



# The Griswold Inn

## Holiday Bill of Fare - After Five



### Classic Starters, Small Plates and House-made Soups

SIGNATURE CLAM CHOWDER, 10. BOSS' SOUP OF THE EVENING, 9.

OUR OWN FAMOUS 1776 BRAND™ SAUSAGE SAMPLER  
three sausage varieties served with braised kraut and Revolutionary Ale mustard, 12.

#### SEARED SCALLOPS

pear and potato hash, heirloom carrot purée, spiced bacon crumble, 19.

POTATO CAKES served with sour cream and applesauce, 12.

THIN CRUST PIZZA, goat cheese, potato, bacon, scallion crème fraiche, 15.

CHILLED JUMBO SHRIMP COCKTAIL, 4. each

#### Salads

with Grilled Chicken, add 8. with Marinated Shrimp, add 10.  
with Seared Salmon, add 10. with Seared Flat Iron Steak, add 12.

#### HOLIDAY MESCLUN SALAD

goat cheese, roasted pistachios, dried cranberries, white balsamic vinaigrette, 14.

#### SALAD OF ROASTED YELLOW BEET, ARUGULA & SPICED PECANS

with pickled red onion and Gorgonzola, cider vinaigrette, 14.

#### CAESAR SALAD

romaine lettuce, Asiago cheese, house-made croutons, and Caesar dressing, 14.

#### Sides, 6. each

Maple Butternut Squash ~ White Truffle and Goat Cheese Whipped Potato  
Crispy Fingerling Potatoes with gorgonzola cream ~ Roasted Asparagus

~ Chef Shaheed Toppin ~

\*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.



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*Classic 'Gris' Entrées*

ROASTED COD FILLET WITH CRAB CRUST  
lemon-scented jasmine rice with English peas, 32.

SEARED ATLANTIC SALMON  
roasted potatoes, leeks, grape tomatoes and mustard-chive sauce, 30.

BUTTERNUT SQUASH RAVIOLI  
caramelized onions, roasted pear, shaved Brussels sprouts, goat cheese, spiced pecans, 22.  
with Herb Grilled Chicken, add 8. with Garlic Marinated Shrimp, add 10.

BRAISED SHORT RIBS OF BEEF  
with mashed potatoes and red wine demi-glace, 34.

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.), 40.  
Served Friday, Saturday and Sunday evenings.

*Seasonal Game Selections*

\*DUCK TWO WAYS  
Crisp Duck Breast with blackberry jus  
Duck Confit Risotto with mascarpone and pink peppercorn dust, 34.

\*PAN-SEARED VENISON  
peppercorn crust, white truffle and goat cheese whipped potato,  
roasted asparagus, shiitake mushroom demi-glacé, 38.50

