

APPETIZERS

SOUP OF THE DAY	CUP 3.79 .. BOWL 5.99
FRIED ZUCCHINI STICKS	5.99
LIGHTLY BREADED - SERVED WITH PEPPERCORN DRESSING	
SPINACH & ARTICHOKE DIP	7.99
WITH WARM CORN CHIPS	
SEAFOOD STUFFED MUSHROOMS .	5.99
WITH MORNAY SAUCE	
GOLDEN FRIED CALAMARI	8.49
WITH MARINARA SAUCE	
SHRIMP COCKTAIL	7.49
COCKTAIL SAUCE	
COCONUT-CRUSTED SHRIMP	8.99
GULF SHRIMP ROLLED IN FRESH COCONUT & SEASONED BREAD CRUMBS	
FRIED MOZZARELLA STICKS	6.49
WITH MARINARA DIPPING SAUCE	
BONELESS BUFFALO TENDERS . . .	7.99
BLUE CHEESE, CELERY & CARROT STICKS	

SIDE ITEMS

FRENCH FRIES	2.49
IDAHO BAKED POTATO	2.49
LOADED BAKED POTATO	2.99
GRASSFIELDS SPECIAL RICE PILAF	2.49
FRESH SEASONAL VEGETABLE . . .	1.79

BURGERS & SANDWICHES*

SERVED WITH FRENCH FRIES

JUMBO SIRLOIN BURGER	8.49
LETTUCE & TOMATO	
CLASSIC CHEESEBURGER	8.99
WITH YOUR CHOICE OF CHEESE ON A GRILLED BUN	
GRASSFIELDS BURGER	8.99
MONTEREY JACK CHEESE, APPLEWOOD BACON & SAUTÉED MUSHROOMS & ONIONS	
BACON SWISS BURGER	8.99
TOPPED WITH SWISS CHEESE & APPLEWOOD BACON	
CALIFORNIA CHICKEN	8.99
TOPPED WITH CHUNKY AVOCADO, PEPPERJACK CHEESE & TOMATO	
GRILLED CHICKEN	8.99
SWISS CHEESE, APPLEWOOD BACON, LETTUCE & TOMATO WITH HONEY MUSTARD SAUCE	
FRIED FISH SANDWICH	9.99
CUT FRESH DAILY AND SERVED WITH REMOULADE SAUCE	

DESSERTS

RICE PUDDING	4.49
WITH WHIPPED CREAM	
STRAWBERRY SHORTCAKE	5.49
WITH ICE CREAM – ADD .99	
GRASSFIELD'S AVALANCHE	5.49
VANILLA ICE CREAM TOPPED WITH CARAMEL SAUCE & HONEY ROASTED PECANS	
CHEESECAKE WITH STRAWBERRY SAUCE	5.49
GHIRARDELLI BROWNIE	5.99
A DECADENT CHOCOLATE BROWNIE TOPPED WITH VANILLA ICE CREAM, HOT FUDGE & WHIPPED CREAM	

*Cooked to Order - Consuming undercooked meat may increase your risk of foodborne illness, especially if you have certain medical conditions.

Before placing your order, please inform your server if a person in your party has a food allergy.

All ingredients are not listed.

Ask your server for additional information.

WWW.GRASSFIELDSWALTHAM.COM

G Grassfields

– STEAK & SEAFOOD –

SALADS

DRESSINGS: ITALIAN, PARMESAN PEPPERCORN, CREAMY ITALIAN, LOW CAL RASPBERRY VINAIGRETTE, BLUE CHEESE - ADD .35¢

HOUSE SALAD – CRISP ROMAINE AND ICEBERG LETTUCE, CUCUMBERS, TOMATOES, RED ONIONS, CHEDDAR CHEESE & CROUTONS	7.99
ORIGINAL CAESAR SALAD – WITH CROUTONS & REGGIANO PARMESAN CHEESE	7.99
MEDITERRANEAN SALAD – CUCUMBERS, TOMATOES, ROASTED PEPPERS, RED ONIONS, FETA CHEESE AND KALAMATA OLIVES TOSSED WITH OREGANO VINAIGRETTE	8.49
WEDGE SALAD – ICEBERG LETTUCE, BEEFSTEAK TOMATOES TOPPED WITH BLUE CHEESE DRESSING, RED ONIONS & APPLEWOOD BACON	7.99
VERMONT GOAT CHEESE & SPINACH SALAD – HONEY ROASTED PECANS, DRIED CRANBERRIES & MAPLE DIJON VINAIGRETTE	7.99

