

DINNER MENU

Grasso's

Where Great Food and Great Music Live



APPETIZERS

- PRINCE EDWARD ISLAND MUSSELS**
Coconut Milk, Red Curry
Leeks, Touch of Cream **15**
- PULLED CHICKEN EMPANADAS**
Pepper, Onion, **16**
Roasted Tomatillo & Avocado Aioli
- GRILLED HEARTS OF ARTICHOKES**
(GF & Vegan) **18**
Roasted Peppers & Fennel,
Roasted Cauliflower, Balsamic Glaze
- BURRATA RAVIOLI**
Prosciutto di Parma, Brown Butter Sage, **18**
Roasted Butternut Squash
- CROSTINI'S**
Honey Truffle Whipped Ricotta **12**

SALADS

- GAIL'S GRILLED PEAR (GF)**
Bibb Lettuce, Blue Cheese
Candied Walnuts **14**
Hazelnut Vinaigrette
Salad for Two - 18
- SHAVED BRUSSEL SPROUT & BABY ARUGULA SALAD (GF)**
Granny Smith Apples, Cranberries **14**
Shaved Parmesan, Citrus Maple Vinaigrette
Salad for Two - 18
- GRASSO'S WEDGE (GF)**
Iceberg Lettuce Tomato,
Applewood Bacon **14**
Pomegranate Seed, Pistachio
Creamy Blue Cheese
Salad for Two - 18
- CLASSIC CAESAR**
Romaine, Toasted Herb Croutons **12**
Parmesan Crisp
Salad for Two - 16
Add Chicken +7 Add Shrimp or Salmon +9

ENTREES

- GRILLED JUMBO SHRIMP (GF)**
Tarragon Tomato Beurre Blanc **34**
Basmati Rice, Sauteed Spinach
- * GRILLED ATLANTIC SALMON (GF)**
Quinoa with Brussel Sprout, Roasted Beets **32**
Butternut Squash, Dijon Grain Mustard Sauce
- LONG ISLAND DUCK (GF)**
Roasted Twice ½ Duck **38**
Cherry Brandy Sauce, Crispy Skin
Butternut Squash & Mushroom Risotto
- ORGANIC CHICKEN BREAST (GF)**
Cranberry Plum Sauce, **29**
Roasted Fall Vegetable
- PORK CHOP**
Pounded, Lightly Breaded. Prosciutto di Parma, **32**
Fontina Cheese, Calvados Brandy Sauce,
Braised Red Cabbage, Roasted Sweet Potatoes
- CHICKEN PARMESAN**
Lightly Breaded, Light Tomato Sauce **26**
Fontina Cheese. Over Linguini
- WAGYU BURGER**
Apple Wood Smoked Bacon, Cheddar Cheese **24**
& Brioche Roll, Steak Fries

- CLASSIC CIOPPINO**
P.E.I. Mussels, Little Neck Clams, Shrimp, **36**
Fish of The Day, Light Tomato Broth
Garlic Crostini's
- FUSILLI AVELLINESI**
Morsels of Sweet Maine Lobster & Shrimp, **32**
Sweet Peas, Leeks, Cognac Cream Sauce
- FRESH PACCHERI PASTA**
Braised Short Ribs, Mushroom's **30**
Honey Truffle Ricotta
- FRESH CAVATELLI BOLOGNESE**
A Classic Meat Ragu with Beef, Pork, Veal **26**
- ZUCCHINI LINGUINE (VEGAN & GF)**
Butternut Squash, Mushrooms, **26**
Sauteed Spinach, Garlic & EVOO,
White Truffle Essence
- MUSHROOM PIZZA**
Red Onion, Spinach, Fontina Cheese, **16**
White Truffle Oil
- GRASSO'S TURKEY BURGER**
Sauteed Mushrooms, Onions, **22**
Fontina Cheese & Brioche Roll, Steak Fries

SIDES

- TRUFFLE STEAK FRIES** **10** **GRILLED ARTICHOKES** **14**
- LOBSTER MAC & CHEESE** **18** **ROASTED FALL VEGETABLES** **14**



GF = Gluten Free