MR.G's
FOOD & SPIRITS

STARTERS

FRIED CALAMARI lightly dredged tubes, tentacles, and Jalapenos served with house marinara sauce, sprinkled with fresh parsley, parmesan, and lemon wedge $11

BRIE chargrilled mini brie wheel served with dipping bread. $12 Choice of one:
Caprese Style - with roasted tomatoes, drizzled with basil oil and balsamic
Berry Style - house made Black Berry Coulis

LEMON GARLIC SHRIMP sautéed shrimp with tomatoes, basil, and spinach in a garlic white wine sauce, over crostini, finished with fresh lemon $12

ZIO GURAL'S MEATBALLS three old world meatballs, hand-rolled with fresh-ground pork, beef, and veal served over marinara sauce, topped with shaved parmesan $11

TEMPURA BASKET battered vegetable medley, fried golden brown, garnished with a teriyaki aioli $11

FRENCH ONION SOUP caramelized onions simmered in a rich beef and red wine jus, fresh herbs, and garlic, topped with french bread crostini and swiss $6

SALAD

HOUSE mixed greens, tomatoes, cucumbers, onions and house made croutons with choice of dressing $6

WEDGE iceberg wedge, buttermilk bleu cheese dressing, crumbled bacon, and diced tomatoes $9

CAESAR fresh romaine, parmesan and house made croutons, tossed with creamy caesar dressing $10

SANDWICHES

MR. G's BURGER 8 oz. black angus burger topped with NY sharp cheddar, bacon, sauteed pepperoncini, lettuce and tomato, served on a flour-dusted Kaiser roll with potato wedges $14

MUSHROOM SWISS BURGER 8 oz. black angus burger topped with swiss cheese, sauteed exotic mushrooms, lettuce, and tomato. Served on a flour-dusted Kaiser roll with potato wedges $14

CRAB CAKE SANDWICH house made Maryland-style crab cake with G's sauce, lettuce and tomato, served on a flour-dusted kaiser roll, with potato wedges $18

MARINATED CHICKEN SANDWICH marinated grilled chicken breast with fresh mozzarella, arugula, fresh bruschetta, and balsamic aioli, served on a flour-dusted kaiser roll with potato wedges $13

CHEF'S FAVE warm pastrami stacked high on marble rye with brown spicy mustard $13

PASTA

JEFFREY'S PASTA sautéed shrimp, scallops, and broccoli in a garlic herb butter and white wine sauce tossed with farfalle pasta $18

ALFREDO PRIMAVERA broccoli, carrots, tomatoes, mushrooms, cauliflower, and white onions tossed with fettuccini in a creamy alfredo sauce $14

CAPELLINI AND MEATBALLS old-world meatballs, hand-rolled with fresh-ground pork, beef, and veal tossed with house marinara and capellini pasta $14

SPINACH PESTO spinach and walnut pesto, tossed with roasted tomatoes, cavatappi pasta, black olives, and feta cheese, topped with marinated grilled chicken breast $16

SEAFOOD *(choice of two sides)

CRABBY HADDOCK crab stuffed haddock finished with a garlic citrus butter sauce $23

CHEF'S CRISPY SCALLOP pan-seared scallops topped with a creamy piccata sauce $28

FISH FRY fresh beer-battered haddock fried golden brown served with coleslaw and tartar sauce (also served broiled or lightly breaded) $14

SHRIMP BASKET large shrimp dipped in tempura batter, fried golden brown, served with tempura vegetables, and a side of teriyaki aioli $25

ENTREES *(choice of two sides)

12 oz FRENCH CUT PORK CHOP Charbroiled pork chop topped with garlic compound butter. $18

12 oz NEW YORK STRIP choice USDA strip steak, charbroiled with our house seasoning $30

10 oz FILET MIGNON choice USDA beef tenderloin seasoned and finished on the chargrill $38

JEFFREY'S MEDALLIONS two 5oz filet medallions seasoned and charbroiled served over house mashed potatoes, topped with a garlic mushroom stilton cream sauce $40

CHICKEN FRANCAISE tenderized chicken breast dipped in egg, sautéed with lemon, butter, garlic and white wine $16

VERNON CHICKEN marinated grilled chicken breast, topped with melted gouda and wild mushroom ragu $18

*SIDES mashed potatoes, potato wedges, rice pilaf, steamed broccoli, garlic carrots, or sauteed spinach.

wild mushrooms and onions available for an additional $3