

Grico's

SOUTH
PUB & RESTAURANT

STARTERS

CHIPOLTE CHARRED GREEN BEANS 8
WITH CREAMY LIME AIOLI DIPPING SAUCE

MOZZARELLA STUFFED ARANCINI 10
SERVED WITH PESTO & MARINARA

SHORT RIB RAVIOLI 14
IN A PEPPERCORN CREAM SAUCE

FRIED CALAMARI 12
WITH MARINARA & CREAMY LEMON AIOLI

LITTLE NECK CLAMS 15
SHALLOTS, GARLIC, WHITE WINE & LEMON BUTTER

DEEP FRIED PICKLES 9
HORSERADISH & BUTTERMILK RANCH DIPPING SAUCE

PEEL & EAT SHRIMP
HALF lb/12 FULL lb/17
SERVED WITH COCKTAIL SAUCE & LEMON

PARMESAN TRUFFLE FRIES 7

FRENCH FRIES 5

CHICKEN BITES & WINGS

HALF LB "WOOKIE" BITES 10

WINGS 6/10 12/16

SERVED WITH BLEU CHEESE & CELERY & YOUR CHOICE OF SAUCE
CLASSIC, BBQ, HOT, SWEET CHILI

ALA CARTE SOUPS & SALADS

SOUP DU JOUR MARKET \$

FRENCH ONION 8

CHILI 9
WITH CHEDDAR CHEESE & ONION

HOUSE SALAD 5

WEDGE SALAD 9
ICEBERG WEDGE, GRAPE TOMATOES, CRISPY PANCETTA, RED ONION &
HOUSE BLEU CHEESE DRESSING

PUB FARE

8oz BAR BURGER 14
TOPPED WITH AGED CHEDDAR & APPLEWOOD SMOKED BACON
ON A BRIOCHE BUN WITH FRIES

BEER BATTERED FISH & CHIPS 16

SAVORY CHICKEN POT PIE 23
WITH PUFF PASTRY

CAJUN RUBBED STEAK TIPS 18
TOPPED WITH CRUMBLLED BLEU CHEESE & BALSAMIC REDUCTION

POT ROAST SANDWICH 16
BACON ONION JAM & CREAMY HORSERADISH SAUCE
ON A BRIOCHE ROLL WITH FRIES

CHEESESTEAK 10
CHICKEN OR BEEF WITH ONIONS, PEPPERS, & MUSHROOMS WITH FRIES

CHEF JARED'S PIZZA 8
*AVAILABLE ON SUNDAY ONLY
PLAIN, MARGHERITA OR ADD TOPPINGS .50 EACH
BACON, PEPPERONI, MUSHROOMS, ONIONS, EXTRA CHEESE

CHEF'S PICKS

BONE IN PRIME RESERVE PORK CHOP 28
TOPPED WITH SAVORY WHITE SAUSAGE GRAVY

BROILED COD 28
WITH LEMON HERBED BREAD CRUMBS

CRAB STUFFED SHRIMP 28
BUTTERED & BAKED TO PERFECTION

SEAFOOD FRA DIAVOLO 28
FRESH CLAMS, SHRIMP & CALAMARI IN A SPICY RED SAUCE OVER LINGUINI

SHRIMP SCAMPI 28
WHITE WINE, LEMON, GARLIC & BUTTER SAUCE OVER LINGUINI

8oz CENTER CUT FILET MIGNON 42
WITH DEMI GLACE OR ADD PEPE SAUCE 5

CHICKEN 24
MARSALA, SCAMPI, FRANCAISE OR PARMESAN
SERVED WITH STARCH DU JOUR & VEGETABLE DU JOUR
OR A SIDE OF LINGUINI

STUFFED EGGPLANT PARMESAN 20
HERB WHIPPED RICOTTA, FRESH SPINACH, MARINARA & MOZZARELLA

CAVATELLI PRIMAVERA 15
ASPARAGUS, WILD MUSHROOMS, CHERRY TOMATOES, BELL PEPPERS, GARLIC & EXTRA VIRGIN OLIVE OIL

20% GRATUITY ADDED TO PARTIES OF 6 AND MORE
\$1.50 PER PERSON CAKE SERVING FEE FOR CAKES BROUGHT IN FOR CELEBRATIONS