

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	15
Crostini baguette toasts topped with roasted garlic, goat cheese & roasted red peppers	13
Burrata prosciutto, 18 year balsamic, toast points, asparagus, drizzled with truffle oil	16
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, EVOO, balsamic	15
Baked Brie pastry pouch filled with toasted hazelnuts, caramelized onions & apricot preserves <i>(please allow 18-22 minutes)</i>	15
Steamed Clams little neck clams with white wine, tomatoes, shallots & fresh herbs	15
Mussels New Zealand mussels sautéed in either a red or white wine sauce & baked with parmesan	15
Crab Stuffed Shrimp baked with a seasoned king crab stuffing & served scampi style	14
Cheese & Charcuterie , Artisanal cheese and Cured Meats, preserves, toast points, nuts & fruit	19
Roasted Garlic Bulb	6
Soup of the Day	sm5/lg7

...SALADS...

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

House chopped lettuce with red onion, tomato, apple & bleu cheese crumbles, topped with our non-fat raspberry vinaigrette dressing	sm7/lg10
Grape Street Cobb Chopped lettuce, bacon, bleu cheese crumbles, egg, avocado, tomatoes, red onion & grilled chicken, tossed in a champagne vinaigrette dressing	14
w/shrimp or blackened 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
w/grilled Chicken or Shrimp	14/16
Greek field greens topped with roasted eggplant, roasted red peppers, kalamata olives, feta cheese, red onions & cucumbers with a lemon oregano dressing	14
w/grilled or blackened salmon	21
Asian 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...

Mary Ann's Grilled Cheese goat cheese, prosciutto, roasted red peppers and fresh basil on a grilled baguette.	12
w/steak	17
Portobello Philly portobello mushrooms sautéed with onions & peppers topped with smoked gouda	12
w/steak	17
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	13

...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
	w/Chicken	19
Chicken Gorgonzola grilled chicken with roasted red peppers, tossed with penne pasta in a gorgonzola sauce		17
	w/Blackened chicken and roasted pears	19
Angel Hair Primavera vegetables with pinenuts & fresh herbs in either a red or white sauce		17
	w/Chicken or Shrimp	18/19
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
	w/Chicken or Shrimp	18/19
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
	w/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 sauce or a white wine garlic and oil sauce and is served atop linguine		21
Eggplant Parmesan eggplant slices layered with marinara sauce, mozzarella & parmesan cheese		19

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

Barbecue Chicken with mozzarella, smoked gouda, caramelized onions & scallion	17
Four Cheese fontina, mozzarella, gorgonzola & parmesan cheeses all blended & topped with basil	17
Prosciutto with caramelized onions, fresh basil, marinara sauce & mozzarella cheese	17
Margherita roma tomatoes, mozzarella, goat cheese, marinara sauce & basil	17
Mediterranean marinara sauce, roasted eggplant, sautéed spinach, olives, fontina & feta cheeses	17
Pepperoni & Mushroom with marinara sauce & mozzarella cheese	17
Shrimp Pesto with roasted red peppers, artichokes, parmesan & mozzarella cheeses	17

****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 <i>(please allow 22 minutes)</i>	20
Veal Parmesan thinly sliced veal lightly breaded then pan sautéed in olive oil	34
Sesame Ahi Tuna* seared rare w/soy ginger reduction, wasabi aioli, mashed potatoes, asparagus	35
Chicken Piccata roasted airline chicken, lemon caper butter sauce, mashed potatoes, spinach	25
Grilled Salmon served with a tarragon butter sauce, ratatouille, and leek mashed potatoes	
Short Ribs, boneless braised short rib, red wine reduction, mushroom risotto, grilled asparagus <i>(please allow 22 minutes)</i>	30
Chicken Marsala thinly pounded chicken sautéed in a marsala wine sauce served with mushrooms baby carrots & leek mashed potatoes	22
Bellon's Chicken Parmesan thinly sliced chicken lightly breaded then pan sautéed in olive oil	22
Alaskan Halibut topped with lemon beurre blanc, leek mashed potatoes and ratatouille	36
Rack of lamb Colorado lamb, dry cherry zinfandel reduction, mushroom risotto, spinach	45
Filet Oscar* filet of beef topped with king crab, béarnaise sauce & asparagus then drizzled with a cabernet sauce & served with leek mashed potatoes	38
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 -
- Retail Wine & Spirits-