

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 ENTRÉE - 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