



Please alert your server of any food allergies or sensitivities prior to dining

## The Cape Grille Menu

available ALL DAY

**WRAP IT UP!**  
Get any of our  
salads in a WRAP  
w/French fries +2

### Starters

<b>BONELESS TENDERS</b>	<b>14</b>
<i>PLAIN/BUFFALO / BBQ / SWEET CHILI/ HOUSE MADE BLEU CHEESE DIP</i>	
<b>NACHOS</b>	<b>13</b>
<i>LETTUCE / TOMATO / JALAPEÑOS / ONION / SALSA / SOUR CREAM +CHICKEN \$6.00</i>	
<b>BACON</b>	<b>15</b>
<i>HOUSE MADE PEPPERED CANDIED BACON / MAPLE BOURBON DIPPING SAUCE</i>	
<b>BUFFALO CHICKEN DIP</b>	<b>14</b>
<i>CELERY / FRESH CORN CHIPS</i>	

### Sandwiches

<b>JERK SWORDFISH SANDWICH</b>	<b>18</b>
<i>SWEET CHILI SLAW/TOMATO/LEMON CAPER AIOLI</i>	
<b>CHIPOTLE CHICKEN SANDWICH</b>	<b>15</b>
<i>LETTUCE/TOMATO/PEPPER JACK CHEESE / BACON / AVOCADO RANCH</i>	
<b>SHAVED PRIME RIB</b>	<b>17</b>
<i>AMERICAN CHEESE / PEPPERS / ONIONS</i>	

<b>PORTUGUESE MUSSELS</b>	<b>18</b>
<i>PEPPERS / ONIONS / TOMATO / KALE / LINGUICA / SPICY PORTUGUESE BROTH / GRILLED BAGUETTE</i>	
<b>TUNA TOGARASHI</b>	<b>18</b>
<i>SHISHITO PEPPER / SCALLIONS / SWEET SOY / MISO AND YUZU CREMA</i>	
<b>STUFFED QUAHOG</b>	<b>8</b>
<i>CLASSIC / CHOURICO</i>	
<b>CLAM CHOWDER</b>	<b>8</b>
<i>CLASSIC NEW ENGLAND STYLE CLAM CHOW- DER</i>	
<b>SOUP DU JOUR</b>	<b>6</b>
<i>HOUSE MADE CLASSICS SOME WITH A TWIST</i>	

### Salads

<b>HOUSE SALAD</b>	<b>6/12</b>
<i>ROCKET GREENS / TOASTED PINE NUTS / ROASTED BABY HEIRLOOM TOMATO / CHEVRE / PARMESAN CHEESE TWEEL</i>	
<b>CAESAR SALAD</b>	<b>6/12</b>
<i>GRILLED WEDGE OF ROMAINE / PECORINO ROMANO / ASIAGO FOCACCIA CROUTONS / CREAMY CAESAR DRESSING</i>	
<b>BABY BLEU SALAD</b>	<b>14</b>
<i>WEDGE OF BABY ICEBERG / CRUMBLD GORGONZOLA / BABY HEIRLOOM TOMATO / CRISPY PANCETTA</i>	
<b>CRISPY BRUSSEL SPROUT SALAD</b>	<b>14</b>
<i>ARCADIAN GREENS / CRANBERRIES / CRUMBLD GORGONZOLA / PEPPERED BACON / BLUEBERRY-POMEGRANATE VINAIGRETTE</i>	
<b>THAI LETTUCE WRAPS 18</b>	
<i>HYDROPONIC BIB LETTUCE / COCONUT-CURRY CHICKEN/ SHAVED CARROT/ CUCUMBER/ CABBAGE /CELERY/ PEANUTS/ SWEET-THAI CHILI / SPICY-THAI PEANUT SAUCES</i>	

**ADD: CHICKEN \$6/ STEAK TIPS 6OZ. \$16/SALMON \$14/SHRIMP \$12**

<b>BURGER</b>	<b>16</b>
<i>8OZ. SHORT RIB BRISKET BURGER / AGED VERMONT CHEDDAR /LETTUCE / TOMATO / PICKLED RED ONION / BOURBON-BACON JAM</i>	
<b>LOBSTER ROLL</b>	<b>MKT</b>
<i>8OZ. LIGHTLY DRESSED TCK MEAT / BRIOCHE ROLL / SWEET CHILL SLAW</i>	
<b>FISH TACOS</b>	<b>18</b>
<i>GRILLED MAHI / LETTUCE / QUESO FRESCO / MANGO SALSA / CILANTRO LIME CREMA</i>	

<b>SWEET POTATO AND BLACK BEAN BURGER</b>	<b>15</b>
<i>SWISS CHEESE/LETTUCE/CARAMELIZED ONION/ SUN-DRIED TOMATO AIOLI</i>	

