

BEGINNINGS...

Tapas Plate roasted garlic, greek meatballs, roasted vegetables, goat cheese cigars, kalamata olives, served with baguette slices & satziki sauce	14
Fried Calamari served with spicy marinara or Rhode Island style	14/15
Beefsteak Tomato Slices & Gorgonzola with diced red onions, drizzled with olive oil, balsamic vinegar & fresh basil	13
Crostini baguette toasts topped with roasted garlic, goat cheese & roasted red peppers	13
Poached Salmon Platter chilled salmon with artichokes, capers, tomatoes, cherry peppers, asparagus, crackers & served with a dill scallion sauce	19
Caprese beefsteak tomato, fresh buffalo mozzarella, basil & toasted pine nuts, drizzled with balsamic vinegar & olive oil	14
Baked Brie pastry pouch filled with brie, toasted hazelnuts, caramelized onions & apricot Preserves (Please allow 18 - 22 min)	14
Steamed Clams little neck clams with white wine, tomatoes, shallots & fresh herbs	14
Mussels new zealand mussels sautéed in either a red or white wine sauce & baked with parmesan Cheese	14
Crab Stuffed Shrimp baked with a seasoned king crab stuffing & served scampi style	14
Cheese & Fruit Platter a mixture of cheeses served with apples, pears, grapes & baguette slices	14
Roasted Garlic Bulb	6
Soup of the Day	sm5/lg7

...SALADS...

(our homemade dressings include blue cheese, non-fat raspberry vinaigrette, lemon oregano, caesar, sesame ginger & champagne vinaigrette)

House chopped lettuce with red onion, tomato, apple & blue cheese crumbles, topped with our non-fat raspberry vinaigrette dressing	sm7/lg10
Chopped lettuce, bacon, blue cheese crumbles, egg, avocado, tomatoes, red onion & grilled chicken, tossed in a champagne vinaigrette dressing	14
substitute shrimp for chicken	16
Steak iceberg lettuce, warm marinated flank steak, feta cheese, red & green onion, cucumber, cherry hot peppers, pepperoncini, tomatoes & topped with a lemon oregano dressing	17
Caesar hearts of romaine, garlic croutons & parmesan, tossed in a caesar dressing	sm7/lg 10
with grilled chicken	13
with grilled shrimp	14
Greek field greens topped with roasted eggplant, roasted red peppers, kalamata olives, feta cheese, red onions & cucumbers with a lemon oregano dressing	13
with grilled or blackened salmon	19
Orange Chicken marinated chicken, mandarin oranges, roasted red peppers, wontons & toasted peanuts served on a bed of field greens & tossed in a sesame ginger dressing	12
Blackened Salmon spicy blackened filet of salmon atop our caesar salad with hearts of romaine garlic croutons, mandarin oranges & pineapple with a caesar dressing	17
...SANDWICHES...	
(all sandwiches come on a homemade french roll, unless otherwise specified & are served with the side of the day)	
Mary Ann's Grilled Cheese goat cheese, prosciutto, roasted red peppers and fresh basil on a grilled baguette.	12
Portobello Philly portobello mushrooms sautéed with onions & peppers topped with smoked gouda	12
Italian Cold Cut cappicola, genoa salami, ham, imported provolone, topped with hot peppers, marinated onions & tomatoes	12
Roasted Vegetable roasted garlic, olive oil & lemon juice with roasted eggplant, roma tomatoes, caramelized onions, roasted red peppers, grilled zucchini, yellow squash, goat cheese & basil	12
Eggplant Parmesan eggplant layered with marinara sauce, hot peppers, mozzarella & parmesan	12
Roasted Turkey with gorgonzola cheese, roasted red pepper mayo, spinach & roasted red peppers	12
Grilled Chicken & Emmenthaler Swiss with crispy bacon, lettuce, tomato, roasted red pepper mayonnaise & red onion	12
Salmon Burger a fresh salmon patty with tomato & mixed greens served on a baguette with dill scallion sauce	12

Mr.C's Burger... ground sirloin burger topped with provolone, grilled onions, sautéed mushrooms, lettuce and tomato on a Kaiser roll and served with shoe string fries 12

...**PASTAS**...(small house or caesar salad available for \$5.00 with any pasta dish)

Linguine with Triple Cream Brie tossed with toasted walnuts, mushrooms, prosciutto, fresh herbs & parmesan cheese 17

with chicken 19

Chicken Gorgonzola grilled chicken with roasted red peppers, tossed with penne pasta in a gorgonzola sauce 17

Angel Hair Primavera vegetables with pinenuts & fresh herbs in either a red or white sauce 17

with chicken 18

with shrimp 19

Jumbo Cheese Raviolis romano, mozzarella & ricotta cheese ravioli topped with a pink sauce 16

Penne ala Vodka tossed with asparagus, asiago, basil, prosciutto & served in a pink vodka sauce 17

with chicken 18

with shrimp 19

Baked Manicotti 3 pasta tubes stuffed with fresh ricotta cheese, topped with marinara sauce and mozzarella. 17

Spaghetti & Meatballs this one speaks for itself! 16

Bowtie Olivia sundried tomatoes, olives & onions, tossed in a goat cheese, olive oil & garlic sauce 16

with chicken 18

Linguine with Clams baby clams in a red or white wine sauce 17

Seafood Fradiavolo clams, shrimp, calamari, scallops & mussels are blended in a spicy tomato 21

Sauce or a white wine garlic and oil sauce and is served atop linguine

Eggplant Parmesan eggplant slices layered with marinara sauce, mozzarella & parmesan cheese 18

& served with a side of spaghetti marinara

...**PIZZA**...(feel free to create your own 12-inch pizza)

Barbecue Chicken with mozzarella, smoked gouda, caramelized onions & scallion 16

Four Cheese fontina, mozzarella, gorgonzola & parmesan cheeses all blended & topped with basil 16

Prosciutto with caramelized onions, fresh basil, marinara sauce & mozzarella cheese 16

Margherita roma tomatoes, mozzarella, goat cheese, marinara sauce & basil 16

Mediterranean marinara sauce, roasted eggplant, sautéed spinach, olives, fontina & feta cheeses 16

Pepperoni & Mushroom with marinara sauce & mozzarella cheese 16

Shrimp Pesto with roasted red peppers, artichokes, parmesan & mozzarella cheeses 16

Make your pizza Gluten Free for an additional \$5

...**DINNER SPECIALS (as always)**...available from 4PM 'til close

Herb Chicken roasted airline chicken rubbed with garlic & herbs, served with ratatouille and leek mashed potatoes (Please allow 18 - 22 min) 20

Grilled Salmon served with a tarragon butter sauce, ratatouille, and leek mashed potatoes 24

Chicken Marsala thinly pounded chicken sautéed in a marsala wine sauce & served with mushrooms, baby carrots & roasted potatoes 22

Bellon's Chicken Parmesan thinly sliced chicken lightly breaded then pan sautéed in olive oil topped with marinara & mozzarella then baked and served with a side of spaghetti 22

Baked Alaskan Halibut topped with lemon beurre blanc sauce, leek mashed potatoes and ratatouille 36

Filet Oscar filet of beef topped with king crab, béarnaise sauce & asparagus then drizzled with a cabernet sauce & served with leek mashed potatoes 35

Hawaiian Ahi Tuna* pan seared medium rare topped with spinach, gorgonzola, mashed potatoes, and asparagus, then drizzled with a cabernet sauce 35

-all dinners include a small house salad, small caesar salad or small soup-

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

GRAPE STREET ALSO OFFERS...

- GIFT CERTIFICATES -

- CATERING -