



The Griswold Inn Classics present simple, well prepared American cuisine, just the way it is meant to be. Our signature dishes and classic selections are available year-round in our art filled Historic Dining rooms.

Classic Starters and House-Made Soups

Our Signature Clam Chowder, 11.

Spicy White Bean and Sweet Corn Gazpacho, roasted red pepper jam, corn salsa, 10.

Chilled Jumbo Shrimp Cocktail (3), 18.

Our Own Famous 1776 Brand™ Sausage Sampler three sausage varieties, puff pastry, served with Dijon mustard, 14.

Crispy Korean Barbeque Chicken with sriracha dipping sauce, 14.

Potato Cakes served with sour cream and applesauce, 13.

Caesar Salad romaine lettuce, Asiago cheese, housemade croutons. Caesar dressing, 15.

Garden Salad mesclun greens, English cucumber, carrots, grape tomatoes, French Breakfast radish, croutons and our Original Garlic Asiago Dressing, 10.

Classic 'Gris' Entrées

***Faroe Island Salmon** sautéed spinach, crispy dill fingerlings, saffron beurre blanc, 33.

Crab Crusted Cod lump crab and cracker crust, jasmine rice and peas, citrus gastrique, 34.

Slow-Cooked Baby Back Ribs street corn, fingerling potato salad with bacon and green onion, 32.

Boneless Short Ribs of Beef demi-glace, spinach, whipped potato, 42.

Signature Roasted Prime Rib of Beef with baked potato, au jus, chef's vegetables, horseradish cream sauce, (12 oz.), *market price*. **Served Friday, Saturday evenings.**



Featured Seasonal Cuisine is prepared and created by Executive Chef Shaheed Toppin and his culinary team. Chef Toppin is known for his seasonally-driven menus which showcase the finest products from the farms, orchards and waters of the Connecticut River Valley and New England shore.

Seasonal Starters and Salad

Clams Casino broiled in shell with garlic butter and sweet pepper, topped with bacon, 20.

Crispy Cheese Curds sun-dried tomato aioli, pickled shallots, 14.

Barbeque Pulled Chicken Tostada Pico de Gallo, queso fresco, cilantro-lime crema, 17.

Summer Arugula feta cheese, candied ginger, pineapple, citrus-roasted, sliced almonds, mango vinaigrette, 19.

Seasonal Entrées

Cavatelli heirloom grape tomatoes, pancetta, summer greens, grilled corn, English peas, confit garlic, 26.

with Herb Grilled Chicken, add 10. with Garlic Marinated Shrimp, add 12.

Buttermilk Fried Statler Chicken Breast whipped potato, bacon-braised collard greens, chipotle-bbq drizzle, 26.

Trio of Filet Mignon Medallions white truffle and chive whipped potato, haricot verts, gorgonzola drizzle, 46.

Grilled Jumbo Shrimp Summer Salad mesclun greens, corn salsa, grape tomato, grilled asparagus, sea-salted avocado, white miso and charred lemon vinaigrette, 32.

Market Fresh Seafood chef's daily preparation, *market price*.

Seasonal Sides, 7 each.

Roasted Asparagus

Jasmine Rice and Peas

Bacon and Chive Fingerling Potato Salad

Street Corn

Executive Chef Shaheed Toppin

"Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of food-borne illness."

Dietary needs menu available upon request.