



The Griswold Inn Classics present simple and classic 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.

**French Onion Soup**, melted Swiss and provolone, 15.

**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.

**Warm Housemade Chips** gorgonzola drizzle, smoked sea salt, scallions, 11.

**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** jasmine rice and peas, Meyer lemon-pistachio gremolata, confit garlic butter-glazed Brussels sprouts, 33.

**Crab-Crusted Cod** saffron basmati rice, tomato-white bean ragout, 37.

**\*Trio of Filet Mignon Medallions** green onion and truffle potato croquettes, braised kale, shiitake mushroom and port wine reduction, 46.

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

**Signature Roasted Prime Rib of Beef** with au jus, crispy fingerlings, haricot verts, horseradish cream sauce, (12 oz.), *market price*. **Served Friday and Saturday evenings.**

*If you have food allergies or special dietary requirements, please inform your server.*



*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

**Steak and Black Bean Chili** served with a wedge of cornbread, 18.

**Baked Feta** whipped feta, Kalamata-cucumber crudo, sundried tomato pesto, grilled pita, 18.

**Seared Salmon** crispy sushi rice, avocado-wasabi mousse, black garlic agrodolce, 24.

**Arugula and Goat Cheese Salad** roasted butternut squash, pickled red onions, spiced cashews, rosemary-roasted garlic vinaigrette, 19.

**Chopped Vegetable Salad** honey-roasted root vegetables, kale, gorgonzola, heirloom grape tomato, tzatziki-avocado vinaigrette, 19.

## Seasonal Entrées

**Penne with Sundried Tomato-Pesto Cream** button mushrooms, caramelized onion, baby spinach, shaved Asiago, 26.  
*with Herb Grilled Chicken, add 10. with Garlic Marinated Shrimp, add 12.*

**Buttermilk-Fried Statler Chicken** creamed kale, whipped potato, hot honey drizzle, 28.

**Slow Roasted Pork Shank** parmesan-peppercorn polenta, roasted fennel and Granny Smith compote, mushroom-Marsala demi, 32.

## Seasonal Sides, 7 each.

Crispy Fingerlings, white truffle and chives  
Jasmine Rice and Peas

Soy-Glazed Brussels Sprouts  
Garlic Butter Haricot Verts

*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.*