ADD CHICKEN 4.99 • ADD SHRIMP 5.99 • ADD STEAK TIPS 5.49

STEAKS & SPECIALTIES*

STEAK TERIYAKI – HOUSE SPECIALTY – HAND CUT FROM WESTERN U.S.D.A. CHOICE STEER BEEF 12 oz.	14.49
SMALL STEAK TERIYAKI 9 oz.	12.99
CHICKEN PARMIGIANA – BONELESS BREAST OF CHICKEN, MELTED PARMESAN & MOZZARELLA CHEESE	11.99
MARINATED STEAK TIPS – A GRASSFIELDS ORIGINAL, TENDER & TASTY	14.99
SIRLOIN STRIP STEAK – HAND CUT DAILY IN OUR BUTCHER SHOP FROM AGED BLACK ANGUS CHOICE STEER BEEF 14 OZ.	18.99
FILET MIGNON – WITH BÉARNAISE SAUCE 9 OZ.	18.99
ROASTED RACK OF LAMB – SERVED WITH MINT JELLY	21.99
CHICKEN BREAST TERIYAKI – WE TAKE THE HIGHEST QUALITY FRESH CHICKEN BREAST & MARINATE IN OUR HOMEMADE TERIYAKI SAUCE	11.99
STUFFED CHICKEN MESSINA – OVEN ROASTED CHICKEN BREAST WITH ITALIAN CHEESES, BABY SPINACH, ONIONS & SUNDRIED TOMATOES TOPPED WITH A MUSHROOM MARSALA SAUCE	13.99
PANKO CRUSTED CHICKEN – BONELESS BREAST OF CHICKEN IN A THREE MUSTARD MARINADE, HAND BREADED WITH PANKO BREAD CRUMBS AND PAN SEARED - TOPPED WITH A LIGHT CREAM SAUCE	12.99

SEAFOOD

BAKED STUFFED GULF SHRIMP – LIGHTLY STUFFED, TENDER PREMIUM WHITE SHRIMP FROM THE GULF OF MEXICO	13.99
BROILED SCALLOPS – ROLLED IN SEASONED BREAD CRUMBS AND LIGHTLY BROILED	14.49
SCALLOPS FLORENTINE – TENDER SCALLOPS BAKED EN CASSEROLE WITH SAUTEED SPINACH, ONIONS, SPICES AND TOPPED WITH MORNAY SAUCE	13.99
HONEY GLAZED SALMON – JUST A TOUCH OF SWEETNESS MAKES THIS SALMON UNIQUELY SATISFYING	14.99
BROILED ATLANTIC SALMON – FRESH ATLANTIC SALMON FILLET WITH CHOICE OF GARLIC BUTTER OR DILL SAUCE	14.99
JUMBO MARYLAND CRABMEAT PIE – PREPARED BY OUR CHEF TO BRING OUT ITS SWEET, SUCCULENT FLAVOR	15.99
BROILED SCROD – ALWAYS FRESH - LOCAL DAY BOAT ONLY!	14.49
BAKED STUFFED SCROD – OUR ORIGINAL STUFFING RECIPE IS GUARANTEED NOT TO OVERTAKE THE SWEET FLAVOR OF OUR FRESH SCROD	14.49

SURF & TURF*

CRABMEAT PIE & PETITE N.Y. SIRLOIN	15.99
BAKED STUFFED GULF SHRIMP & STEAK TERIYAKI	15.99
BROILED SCALLOPS & MARINATED STEAK TIPS	15.99
LOBSTER PIE & TERIYAKI TIPS	16.99

DINNER SALAD TO ACCOMPANY YOUR ENTREE – 2.49

ALL DINNER ENTREES SERVED WITH YOUR CHOICE OF IDAHO FRENCH FRIES, BAKED POTATO OR GRASSFIELDS SPECIAL RICE PILAF

VEGETABLE OF THE DAY GLADLY SUBSTITUTED AT YOUR REQUEST