



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.

**Chef's Soup of the Evening**, 10.

**Classic Shrimp Cocktail**, (minimum order of 3) 6 ea.

**Our Own Famous 1776 Brand™ Sausage Sampler** three sausage varieties, puff pastry, served with Dijon mustard, 16.

**Bang Bang Chicken** white barbeque sauce, sriracha drizzle, pickled onion, 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, croutons and our Original Garlic Asiago Dressing, 10.

## Classic 'Gris' Entrées

**\*Faroe Island Salmon** herbed basmati rice, tempura sprouts, curried cauliflower purée, 33.

**Baked Cod** lemon and artichoke pesto, baby spinach, crispy fingerlings, sherry-tomato jus, 34.

**\*Dry Rub New York Strip** (12oz.), gorgonzola whipped potato, roasted asparagus, shiitake mushroom and port wine reduction, 44.

**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

**Chipotle Chicken Tostada** lettuce, pico de gallo, guacamole, house made corn tortilla, 18.

**Seared Tuna** crispy sushi rice, sweet corn purée, grilled corn salsa, avocado mousse, 24.

**Summer Arugula Salad** shaved fennel, grilled pineapple, feta, toasted almonds, mango vinaigrette, 19.

**Flatbread** grilled peaches, jalapeno goat cheese, prosciutto, arugula, sriracha-honey drizzle, 19.

## Seasonal Entrées

**Cavatelli with Basil Pesto and Burrata** heirloom grape tomato, baby bell pepper compote, 26.  
*with Herb Grilled Chicken, add 10. with Garlic Marinated Shrimp, add 12.*

**Grilled Shrimp** mixed greens, heirloom grape tomato, asparagus, corn salsa, avocado, fire-roasted tomatillo vinaigrette, 34.

**Buttermilk-Fried Statler Chicken** corn purée, baby sweet potato, summer vegetable slaw, 28.

**Slow Roasted Baby Back Ribs** house made barbeque sauce, corn on the cob, fingerling potato salad, 32.

## Seasonal Sides, 7 each.

Crisp Sweet Potato Fingerlings, sriracha aioli  
Tempura Sprouts with hot-honey drizzle

Roasted Asparagus  
Double-Buttered Corn on the Cob

*Executive Chef Shaheed Toppin*

*\*Certain meat or seafood items may be cooked to order, per request.*

*"Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of food-borne illness."  
Dietary needs menu available upon request.*