

GRILLE 92



APPETIZERS

Baba Ganoush Eggplant Dip

Eastern Mediterranean spread: roasted, ground eggplant, tahini, olive oil, lemon, garlic 7

Loaded Potato Skins

4 skins deep-fried filled with bacon, cheddar cheese, served with sour cream 8.50

Veggie Spring Rolls

hand-rolled vegetable rolls, filled with cabbage, celery, onions, carrots, seasoned with authentic Asian spices; with sweet chili dipping sauce 8.25

Shrimp Dumplings *steamed or fried*

shrimp filled dumplings, **spicy** soy dipping sauce 11

Calamari

tossed with banana peppers, marinara sauce 9.25

SOUPS & SALADS

Soup of the Day cup 3 bowl 5

French Onion Soup crock 5

Garden Salad small 4.50 large 7

romaine lettuce, carrots, cucumbers, tomatoes, onions, peppers

House Salad small 5.25 large 8.25

baby field greens, candied walnuts, crumbled gorgonzola, dried cranberries *raspberry vinaigrette*

Fattoush Salad 8.25

traditional Mediterranean salad; fresh vegetables, a bright citrus dressing, herbs & toasted pita bread

Additional homemade dressings:
italian, ranch, blue cheese, honey mustard, thai ranch

SALAD ADDITIONS

Three Shrimp (*reg or cajun*) 6.50 ■ **Salmon** 10.75 ■ **Scallops** 9.25 ■ **Chicken** 5.50

SANDWICHES

Served with french fries. Sub onion rings 1.00

Chicken Sandwich

grilled or buttermilk battered *fried* chicken breast, swiss cheese, sriracha mayo, tumbleweeds (thinly sliced fried onions) 11

Fish Sandwich

lightly battered haddock, deep-fried, on grilled ciabatta roll *choice of tartar or cocktail sauce* 12

Build your own Burger

8 oz angus burger, romaine lettuce, tomato, italian style bulkie 8.50 +1.00 per topping

bacon ■ *onions* ■ *mushrooms* ■ *blue cheese* ■ *swiss cheddar* ■ *mozzarella* ■ *provolone* ■ *american*

Signature 92 Steak

marinated teres major steak, boursin cheese, mushrooms, onions, hearth baked grinder roll 11.92

BEVERAGES

coke ■ diet coke ■ ginger ale ■ sprite ■ tonic ■ iced tea (unsweetened) ■ coffee ■ tea 2.00/unlimited

RESERVATIONS RECOMMENDED ■ 860-333-6406

THURS-SAT 2:00-4:00PM LOUNGE HOURS ■ 4:00-8:00PM DINNER HOURS

WE CATER FUNCTIONS, PLEASE INQUIRE ■ WE DELIVER MEALS ON CAMPUS

■ All our food is handcrafted to order, we appreciate your patience ■

ENTRÉES

■ All entrées served with vegetable (excluding pasta dishes) and choice of potato, rice pilaf or pasta ■

FROM THE GRILL

Beef Bourguignon

beef stew braised in red Burgundy wine & beef broth, flavored with carrots, onions, garlic, bacon, mushrooms and a bouquet garni 13.50

Chicken Fried Steak

tenderized NY sirloin, coated with seasoned flour, pan-fried, served with mashed potatoes and creamy chicken gravy 17

Bistro Filet

marinated and grilled 8 oz teres major steak with a creamy, blue cheese and bacon sauce 20

BBQ Pork Tenderloin

grilled pork tenderloin basted with bbq sauce, topped with sweet onions, homemade fried potatoes 13

Mixed Grille

assortment of grilled sirloin, garlic buttered chicken & shrimp over mixed roasted vegetables 23

rare red cool center ■ med. rare red warm center ■ medium pink hot center ■ med. well slightly pink hot center ■ well no pink hot center

POULTRY

Turkey Pot Pie

savory blend of roasted turkey breast, tender vegetables, a touch of cream baked in a flaky crust 10

Honey Balsamic Glazed Chicken

marinated chicken topped with roasted red peppers & grilled asparagus 15

Chicken Parmesan

breaded chicken, pan fried, smothered with our house marinara, parmesan & mozzarella cheese, served over linguine pasta 13

Chicken Piccata 12

fresh sliced garlic, capers, lemon, white wine

Chicken Marsala 11

mushrooms, versace marsala, demi glaze

Panko Chicken

chicken breast, breaded in seasoned panko bread crumbs, lemon zest beurre blanc sauce 13

Asian Chop Suey

Chinese-style American dish, seasoned soy sauce with chicken, bean sprouts, onions, mushrooms, celery, baby corn, snap peas & water chestnuts, over rice 15

FRESH SEAFOOD

Lemon Parsley Flounder

broiled 8 oz fresh flounder, light lemon, parsley seasoning 17

Fish & Chips

local haddock, battered & deep-fried, cole slaw, tartar half order 9 full order 12

Shrimp Saganaki

traditional Greek preparation of shrimp, feta, and savory tomato sauce served over pasta with toasted focaccia bread 17.50

Stonington Scallop Bake

baked Stonington scallops stuffed with bourbon & sherry seafood stuffing; finished with ritz cracker topping 18

Maple Mustard Glazed Salmon

grilled Alaskan salmon seasoned & basted with a maple mustard glaze, served with asparagus 19

Shrimp Scampi Verano

5 shrimp, light garlic butter sauce, tomato, baby spinach over linguine pasta 16

VEGETARIAN & PASTA

Eggplant Parmesan

breaded eggplant, pan fried and smothered with our house marinara, topped with parmesan & mozzarella cheese, served over linguine pasta 12

Vegetable Stack

grilled portobello mushroom, vidalia onion, vine ripe tomato, asparagus, summer squash, fresh mozzarella 13.75

Pasta Primavera

healthy portion of mixed vegetables in a garlic, olive oil & fresh herb sauce, over linguine pasta, topped with a hint of parmesan cheese 13

*The FDA advises against consuming raw or undercooked meat, poultry, seafood or eggs; doing so increases your risk of food-borne illness. Please inform our servers of any allergies in advance. We are **not a gluten-free** restaurant and cannot ensure that cross contamination will never occur.*

ALL PHOTOS: COURTESY OF JAMES STREETER'S PERSONAL COLLECTION
CENTERPIECES HAND BLOWN BY LOCAL ARTIST JEFFREY P'AN

TIPPING IS OPTIONAL