

The Grille | DINNER AT SOMERS POINTE

- Appetizers -

Chicken Wings (6) 12

Served Boneless with Choice of House Made Buffalo, Honey Chipotle, BBQ, Jerk Seasoning or Sesame Style

Eggplant Meatballs 13

Roasted Eggplant, Parmesan, Panko Breadcrumbs, Cannellini Beans

Nachos 12

Tortilla Chips, Cheddar Cheese Sauce, Pico De Gallo, Sour Cream, Shredded Lettuce
Grilled Chicken 7 Chili 6

Mac & Cheese 11

Classic Style

Or Build Your Own

Bacon 1, Jalapeños 1, Chicken Taco 1, Buffalo Chicken 1
BBQ Chicken 1, Short Rib 2

Pretzel Sticks (2) 8

Served With Beer Cheese

Crock of Chili 12

Chef's Secret Recipe Topped With Nachos

Add Cheddar Or Pepper Jack 2

Popcorn Shrimp 14

Tossed with Thai Chili Sauce

Caprese 15

Mozzarella, Tomato, Roasted Red Pepper, Olive Oil & Grilled Ciabatta

Shrimp Cocktail (5) 16

Served with Cocktail Sauce & Lemon

Little Neck Clams MP

Steamed in White Wine, Garlic & Toasted Bread

- Soup, Salads & Pasta -

Add Grilled Chicken 7 Steak 9 Salmon 9 Shrimp 9

Italian House Salad 12 GF

Mixed Greens, Carrots, Tomatoes, Cucumbers, Balsamic Vinaigrette

Classic Caesar 13

Hearts of Romaine, Parmesan, Croutons, Caesar Dressing

Somers Salad 15

Spring Mix, Sliced Green Apple, Toasted Walnuts, Dried Cranberries, Honey Dijon Vinaigrette

Cobb Salad 16

Romaine, Hard Boiled Egg, Crumbled Gorgonzola, Bacon, Avocado, Tomato with Balsamic Vinaigrette

Soup Du Jour Cup 8 Bowl 10

French Onion Soup 12

Penne a la Vodka 16

Penne with Classic Tomato and Vodka Cream Sauce

- Sandwiches—

Served with French Fries or Side Salad

Chicken Pesto Panini 17

Grilled Chicken, Pesto, Roasted Red Peppers, & Fresh Mozzarella on a Ciabatta

Classic Turkey Club 17

Turkey, Bacon, Lettuce, Tomato, and Herb Mayo on Toasted White Bread

Grilled Vegetable Panini 17

Grilled Eggplant and Zucchini, with Balsamic Goat Cheese Spread on Ciabatta

Blackened Tuna BLT 18

Served with Cajun Remoulade on Toasted Wheat Bread

Villanova Dip 22 *Chef's Specialty*

Shaved Sirloin on Garlic & Shallot Rubbed Toast Ciabatta, Provolone & Side of Sweet Onion Au Jus

Pulled Pork Sandwich 17

BBQ Pulled Pork, Coleslaw, Sweet Hawaiian Bun

Cuban Panini 16

Pulled Pork, Ham, Swiss Cheese, Pickles, Whole Grain Mustard Aoli

Turkey Burger 16

Ground White Meat Turkey blended with Balsamic Glazed Onions, Served on Brioche Bun

Somers Burger 15

8 oz Chuck Burger on Hawaiian Bun
Served with Lettuce, Tomato, Pickle
Add Cheddar, American, Pepper Jack, or Swiss 2
Bacon 2, Caramelized Onions 2,
Avocado 2, Fried Egg 2

Please Let Your Server Know About Any Allergies. \$5 Split/Share Plate Fee.

20% Gratuity Will Be Added To Parties Of 8 Or More. Menu Items Subject To Change According To Availability.

Kitchen Hours: *Tuesday – Wednesday 11am – 9pm Thursday – Saturday 11am – 10pm Sunday 11am – 8pm*

**Subject to Change*

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- Tacos & Empanadas—

Tacos Served on Corn Tortillas

Fish Tacos (3) 16

Fried Cod, Sweet Chili Slaw, Avocado,
and Chipotle Mayo

Tuna Tacos (3) 18

Grilled Tuna, Spring Mix, Pineapple Salsa
& Siracha Sour Cream

Chicken Tacos (3) 16

Chipotle Tomato Chicken Shredded
with Avocado Mash, Pico de Gallo,
and Sour Cream

Short Rib Tacos (3) 17

Braised on Naan with Caramelized Onion
and Roasted Red Pepper

Buffalo Chicken Empanada (4) 14

Served with Side of Blue Cheese

Florentine Empanada (4) 14

Ricotta, Parmesan, Roasted Garlic, Spinach
Served with Marinara

Philly Cheese Steak Empanada (4) 14

Shaved Steak, Red Pepper, Caramelized Onion
Served with Choice of Ranch or Blue Cheese

- Entrees —

Served with Side Salad (Choice of House or Caesar)

Bruschetta Chicken 24

Breaded Chicken Cutlet Topped with Tomato
Bruschetta with Spring Mix and Balsamic
Onions

Chicken Parm 24

Breaded Chicken Cutlet Topped with
Mozzarella Cheese, Tomato Sauce,
Served over Penne Pasta

Steak Frites 25

Grilled Hanger Steak Over French Fries with
Rosemary Garlic Butter

New York Strip Steak 32

Served with Roasted Potato & French Beans

Pan Seared Chili Lime Salmon 27

Served over Citrus Rice with French Beans

Greek Shrimp 27

Sauteed Shrimp, Bell Pepper, Shallot, Tomato
Ouzo Broth over 5 Grain Medley

Fish & Chips 21

Beer Battered Cod, Over French Fries Served
with Coleslaw, Tartar Sauce & Grilled Lemon

Eggplant Stack 24

Breaded Fried Eggplant, Roasted Pepper,
and Fresh Mozzarella with a Balsamic Glaze
Served with Signature Roasted Vegetables

- Sides -

Side Salad (House or Caesar) 7

French Fries 7

Sweet Potato Fries 8

Roasted Yukon Gold Potato 7

Signature Roasted Vegetables 7

Ask About Our Dessert Selections

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KID'S MENU AVAILABLE — ASK ABOUT OUR DESSERT MENU