



# 341 NORTH MAIN GRILLE

AT THE SUFFIELD COUNTRY CLUB

## APPETIZERS

|   |  |           |
|---|--|-----------|
| <b>NORTH MAIN GRILLE CRAB CAKES</b>   |  | <b>13</b> |
| Served with a house Remoulade sauce   |  |           |
| <b>SCC WINGS (BUFFALO, TERIYAKI, BBQ, GARLIC PARMESAN)</b>                    |  | <b>10</b> |
| Dry rubbed and served with celery and blue cheese dressing                    |  |           |
| <b>GF CHILLED SHRIMP COCKTAIL</b>   |  | <b>11</b> |
| Served with Vinnie's tangy homemade cocktail sauce                            |  |           |
| <b>FRIED OYSTERS</b>  |  | <b>13</b> |
| Lightly coated and served with homemade cocktail & tartar sauce               |  |           |
| <b>STUFFED MUSHROOM CAPS</b>  |  | <b>9</b>  |
| Packed with homemade sausage stuffing, topped with melted provolone           |  |           |
| <b>FRIED CALAMARI</b>   |  | <b>12</b> |
| Lightly fried, tossed with banana pepper rings and served with house marinara |  |           |
| <b>FRENCH ONION SOUP</b>  |  | <b>8</b>  |
| Topped with toasted baguette croutons and melted provolone                    |  |           |
| <b>GF ESCARGOTS</b>   |  | <b>9</b>  |
| Sautéed with garlic, shallots, butter, parsley and white wine                 |  |           |
| <b>ARTICHOKE FRANCAISE</b>  |  | <b>8</b>  |
| Topped with a light lemon wine sauce and melted provolone cheese              |  |           |
| <b>FRIED MOZZARELLA STICKS</b>  |  | <b>8</b>  |
| Served with house marinara  |  |           |
| <b>CLAMS CASINO</b>   |  | <b>9</b>  |
| Filled with a pepper, onion & bacon stuffing, topped with melted cheese       |  |           |
| <b>FRIED BRUSSEL SPROUTS</b>  |  | <b>9</b>  |
| Served with a Sriracha ranch dip  |  |           |
| <b>GORGONZOLA BREAD</b>   |  | <b>8</b>  |
| Baked with fresh parmesan, scallions, chives & gorgonzola cheese              |  |           |

## MIX AND MATCH SALADS

|   |           |                                |          |
|---|-----------|--------------------------------|----------|
| SALAD SELECTIONS  |           |                                |          |
| <b>COBB / CAESAR / FARM FRESH / SOUTHWEST / CHOP CHOP</b> |           |                                | <b>9</b> |
| PROTEIN SELECTIONS  |           |                                |          |
| <b>SHRIMP (6)</b>   | <b>7</b>  | <b>BLACKENED CATFISH (6oz)</b> | <b>6</b> |
| <b>SALMON (6oz)</b>                                       | <b>7</b>  | <b>SCALLOPS* (5oz)</b>         | <b>9</b> |
| <b>LOBSTER (4oz)</b>                                      | <b>12</b> | <b>CHICKEN (6oz)</b>           | <b>5</b> |

Prepared: Blackened / Grilled / Pan Seared

## GRILLE FAVORITES

|   |   |           |
|---|---|-----------|
| <b>GF FRESH ANTIPASTO SALAD</b>   |   | <b>14</b> |
| Genoa salami, provolone cheese, baked ham, pepperoni, roasted red peppers, pepperoncini, kalamata olives, banana peppers & artichoke hearts |   |           |
| <b>GF GLUTEN FREE VEGGIE PIZZA</b>  | Three cheese gluten free veggie pizza on cauliflower crust          | <b>12</b> |
| <b>FLATBREAD PEPPERONI PIZZA</b>  |   | <b>12</b> |
| <b>OPEN FACED STEAK SANDWICH</b>  |   | <b>20</b> |
| 10oz NY Strip Loin on a French baguette served with French Fries and onion rings  |   |           |
| <b>BAKED MAC &amp; CHEESE</b>   | Blackened chicken w/ caramelized onions & bacon                     | <b>15</b> |
| <b>NORTH MAIN BACON BURGER*</b>   | w/ French fries and pickles   | <b>13</b> |
| <b>BLACKENED CATFISH SANDWICH</b>   | on a bulky roll, served with coleslaw, FF and house Remoulade sauce | <b>13</b> |
| <b>BAKED HOMEMADE LASAGNA</b>   |   | <b>17</b> |
| Local sweet Italian sausage & homemade meatballs, smothered with marinara sauce and four different cheeses, baked in a casserole            |   |           |
| <b>PASTA &amp; MEATBALLS</b>  |   | <b>15</b> |
| Choice of Penne or Angel hair served with house marinara and jumbo-sized meatballs  |   |           |

