cayenne Pepper, Puff Pastry

PRINCE EDWARD ISLAND MUSSELS (GF) 18

Coconut Milk, Red Curry, Touch of Cream

EMPANADAS 18

Pulled Chicken, Bell, Peppers & Onions,
Roasted Tomatillo, Avocado Aioli

GRILLED HEARTS OF ARTICHOKES (V & GF) 20

Roasted Peppers & Cauliflower & Fennel
Sweet Balsamic Glaze

HOMEMADE BURRATA RAVIOLI 20

Butternut Squash, Prosciutto di Parma
Brown Butter Sage

CROSTINI 14

Honey Truffle Whipped Ricotta



SALADS

SALAD FOR TWO +20

GAILS' GRILLED PEAR'S (GF) 14

Boston Bibb Lettuce Crumbled Blue Cheese &
Candied Walnuts, Hazelnut Vinaigrette

BABY ICEBERG LETTUCE WEDGE (GF) 14

Tomato, AWS bacon, Buttermilk Blue Cheese
Dressing

SHAVED BRUSSEL SPROUTS & BABY ARUGULA (GF) 14

Roasted Beets, Pomegranate seed, Quinoa,
Red Onion Ricotta Salata,
Citrus Maple Vinaigrette

CLASSIC CAESAR 14

Romaine, Toasted Herb Croutons,
Parmesan Crisp

ADD CHICKEN + 12

ADD SHRIMP OR SALMON + 14

ENTREES

GRILLED JUMBO SHRIMP (GF) 36

Fresh Tomato Tarragon Beurre Blanc
Basmati Rice, Sauteed Spinach

GRILLED ATLANTIC SALMON*(GF) 36

Quinoa with Butternut Squash, Brussel Sprouts
Dijon Grain Mustard Sauce

GRILLED FILET MIGNON* (GF) 56

Thyme Red Wine Butter,
Yukon Gold Mashed Potatoes, Asparagus

LONG ISLAND DUCK (GF) 42

½ Duck Roasted Twice, Port Wine Reduction
Crispy Skin, Brown & Wild Rice with Mushrooms, Basil

STUFFED PORK CHOP CASTAGNA 36

Panko, Fontina, Prosciutto Di Parma, Sweet Vanilla
Chestnut Sauce, Yukon Gold Mashed Potatoes,

FRENCH CHICKEN BREAST (GF) 32

Pan Seared, Shallot, Marsala Wine, Fig Reduction
Yukon Gold Mashed Potatoes, Baby Carrots

CHICKEN PARMESAN 30

Lightly Breaded, Fontina Light Tomato Sauce,
Served Over Linguini

WAGYU BURGER* 25

Sauteed Mushrooms, Onions, Gruyère
Steak Fries, Brioche Bun

CLASSIC CIOPPINO 40

Little Neck Clams, Calamari
Prince Edward Island Mussels, Shrimp
Fish of The Day, Light Tomato Broth
Garlic Crostini

FRESH PACCHERI PASTA 32

Braised Short Ribs, Mushrooms
Honey Truffle Whipped Ricotta

FRESH FUSILLI AVELLINESI 36

Sweet Morsels of Maine Lobster Meat
Shrimp, Sweet Peas,

Cognac Cream Sauce

FRESH PAPPARDELLE 30

Blackened Chicken, Artichoke, Spinach, Black
Olives, Mozzarella, Light Tomato Sauce

FRESH CAVATELLI BOLOGNESE 26

Classic Meat Ragu with Beef, Pork & Veal

ZUCCHINI LINGUINE (VEGAN & GF) 30

Butternut Squash, Brussels Sprout, Sauteed
Spinach, Cauliflower, Garlic, EVOO,
White Truffle Essence

MUSHROOM PIZZA 20

Red Onion, Spinach, Fontina
White Truffle Essence

SIDES

TRUFFLED PARMESAN STEAK FRIES 14

ROASTED FALL VEGETABLES 16

LOBSTER MAC & CHEESE 22

GF = GLUTEN FREE

SHARING / SPLITTING ENTRÉE CHARGE \$5.00



Cooked to Order Before placing your order, please inform your server if you have a food allergy. This menu item consists of or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or virus. Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness especially if you have certain medical condition.