

PHILLY grille

APPETIZERS

BROCCOLI RABE 10
Sautéed with garlic & olive oil served with flatbread points

GARLIC BREAD 6

GORGONZOLA WEDGES 10
Potato wedges with bacon, gorgonzola cheese and red onion

HOUSE ROASTED PEPPERS 8
served with flatbread points

SALMON CARPACCIO 16
Smoked Atlantic salmon with capers, arugula and red onion served with a creamy dill sauce

SHRIMP COCKTAIL 12
Jumbo shrimp with house-made cocktail sauce

SALADS

Add grilled chicken or roasted turkey 5 Seared Atlantic cod 7 Grilled salmon 7

CAESAR 12
Romaine lettuce, fresh house-made Caesar dressing, house seasoned croutons, shaved Parmigiano

CANNELLINI BEAN 13
Cannellini beans, house-made mozzarella, roasted artichokes, mixed greens, shaved Parmigiano, extra virgin olive oil topped with sweet balsamic drizzle

LOBSTER Market Price
Lobster salad, roasted corn, mixed greens, ginger citrus vinaigrette, cornbread

SALMON 16
Grilled salmon with orange glaze, quinoa salad, cucumber, red onion, tomatoes, roasted corn, mint, toasted oats, and mixed greens in a ginger citrus vinaigrette

ROASTED BEET 13
Roasted beets & onions, goat cheese, mixed greens, bacon, ginger citrus vinaigrette

TOMATO MOZZARELLA CAPRESE 14
House-made mozzarella, ripe tomatoes, basil, pesto vinaigrette, sweet balsamic drizzle, light mixed greens

GRILLED FLATBREADS

We grill our dough giving it a unique Rustic Char flavor. All Flatbreads are prepared with house blend of cheeses

AMALFI 14
Goat cheese, sun-dried tomatoes, sautéed spinach, mild Italian crumbled sausage

CABO 14
Chorizo sausage crumbles, black beans roasted corn, sweet chipotle drizzle

DUBLINER 15
House-made meatballs, marinara sauce, house-made mozzarella, sautéed spinach

LOBSTER BLT Market Price
Maine Lobster salad, Applewood smoked bacon, grape tomatoes, arugula

MARGHERITA 13
House-made mozzarella, fresh tomatoes, extra virgin olive oil, fresh basil

THE "PHILLY" 15
Thinly sliced Prime Rib, grilled onions, Cheese Whiz

RUSTIC 14
Fried eggplant, roasted peppers, homemade mozzarella, shaved Parmigiano, extra virgin olive oil topped with sweet balsamic drizzle

SIMPLY VEG 15
Roasted artichokes, sautéed spinach, roasted Cremini mushrooms, tomatoes, roasted peppers, goat cheese, extra virgin olive oil drizzle

SOUTH STREET 15
Crumbled mild Italian sausage, roasted red peppers, onions

UPTOWN 14
Brie, onion jam, granny smith apples, roasted garlic, sweet balsamic drizzle

Gluten free flatbread available additional \$3.00

ENTREES

Entrees served with house salad with balsamic vinaigrette

CHICKEN CAPRESE 26

Boneless chicken breast sautéed with fresh cherry tomatoes, basil, house-made mozzarella topped with balsamic glaze served over spinach with quinoa

CHICKEN MADEIRA 24

Chicken breasts sautéed with wild mushrooms in Madeira Wine sauce served with asparagus and red skinned mashed potatoes

CHICKEN PARMIGIANA 23

Boneless chicken breast breaded and fried, topped with mozzarella cheese finished with marinara sauce served over spaghetti

CHICKEN PORTOFINO 24

Chicken breast sautéed with fresh tomatoes, artichoke hearts, roasted red peppers served over spaghetti

EGGPLANT ROLLATINI 23

Eggplant rolled with ricotta cheese topped with mozzarella in marinara sauce served with spaghetti

MUSSELS MARINARA 25

Mussels sautéed in garlic, oil, marinara sauce served over spaghetti

PORK GORGONZOLA 23

Pork tenderloin sautéed with creamy gorgonzola sauce, topped with pine nuts served with roasted red mashed potatoes and seasonal vegetables

PORK SICILIANO 23

Pork tenderloin sautéed with fresh rosemary, red skinned potatoes, onions and peppers in a white wine sauce served over spaghetti

RIGATONI CALABRESE 23

Rigatoni sautéed with pancetta bacon, asparagus, shallots, fresh tomatoes, roasted garlic, cream and Reggiano cheese
add chicken 5 add shrimp 8

SALMON CARCIOFI 25

Fresh Atlantic salmon sautéed with artichoke hearts, sun-dried tomatoes, pesto in a white wine sauce served with asparagus and red skinned mashed potatoes

SAUSAGE & PEPPERS 23

House-made sausage with peppers and onions in marinara sauce served over spaghetti

SHRIMP & SCALLOPS PESTO 30

Sautéed shrimp & scallops in a creamy pesto sauce served over pappardelle pasta

SPAGHETTI & MEATBALLS 23

Spaghetti marinara with two house-made meatballs served with garlic bread

STEAK MODO MIO 30

12oz. Rib Eye Steak sautéed with mushrooms and onions served with red skinned mashed potatoes and asparagus

TUSCAN SHRIMP 28

Sautéed shrimp with spinach, sun-dried tomatoes, in a cream sauce served over spaghetti

VEAL PARMIGIANA 25

Breaded veal, fried, topped with mozzarella cheese finished with marinara sauce served over spaghetti

ZUPPA DE PESCE 32

Clams, calamari, mussels, shrimp, sautéed in a marinara sauce served over spaghetti

OUR SIGNATURE STEAK SANDWICH - 13

“Philly Cheese Steak Sandwich”

(Prime Rib sliced thin)

Provolone, Cheese Whiz or American, WIT or WITOUT grilled onions, Liscio hoagie roll
add - potato wedges 3 add - sweet potato wedges 4

SIDES

House Salad 5 Caesar Salad 6
Potato Chips (house seasoned) 3/5
Sweet Potato Wedges (house seasoned) 6
Potato Wedges (house seasoned) 5
Seasonal Vegetables 6

BEVERAGES

Saratoga Sparking & Still 4
Coca Cola, Diet Coke, Sprite, Root Beer, Orange,
Lemonade, Fresh Brewed Iced Tea 2.50
Coffee, Tea 2.50

Visit our Website www.Philly-Grille.com Download our Mobile App - PhillyGrille
A split plate charge will be added when sharing an entree All prices subject to change

We are not responsible for any items cooked below Medium Well Temperature. Consuming raw or undercooked meats, poultry, or shellfish may increase your risk of food borne illness. All ingredients are not listed on the menu.