

GRILLE 92



APPETIZERS

Chili Nachos

black tortilla chips, ground beef chili, cheddar cheese, lettuce, tomatoes, olives, cherry peppers, red onions, sour cream 8.50

Shrimp Dumplings *steamed or fried*

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

Loaded Potato Skins

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

Portobello Pizza

marinated portobello mushroom, heirloom tomatoes, house marinara, parmesan, fresh mozzarella cheese, garlic, herbs & spices 10

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

Baba Ganoush Eggplant Dip

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

Crab Cakes

3 lump crab cakes, Thai chili ranch sauce 10.50

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*

Fish Taco Bowl 16.50

flour tortilla bowl, stuffed with baked haddock, lettuce, avocado, Mexican blend cheese & mango salsa

Caprese Salad 9.25

fresh mozzarella, tomatoes, basil, balsamic glaze

Firecracker Lettuce Wraps 16.50

bibb lettuce, grilled chicken, scallions, peppers, carrots, crispy brown rice noodles, spicy peanut butter sauce

Fattoush Salad 8.25

a 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 ■ Crab Cakes 8.50

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 flank steak, homemade 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

Rib Eye Steak

12 oz grilled angus rib eye 22

Bistro Filet

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

Summer Pork Chop

thick center cut bone-in chop, marinated in honey lemon zest, garlic & fresh basil 17.50

POULTRY or VEAL

Marsala

P 11 V 16

mushrooms, versace marsala, demi glaze

Piccata

P 12 V 17

fresh sliced garlic, capers, lemon, white wine

Saltimbocca

P 13 V 18

prosciutto, provolone, fresh sage, demi glaze, sliced garlic, sautéed fresh spinach

FRESH SEAFOOD

Shrimp Saganaki

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

Fish & Chips

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

Shrimp Scampi Verano

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

Ginger Swordfish

8 oz Atlantic swordfish, ginger, garlic, lemon zest, red pepper flakes, olive oil, over baby spinach 24.50

VEGETARIAN & PASTA

Vegetable Stack

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

Eggplant Parmesan

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

BBQ Pork Tenderloin

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

New London Broil

10 oz grilled marinated flank steak, served over a roasted vegetable medley 15

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

Chicken Parmesan

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

Honey Balsamic Glazed Chicken

marinated chicken topped with roasted red peppers & grilled asparagus 15

Panko Chicken

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

Stonington Scallop Bake

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

Grand Marnier Salmon

pan seared Alaskan salmon wrapped in prosciutto, orange butter sauce 19

Zuppa di Pesce

shrimp, scallops, fish, clams, mussels, pan seared with onions, garlic, red pepper flakes, fresh parsley, plum tomatoes, slowly simmered, with focaccia bread 23

Pasta Bolognese

90% lean ground beef, onions, garlic, red wine, plum tomatoes, over linguine, with garlic rolls 14.50

Pasta Primavera

a healthy portion of mixed vegetables in a garlic, butter, white wine & 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. Gluten-free options available.

ALL PHOTOS: COURTESY OF JAMES STREETER'S PERSONAL COLLECTION

CENTERPIECES HAND BLOWN BY LOCAL ARTIST JEFFREY P'AN

TIPPING IS OPTIONAL