

APPETIZERS

SOUP OF THE DAY	CUP 6.99 BOWL 8.79
FRIED ZUCCHINI STICKS	9.79 LIGHTLY BREADED – SERVED WITH PEPPERCORN DIPPING SAUCE
SPINACH & ARTICHOKE DIP	9.79 MELTED WISCONSIN CHEDDAR & IMPORTED GOUDA CHEESE, CRISPY TORTILLA CHIPS
NATIVE FRIED CALAMARI	14.99 WITH MARINARA SAUCE & BISTRO SAUCE
TEX MEX EGGROLLS	9.79 CHICKEN, CORN, BLACK BEANS, PEPPERS & MELTED CHEESE. SERVED WITH AVOCADO CREAM & SALSA
HONEY BUFFALO CHICKEN STRIPS	12.29 CELERY STICKS & BLUE CHEESE DIPPING SAUCE
FRIED MOZZARELLA STICKS	9.79 WITH MARINARA DIPPING SAUCE
SHRIMP COCKTAIL	12.79 FIVE CHILLED SHRIMP WITH COCKTAIL SAUCE & LEMON
COCONUT-CRUSTED SHRIMP	14.29 GULF SHRIMP ROLLED IN FRESH COCONUT & SEASONED BREAD CRUMBS
BONELESS BUFFALO TENDERS	12.29 HOT & SPICY WITH BLUE CHEESE DIPPING SAUCE
SEAFOOD STUFFED MUSHROOMS	10.29 WITH MORNAY SAUCE

BURGERS & SANDWICHES

SERVED WITH FRENCH FRIES

JUMBO SIRLOIN BURGER*	12.79 LETTUCE & TOMATO
CLASSIC CHEESEBURGER*	13.79 WITH LETTUCE, TOMATO & YOUR CHOICE OF AMERICAN, PEPPERJACK OR BLUE CHEESE
GRASSFIELDS BURGER*	15.79 MONTEREY JACK CHEESE, APPLEWOOD BACON, SAUTÉED MUSHROOMS & CARAMELIZED ONIONS
BACon SWISS BURGER*	15.29 WITH SWISS CHEESE & APPLEWOOD BACON
CALIFORNIA CHICKEN SANDWICH	14.99 WITH CHUNKY AVOCADO, PEPPERJACK CHEESE & TOMATO
GRILLED CHICKEN SANDWICH	14.79 SAUTÉED ONIONS, SWISS CHEESE, TOMATO & BISTRO SAUCE
THUNDERBIRD	15.29 CHICKEN, PEPPER JACK, APPLE-SMOKED BACON, AVOCADO, SEARED CHILI PEPPERS, PICO DE GALLO, CHIPOTLE MAYO

SIDE ITEMS

FRENCH FRIES	4.49
IDAHo BAKED POTATO	4.49
LOADED BAKED POTATO	ADD 3.49
GRASSFIELDS SPECIAL RICE PILAF	4.49
FRESH SEASONAL VEGETABLE	4.99

* 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	11.29 ROMAINE, ICEBERG, CUCUMBERS, TOMATOES, RED ONION, CHEESE & CROUTONS
ORIGINAL CAESAR SALAD	11.79 WITH CROUTONS & REGGIANO PARMESAN CHEESE
MEDITERRANEAN SALAD	13.79 FRESH BEETS, TOMATOES, ROASTED PEPPERS, RED ONION, FETA CHEESE AND KALAMATA OLIVES WITH OREGANO VINAIGRETTE
ICEBERG & BLUE	12.79 ICEBERG LETTUCE, BEEFSTEAK TOMATOES TOPPED WITH BLUE CHEESE DRESSING, RED, ONIONS & APPLEWOOD BACON
VERMONT GOAT CHEESE & SPINACH SALAD	14.79 HONEY ROASTED PECANS, DRIED CRANBERRIES & MAPLE DIJON VINAIGRETTE

