

THE GRILL AT MORRIS BRIDGE

SHAREABLES

The Grill Chicken Wings \$14

8 chicken wings tossed in housemade sweet heat sauce, & grilled

Caprese Salad \$15

ciliegine mozzarella, heirloom cherry tomatoes, vinaigrette, & balsamic glaze

Shrimp Mozambique \$16

marinated shrimp, white wine, garlic, paprika butter sauce, & grilled bread

Spinach & Artichoke Dip \$12

spinach, artichoke, three cheese blend, & grilled bread

Ahi Tuna \$16

blackened fresh ahi tuna, wakame salad, togarashi beurre blanc, & spicy soy mustard

Rhode Island Calamari \$16

crispy fried calamari, with banana pepper tomato salad, & tomato aioli

Charcuterie Board \$25

assorted meats, artisanal cheeses, grilled bread, fruits, jams, & condiments

Sauteed Mussels \$16

pei mussels, ground linguica, tomatoes herbed garlic butter, & grilled bread

Route 140 \$15

linguica, banana peppers, & onions

Route 24 \$15

pancetta, green olives, jalapeño, pecorino-romano

SALADS

protein add ons grilled or blackened:
chicken \$7, salmon \$8, shrimp \$9

Morris Bridge Salad \$8

mixed greens, tomatoes, shaved red onion, radish, & spiked garlic dressing

Cross Creek Salad \$9

arugula, strawberries, candied pecans, goat cheese & honey lime vinaigrette

Grilled Caesar Salad \$10

grilled romaine hearts, creamy garlic caesar dressing, shaved parmesan, & croutons

The Grill Wedge Salad \$12

baby iceberg lettuce, bleu cheese crumbles, bacon, pickled red onions, bleu cheese dressing, & balsamic glaze

SOUPS

Caldo Verde Soup \$9

linguica, kale, beans, & potatoes

New England Clam Chowder \$9

Soup of the Day \$9

ENTREES

Ribeye \$42

14 oz ribeye, The Grill mashed potatoes, bróccolini, & herb butter

Filet Mignon \$39

8 oz filet, The Grill mashed potatoes, asparagus, rosemary cabernet demi glace, & herb butter

New York Strip \$36

12 oz New York strip, The Grill mashed potatoes, broccolini, gorgonzola port wine reduction, & herb butter

Caprese Stuffed Chicken \$22

pesto marinated chicken breast stuffed with tomatoes, spinach, & mozzarella cheese. Served with The Grill mashed potatoes, broccolini, & balsamic glaze

Honey Soy Glaze Pork Chop \$27

14 oz dry aged pork chop with honey soy glaze, linguica, brussel sprouts, & potato hash

Teriyaki Glazed Salmon \$25

fresh salmon with a teriyaki glaze, togarashi beurre blanc, cilantro thai basil jasmine rice, & asparagus

Bacon Parmesan Crusted Mahi \$24

butter poached red bliss potatoes, asparagus, & lemon caper beurre blanc

Clams Linguine \$24

littleneck clams, linguine, chili flakes, garlic, white wine, & lemon

Butternut Squash & Asparagus Risotto \$18

roasted butternut squash, asparagus, garlic, & peccorino romano cheese

Chicken & Broccolini \$19

marinated chicken breast, broccolini, garlic, lemon cream, & rigatoni

Shrimp Scampi \$24

fresh shrimp, tomatoes, spinach, red pepper flakes, & linguini in a white garlic sauce

Short Rib \$32

beef short rib braised in cabernet, The Grill mashed potatoes, Broccolini, & cabernet demi glace

Lamb Shank Osso Bucco \$32

slow braised lamb shank, The Grill mashed potatoes, baby carrots, & asparagus

Prime Rib (Friday-Saturday)

12 oz \$39, 16 oz \$44
slow roasted ribeye, The Grill mashed potatoes, & broccolini

KIDS MENU

Chicken Tenders \$9

Smash Burger \$9

Hot Dog \$9

Macaroni & Cheese \$7

DESSERTS

Crème Brûlée \$10

Chef's Cheesecake \$10

Chef's Cake \$10

FOR ALL PARTIES OF 8 OR MORE THERE WILL BE A 20 % SERVICE CHARGE ADDED

Consumer Advisory: Consuming raw or undercooked meats, eggs, poultry, seafood or shellfish increases your risk of contracting a food borne illness especially if you have certain medical conditions. We respectfully cannot guarantee steaks cooked medium well and above.