



# 341 NORTH MAIN GRILLE

AT THE SUFFIELD COUNTRY CLUB

## APPETIZERS

<b>SCC WINGS (BUFFALO, TERIYAKI, BBQ, GARLIC PARMESAN)</b>	<b>10</b>
<b>FRIED OYSTERS</b> lightly coated and served with homemade cocktail & tartar sauce	<b>13</b>
<b>STUFFED MUSHROOM CAPS</b> with homemade sausage stuffing, topped with melted provolone	<b>9</b>
<b>FRIED CALAMARI</b> lightly fried, tossed with banana pepper rings and served with house marinara	<b>12</b>
<b>CLAMS CASINO</b> filled with a pepper, onion & bacon stuffing, topped with melted cheese	<b>9</b>
<b>FRENCH ONION SOUP</b> topped with toasted baguette croutons and melted provolone	<b>8</b>
<b>FRIED MOZZARELLA STICKS</b> served with house marinara	<b>8</b>
<b>GF</b> <b>CHILLED SHRIMP COCKTAIL</b> served with Vinnie's tangy homemade cocktail sauce	<b>11</b>
<b>FRIED BRUSSEL SPROUTS</b> served with a Sriracha ranch dip	<b>9</b>

## MIX AND MATCH SALADS

### SALAD SELECTIONS

**COBB / CAESAR / FARM FRESH / SOUTHWEST / CHOP CHOP** **9**

### 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

## LUNCH ENTREÉS

<b>GRILLED CHICKEN ALFREDO</b> with broccoli, red peppers & scallions tossed w/ penne pasta	<b>17</b>
<b>GF</b> <b>BAKED BOSTON COD</b> baked with a seasoned crumb topping	<b>20</b>
<b>OLD FASHIONED CHICKEN POT PIE</b> served in a casserole with a puff pastry crust	<b>13</b>
<b>FRESH SEA SCALLOPS*</b> sweet, diver deep sea scallops prepared fried or broiled	<b>22</b>
<b>GF</b> <b>BLACKENED SALMON</b> lightly blackened	<b>19</b>
<b>NORTH MAIN GRILLE CRAB CAKES</b> two cakes with a house Remoulade sauce	<b>15</b>
<b>SHRIMP SCAMPI</b> sautéed with scallions, roasted red peppers & capers in a garlic wine sauce	<b>18</b>
<b>FISH &amp; CHIPS</b> lightly battered fresh cod fish, served with a side coleslaw & tartar sauce	<b>16</b>
<b>OPEN FACED HOT TURKEY</b> with choice of side and vegetable	<b>14</b>
<b>BLACKENED CHICKEN MAC &amp; CHEESE</b> baked in casserole	<b>14</b>
<b>FRIED OYSTERS</b> lightly coated and served with homemade cocktail & tartar sauce	<b>20</b>
<b>CHICKEN PARMESAN</b> with choice of penne or angel hair pasta, served with tossed salad	<b>14</b>
<b>HOMEMADE TRADITIONAL MEAT LASAGNA</b> served with a tossed salad	<b>14</b>
<b>FLATBREAD PEPPERONI PIZZA</b>	<b>12</b>

Add a cup of soup or tossed salad to your lunch entrée for \$2

## SANDWICHES

<b>THE CAPE CODDER</b>	<b>11</b>
Sliced roast native turkey, green leaf lettuce, mayonnaise and cranberry sauce on rye	
<b>GORGONZOLA BACON BURGER*</b>	<b>13</b>
6 oz. Black Angus cheeseburger served w/ melted gorgonzola, bacon, lettuce & tomato	
<b>CORNED BEEF RUEBEN</b>	<b>12</b>
Sauerkraut, 1000 Island, Swiss and home cooked brisket of corned beef on grilled rye	
<b>BLACKENED CATFISH SANDWICH</b>	<b>13</b>
Served on a bulky roll with a house Remoulade sauce	
<b>TUNA MELT</b>	<b>11</b>
White Albacore Tuna on grilled rye bread w/ tomato & melted Swiss cheese	
<b>QUARTER POUND HOT DOG</b>	<b>6</b>
Served on a grilled bun	
<b>CHEESEBURGER SPECIAL*</b>	<b>12</b>
6oz. Black Angus burger served on a grilled bun with lettuce, tomato, mayo & cheese	

ALL SANDWICHES SERVED WITH CHOICE OF HOMEMADE COLESLAW, POTATO CHIPS OR FRENCH FRIES

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

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