



The
Grisswold Inn

Seasonal Game Selections



Appetizers

ROASTED BACON & PARMESAN-CRUSTED OYSTERS, 14.

HOLIDAY MESCLUN SALAD
with roasted almonds, pomegranate, gorgonzola,
citrus cranberry vinaigrette, 11.

SALAD OF ROASTED YELLOW BEET, ARUGULA & SPICED PECANS
with creamy goat cheese dressing, 11.



Entrées

* MIXED GRILL OF GAME
Grilled Venison Tornado with red wine demi-glace, Bison Sausage,
Apple and Cranberry Stuffed Quail
served with chef's vegetables, 39.50

* DUCK TWO WAYS
Crisp Duck Breast with butternut squash purée
Duck Confit Risotto with mascarpone and pink peppercorn dust, 34.

* PAN-SEARED VENISON MEDALLIONS
shaved Brussels sprouts with balsamic slow-roasted pears,
crisp fingerling potatoes, port wine reduction, 38.50

Chef's Feature



* FRESH FROM THE HUNT
Your server will explain our chef's creative entrée addition of the evening.

Sides, 6 each.

Shaved Brussels Sprouts ~ Maple Butternut Squash
White Truffle and Chive Fingerling Potatoes ~ Vegetable of the Evening

~ *Chef Shaheed Teppin* ~

*Certain meat or poultry may be cooked to order, per request.
Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of food-borne illness.



The Griswold Inn

Gris Classics

Classic Starters and House-made Soups

OUR OWN FAMOUS 1776 BRAND™ SAUSAGE SAMPLER
three sausage varieties served with braised kraut and Revolutionary Ale mustard, 8.50

POTATO CAKES served with sour cream and applesauce, 8.

CHILLED JUMBO SHRIMP COCKTAIL, 3.50 each

SIGNATURE CLAM CHOWDER, 7. BOSS' SOUP OF THE EVENING, 6.

GARDEN SALAD

English cucumber, carrots, grape tomatoes, French Breakfast radish, croutons and our original Garlic-Asiago dressing, 8.50

Classic 'Gris' Entrées

ROASTED COD FILLET WITH CRAB CRUST

lemon-scented jasmine rice with English peas, 29.

SEARED ATLANTIC SALMON

roasted potatoes, leeks, grape tomatoes and mustard-chive sauce, 28.

BAKED STUFFED SHRIMP

three jumbo shrimp with seafood filling, served with chef's vegetable, 26.

BRAISED SHORT RIBS OF BEEF

with mashed potatoes and red wine demi-glace, 30.

GRILLED FILET OF BEEF

served with sautéed spinach, roasted fingerling potatoes and mushroom demi-glace (8 oz.), 38.

SIGNATURE ROASTED PRIME RIB OF BEEF

with baked potato, au jus, chef's vegetable and horseradish sauce (12 oz.), 37.

Served Friday, Saturday and Sunday evenings.