

APPETIZERS

SOUP OF THE DAY CUP 4.49 BOWL 6.49	
FRIED ZUCCHINI STICKS 6.99	LIGHTLY BREADED – SERVED WITH PEPPERCORN DIPPING SAUCE
SPINACH & ARTICHOKE DIP 7.99	MELTED WISCONSIN CHEDDAR & IMPORTED GOUDA CHEESE, CRISPY TORTILLA CHIPS
NATIVE FRIED CALAMARI 9.49	WITH MARINARA SAUCE
TEX MEX EGGROLLS 6.99	CHICKEN, CORN, BLACK BEANS, PEPPERS & MELTED CHEESE. SERVED WITH AVOCADO CREAM & SALSA

HONEY BUFFALO CHICKEN STRIPS... 8.49
CELERY STICKS & BLUE CHEESE DIPPING SAUCE

FRIED MOZZARELLA STICKS 6.99	WITH MARINARA DIPPING SAUCE
SHRIMP COCKTAIL 9.49	FIVE CHILLED SHRIMP WITH COCKTAIL SAUCE & LEMON
COCONUT-CRUSTED SHRIMP 9.99	GULF SHRIMP ROLLED IN FRESH COCONUT & SEASONED BREAD CRUMBS
BONELESS BUFFALO TENDERS 7.99	HOT & SPICY WITH BLUE CHEESE DIPPING SAUCE
SEAFOOD STUFFED MUSHROOMS 6.99	WITH MORNAY SAUCE

BURGERS & SANDWICHES

SERVED WITH FRENCH FRIES

JUMBO SIRLOIN BURGER* 9.99	LETTUCE & TOMATO
CLASSIC CHEESEBURGER* 10.99	WITH LETTUCE, TOMATO & YOUR CHOICE OF AMERICAN, PEPPERJACK OR BLUE CHEESE
GRASSFIELDS BURGER* 11.99	MONTEREY JACK CHEESE, APPLEWOOD BACON, SAUTÉED MUSHROOMS & CARAMELIZED ONIONS
BACON SWISS BURGER* 11.99	WITH SWISS CHEESE & APPLEWOOD BACON
CALIFORNIA CHICKEN SANDWICH ... 9.99	WITH CHUNKY AVOCADO, PEPPERJACK CHEESE & TOMATO
GRILLED CHICKEN SANDWICH 9.99	SAUTÉED ONIONS, SWISS CHEESE, TOMATO & BISTRO SAUCE
THUNDERBIRD 10.99	CHICKEN, PEPPER JACK, APPLE-SMOKED BACON, AVOCADO, SEARED CHILI PEPPERS, PICO DE GALLO, CHIPOTLE MAYO

SIDE ITEMS

FRENCH FRIES 2.99	
IDAHO BAKED POTATO 2.99	
LOADED BAKED POTATO ADD 1.00	
GRASSFIELDS SPECIAL RICE PILAF 2.99	
FRESH SEASONAL VEGETABLE 2.79	

★ 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.

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SALADS

DRESSINGS: ITALIAN, PARMESAN PEPPERCORN, CREAMY ITALIAN, LOW CAL RASPBERRY VINAIGRETTE, BLUE CHEESE.

GRASSFIELDS SALAD – CRISP ROMAINE AND ICEBERG LETTUCE, CUCUMBERS, TOMATOES, RED ONION, CHEDDAR CHEESE & CROUTONS..... 8.49	
ORIGINAL CAESAR SALAD – WITH CROUTONS & REGGIANO PARMESAN CHEESE..... 8.49	
MEDITERRANEAN SALAD – CUCUMBERS, TOMATOES, ROASTED PEPPERS, RED ONIONS, FETA CHEESE & KALAMATA OLIVES TOSSED WITH OREGANO VINAIGRETTE..... 9.99	
ICEBERG & BLUE – ICEBERG LETTUCE, BEEFSTEAK TOMATOES TOPPED WITH BLUE CHEESE DRESSING, RED ONIONS & APPLEWOOD BACON..... 8.99	
VERMONT GOAT CHEESE & SPINACH SALAD – HONEY ROASTED PECANS, DRIED CRANBERRIES & MAPLE DIJON VINAIGRETTE..... 9.99	
SEARED SALMON SALAD – OVER A BED OF MESCLUN GREENS WITH CITRUS LEMON HERB DRESSING..... 14.99	
ADD TO ANY SALAD: CHICKEN 3.99 SHRIMP 4.99 STEAK TIPS 5.99	