<b>SIRLOIN STEAK TIP</b>	<b>24</b>
<i>HOISIN AND OYSTER MARINADE/PEPPERS / ONIONS / SWEET SOY /JASMINE RICE</i>	

**SERVED WITH CHOICE OF: FRIES/SWEET CHILI SLAW/CHIPS  
OR SWEET POTATO FRIES**

## DINNER MENU

available after 5:00PM

### Starters

<b>ROASTED VEGGIE CRUDITÉ</b>	<b>15</b>
<i>BOUNTIFUL ASSORTMENT OF ROASTED SEASONAL VEGETABLES / AVOCADO RANCH /HUMMUS DIP</i>	
<b>FRITO MISTO</b>	<b>18</b>
<i>CALAMARI / SHRIMP / HARICOT VERT / BROCCOLINI / FENNEL / KEY LIME AND CALABRIAN CHILI AIOLI</i>	
<b>OCTOPUS CARPACCIO</b>	<b>18</b>
<i>ROASTED BEETS / FRIED CHEVRE/ ROCKET GREENS / CITRUS VINAIGRETTE</i>	
<b>LOBSTER NAPOLEON</b>	<b>MKT</b>
<i>AVOCADO /BLACK PEPPER TUILES /BABY GREENS /MANGO/PINEAPPLE</i>	

### Entrees

<b>QUINOA AND BUTTER BEAN RAGU</b>	<b>25</b>
<i>WILD MUSHROOM / TUSCAN KALETES / ROASTED HEIRLOOM TOMATO / WHITE BEAN CUMIN PUREE</i>	
<b>ROASTED STATLER CHICKEN BREAST</b>	<b>27</b>
<i>PISTACHIO BARLEY/SPICED BUTTERNUT SQUASH / CHERRY CHUTNEY</i>	
<b>PAN SEARED SEA SCALLOPS</b>	<b>38</b>
<i>CREAMY MASCARPONE POLENTA / CHOURICO BUT- TER, ROASTED LOBSTER CORN SALSA</i>	
<b>WILD KING SALMON</b>	<b>34</b>
<i>CAULIFLOWER AND POTATO PUREE/ GRILLED BABYBOK CHOY / ZUCCHINI / HONEY-GINGER GLAZE</i>	

<b>BLACKENED SWORD FISH</b>	<b>33</b>
<i>SWEET BASIL FRIED RICE / CRISPY GARLIC SAUCE / TOMATO SALSA</i>	
<b>NY STRIP</b>	<b>37</b>
<i>14OZ. HAND-CUT / PEPPERCORN RUB / GARLIC MASHED POTATO / DEMI-GLACE</i>	
<b>BEER BRAISED PORK SHORT RIB</b>	<b>31</b>
<i>ROASTED BABY CARROTS / GARLIC MASHED POTATO / HONEY-BOURBON BARBECUE SAUCE</i>	
<b>CLUB STEAK</b>	<b>32</b>
<i>8OZ. CENTER-CUT SIRLOIN FILET/ HOUSE RUB / GARLIC MASHED / BORDEAUX TRUFFLE SAUCE</i>	

# THE DRINK LIST

## THE MASTER'S 12

JIM BEAN, HOUSE MADE SOUR MIX, AND PEACH BITTER'S

## THE PLAYER'S 12

MIONNETTO PROSECCO MIXED WITH LIMONCELLO AND TOPPED WITH GINGER BEER

## THE OPEN 13

PINOT NOIR WINE MIXED WITH PEACH SCHNAPPS, RASPBERRY VODKA, BLUEBERRY LIQUER, AND TOPPED WITH SODA WATER

## THE CHAMPIONSHIP 14

TANQUERAY GIN MIXED WITH LILLET BLANC, COINTREAU, AND FRESH LEMON JUICE

### RED'S

INTRINSIC CABERNET	14
BROADSIDE MERLOT	10
JED STEELE PINOT NOIR	14
TORBECK SHIRAZ	12
ZACCAGNINI MONTEPULCIANO	14

### WHITES

LA CREMA CHARDONNAY	14
INDABA CHARDONNAY	10
INDABA SAV BLANC	10
KIM CRAWFORD SAV BLANC	14
FOLONARI PINOT GRIGIO	12

### ON TAP

CAPE COD IPA  
CAPE COD BLOND  
CAPE COD SAISON  
SIERRA NEVADA HAZY LITTLE THING  
ALLAGASH WHITE  
GUINNESS

### THE CAN'S

BUD LIGHT  
BUDWEISER  
COORS LIGHT  
MILLER LITE  
MICH ULTRA  
CORONA  
FOUNDERS DAY IPA  
FIDDLE HEAD IPA

# ENTERTAINMENT

COMING SOON