ADD TO ANY SALAD: CHICKEN 7.99 SHRIMP 8.79 STEAK TIPS 9.29

STEAKS & SPECIALTIES*

MARINATED STEAK TIPS* - HOUSE SPECIALTY	23.79 / SM. 22.49 HAND CUT FROM U.S.D.A. CHOICE BLACK ANGUS STEER BEEF
TERIYAKI STEAK TIPS*	23.29 / SM. 21.99 TIPS MARINATED IN OUR HOMEMADE TERIYAKI SAUCE
STEAK TERIYAKI*	22.99 / SM. 20.29 BLACK ANGUS, MARINATED & GLAZED WITH OUR HOMEMADE TERIYAKI SAUCE
CHARGRILLED FILET MIGNON* - OUR MOST TENDER CUT	26.49 / SM. 24.29
BACon WRAPPED 6 OZ. FILET MIGNON*	25.49 TENDER FIRE GRILLED WITH APPLEWOOD SMOKED BACON
SIRLOIN STRIP STEAK*	26.49 / SM. 24.29 CENTER CUT, WELL MARBLED AGED MINIMUM OF 40 DAYS
ROASTED RACK OF LAMB*	31.79 TENDER LOIN OF LAMB WITH SIDE OF HORSERADISH SAUCE
CHICKEN PARMIGIANA	17.99 BONELESS BREAST OF CHICKEN, MELTED PARMESAN & MOZZARELLA CHEESE
STUFFED CHICKEN MESSINA	18.99 OVEN ROASTED CHICKEN BREAST WITH ITALIAN CHEESES, BABY SPINACH, ONIONS & SUN-DRIED TOMATOES TOPPED WITH A MUSHROOM MARSALA SAUCE
CHICKEN BREAST TERIYAKI	16.99 WITH GRASSFIELDS RICE PILAF
CRISPY CHICKEN PICCATA	16.99 SERVED WITH LINGUINI
PANKO CRUSTED CHICKEN	18.79 PAN SEARED, TOPPED WITH A LIGHT CREAM SAUCE

FRESH FISH & SEAFOOD

CLASSIC BAKED STUFFED GULF SHRIMP	22.29 LIGHTLY STUFFED, TENDER PREMIUM WHITE SHRIMP FROM THE GULF OF MEXICO
BROILED SCROD – ALWAYS FRESH	20.99 DAY BOAT ONLY, YOUR CHOICE BROILED OR BRONZED (CAJUN SEASON)
NATIVE SEA SCALLOPS	24.29 ROLLED IN SEASONED BREAD CRUMBS AND LIGHTLY BROILED
HONEY GLAZED SALMON	21.99
BAKED STUFFED SCROD	22.49 OUR ORIGINAL STUFFING RECIPE IS GUARANTEED NOT TO OVERTAKE THE SWEET FLAVOR OF OUR FRESH SCROD
JUMBO MARYLAND CRABMEAT PIE	27.79 PREPARED BY OUR CHEF TO BRING OUT ITS SWEET, SUCCULENT FLAVOR
NORWEGIAN ORGANIC SALMON	20.49 FRESH SALMON FILET WITH GARLIC BUTTER OR DILL SAUCE
BROILED SEAFOOD COMBO	22.99 BAKED STUFFED SHRIMP & SCROD

SURF & TURF*

CRABMEAT PIE & PETITE N.Y. SIRLOIN*	27.79
BROILED SCALLOPS & STEAK TIPS*	28.49
BAKED STUFFED SHRIMP & STEAK TERIYAKI*	25.29
LOBSTER PIE & TERIYAKI STEAK TIPS*	30.79

DINNER SALAD TO ACCOMPANY YOUR ENTREE - 5.49

ALL DINNER ENTRÉES SERVED WITH YOUR CHOICE OF IDAHO BAKED POTATO, SEASONED FRIES, OR GRASSFIELDS RICE PILAF

FRESH SEASONAL VEGGIES GLADLY SUBSTITUTED AT YOUR REQUEST