STEAKS & SPECIALTIES★

MARINATED STEAK TIPS* – HOUSE SPECIALTY - HAND CUT FROM U.S.D.A. CHOICE BLACK ANGUS STEER BEEF..... 16.99 / SM. 15.49	
STEAK TERIYAKI* – BLACK ANGUS, MARINATED & GLAZED WITH OUR HOMEMADE TERIYAKI SAUCE..... 15.99 / SM. 14.99	
CHARGRILLED FILET MIGNON* – OUR MOST TENDER CUT..... 19.99 / SM. 16.99	
BACON WRAPPED 6 OZ. FILET MIGNON* – TENDER FIRE GRILLED WITH APPLEWOOD SMOKED BACON..... 17.99	
SIRLOIN STRIP STEAK* – CENTER CUT, WELL MARBLED, AGED MINIMUM OF 40 DAYS..... 19.99 / SM. 18.49	
ROASTED RACK OF LAMB* – TENDER LOIN OF LAMB WITH SIDE OF HORSERADISH SAUCE..... 21.99	
CHICKEN PARMIGIANA – TENDER CHICKEN CUTLETS, MELTED PARMESAN & MOZZARELLA CHEESE..... 12.99	
STUFFED CHICKEN MESSINA – OVEN ROASTED CHICKEN BREAST WITH ITALIAN CHEESES, BABY SPINACH, ONIONS & SUNDRIED TOMATOES TOPPED WITH A MUSHROOM MARSALA SAUCE..... 13.99	
CHICKEN BREAST TERIYAKI – WITH GRASSFIELDS RICE PILAF AND FRESH VEGGIES..... 12.99	
EGGPLANT & CHICKEN – FRESH SICILIAN EGGPLANT & TENDER CHICKEN WITH MELTED PARMESAN & MOZZARELLA CHEESE..... 13.49	
CRISPY CHICKEN PICCATA – SERVED WITH LINGUINI..... 12.99	
PANKO CRUSTED CHICKEN – PAN SEARED, TOPPED WITH A LIGHT CREAM SAUCE... 13.49	

FRESH FISH & SEAFOOD

CLASSIC BAKED STUFFED GULF SHRIMP – LIGHTLY STUFFED, TENDER PREMIUM WHITE SHRIMP FROM THE GULF OF MEXICO..... 16.99	
GEORGES BANK SCROD – ALWAYS FRESH - DAY BOAT ONLY YOUR CHOICE BROILED OR BRONZED (CAJUN SEASON)..... 14.99	
NATIVE SEA SCALLOPS – ROLLED IN SEASONED BREAD CRUMBS AND LIGHTLY BROILED..... 15.99	
HONEY GLAZED SALMON 15.49	
BAKED STUFFED SCROD – OUR ORIGINAL STUFFING RECIPE IS GUARANTEED NOT TO OVERTAKE THE SWEET FLAVOR OF OUR FRESH SCROD..... 15.99	
JUMBO MARYLAND CRABMEAT PIE – PREPARED BY OUR CHEF TO BRING OUT ITS SWEET, SUCCULENT FLAVOR..... 16.99	
NORWEGIAN ORGANIC SALMON – FRESH SALMON FILET WITH GARLIC BUTTER OR DILL SAUCE..... 14.99	
BROILED SEAFOOD COMBO – BAKED STUFFED SHRIMP & SCROD..... 16.99	

SURF & TURF★

CRABMEAT PIE & PETITE N.Y. SIRLOIN* 18.99	
BROILED SCALLOPS & STEAK TIPS* 19.99	
BAKED STUFFED SHRIMP & STEAK TERIYAKI* 18.99	
LOBSTER PIE & TERIYAKI STEAK TIPS* 21.99	

DINNER SALAD TO ACCOMPANY YOUR ENTREE – 3.49

ALL DINNER ENTREES SERVED WITH YOUR CHOICE OF IDAHO BAKED, SEASONED FRIES OR GRASSFIELDS RICE PILAF
FRESH SEASONAL VEGGIES GLADLY SUBSTITUTED AT YOUR REQUEST.