Add a cup of soup or tossed salad to your Grille Favorite for \$2

## BEEFSTEAKS

|           |  |           |
|-----------|--|-----------|
| <b>GF</b> | <b>ROAST RIB OF BEEF*</b><br>20 oz cut, slow roasted every Friday and Saturday (while it lasts) and served with au jus and a popover | <b>26</b> |
| <b>GF</b> | <b>ENGLISH CUT PRIME RIB*</b><br>12oz cut, served with au jus and a popover (Friday & Saturday, while it lasts)                      | <b>22</b> |
| <b>GF</b> | <b>BROILED FILET MIGNON*</b><br>8 oz extra tender, flame grilled with steak seasoning rub, served with béarnaise sauce               | <b>32</b> |
| <b>GF</b> | <b>NEW YORK SIRLOIN STEAK*</b><br>A choice cut of NY sirloin grilled to perfection and served with caramelized onions                | <b>26</b> |

## FROM THE SEA

|           |  |           |
|-----------|--|-----------|
| <b>GF</b> | <b>BAKED BOSTON COD</b><br>Baked with a seasoned crumb topping   | <b>20</b> |
|           | <b>FRESH SEA SCALLOPS*</b><br>Sweet, diver deep sea scallops prepared fried or broiled   | <b>25</b> |
|           | <b>SHRIMP &amp; SCALLOP SCAMPI</b><br>The finest shrimp & sea scallops sautéed with scallions, roasted red peppers & capers in a garlic wine sauce served over angel hair pasta        | <b>23</b> |
| <b>GF</b> | <b>FRESH SALMON FILET</b><br>Delicately broiled or lightly blackened   | <b>20</b> |
|           | <b>MAINE STYLE SEAFOOD CASSEROLE</b><br>A delightful blend of lobster, shrimp, scallops & cod baked with Gorgonzola and crumb topping  | <b>26</b> |
|           | <b>FISH &amp; CHIPS</b><br>Lightly battered fresh cod fish, served with homemade tartar sauce, coleslaw and fries  | <b>20</b> |
|           | <b>BAKED STUFFED SHRIMP</b><br>Four jumbo shrimp with a homemade snow crabmeat stuffing, truly a house specialty   | <b>23</b> |
|           | <b>SEAFOOD ALFREDO</b><br>A generous portion of shrimp, scallops & lobster meat in Vinnie's Alfredo sauce with scallions, roasted red peppers and baby spinach tossed with penne pasta | <b>26</b> |
|           | <b>FRIED OYSTERS</b><br>Lightly battered, served with homemade tartar & cocktail sauce   | <b>21</b> |

## OUR TASTES IN POULTRY

|  |  |           |
|--|--|-----------|
|  | <b>CHICKEN FRANÇAISE</b><br>Boneless breast of chicken sautéed in a light lemon wine sauce   | <b>19</b> |
|  | <b>OLD FASHIONED CHICKEN POT PIE</b><br>The old-fashioned recipe made from scratch served in a casserole with puff pastry crust  | <b>19</b> |
|  | <b>CHICKEN MARSALA</b><br>A delicate combination of scallions, tomatoes, red peppers, roasted garlic & wild mushrooms in a rich stock sauce makes this dish a long time favorite | <b>19</b> |
|  | <b>ROAST NATIVE BREAST OF TURKEY</b><br>All white meat turkey with herb stuffing and a rich stock sauce  | <b>19</b> |
|  | <b>GRILLED CHICKEN ALFREDO</b><br>A generous serving of tender grilled chicken with scallions, roasted red peppers & broccoli in Vinnie's Alfredo sauce tossed with penne pasta  | <b>19</b> |
|  | <b>CHICKEN PARMIGIANA</b><br>A large tender cut of chicken breast lightly breaded and fried to order with angel hair   | <b>19</b> |

**Dinner entrées includes a cup of soup or tossed salad, dinner rolls, vegetable & choice of side  
Add a Caesar Salad to your entrée for \$ 2**

|                   |          |                          |          |
|-------------------|----------|--------------------------|----------|
| SAUTÉED MUSHROOMS | <b>2</b> | SAUTÉED SPINACH W/GARLIC | <b>2</b> |
| STEAMED BROCCOLI  | <b>2</b> | CARAMELIZED ONIONS       | <b>2</b> |

**GF** INDICATES OUR GLUTEN FREE CHOICES (WITHOUT SAUCES, DRESSINGS, OR BREADCRUMBS WHERE APPLICABLE)

A PLATE CHARGE OF 8.00 TO SHARE YOUR DINNER INCLUDES A SALAD, SIDE CHOICE & VEGETABLE

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF SOMEONE IN YOUR PARTY HAS A FOOD ALLERGY.

\*THOROUGHLY COOKING MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS REDUCES THE RISK OF FOOD-BORNE ILLNESS.

STEAK, SHELLFISH, SEAFOOD, BURGERS MAY BE COOKED PER CUSTOMERS REQUEST

AN 18% GRATUITY WILL AUTOMATICALLY BE ADDED FOR PARTIES OF SIX OR MORE