



THEGRILLROOMANNEX.COM



## **BREAKFAST & BRUNCH**

## ····· Front Room Breakfast ······

| \$65 per person |

Served with freshly brewed regular and decaffeinated Coffee and Orange Juice.

Available for parties of 25 guests or more.

Blueberry Muffins & Coffee Cake Seasonal Fresh Fruit Fruit & Yogurt Parfait

Breakfast Potatoes with Roasted Peppers & Onions Smoked Bacon

## ..... Brunch Options .......

HOST TO PRESELECT TWO OF THE FOLLOWING MENU ITEMS

FRONT ROOM BENEDICT
Poached Eggs // Local Ham // Housemade Hollandaise // English Muffin

LOBSTER BENEDICT\* ++ MKT
Spinach // Poached Eggs // Housemade Hollandaise // English Muffin

STEAK BENEDICT\* ++ MKT

Mushrooms // Onions // Garlic Brie // Poached Eggs

Housemade Hollandaise // English Muffin

CORNED BEEF HASH\*
Poached Eggs

BISCUITS & GRAVY\*
House Chive Scramble Eggs // Housemade Biscuits // Sausage Gravy

BRIOCHE FRENCH TOAST
Brioche // Vanilla Custard Dipped // Whipped Butter // Maine Maple Syrup











## **Corner Room ~ Lunch**

| \$55 per person |

## **ENSALADA & BRINDISI**

#### HOST TO PRESELECT TWO OF THE FOLLOWING MENU ITEMS

#### **BLUE FUNK**

Toasted Housemade Sourdough, Bradbury Mt Blue, Honey Comb, Smoked Tomato

#### WHIPPED RICOTTA TOAST

Whipped Ricotta, Evoo, Herbs

#### **BEET SALAD**

Local beets, Arugula, Ricotta salata, White balsamic vinaigrette

#### CAESAR

The Tradition Continues

#### **GREENS**

House Vinaigrette

#### **WEDGE\***

Iceberg, Bleu Cheese, Bacon, Chives, Bleu Cheese Vinaigrette

## **WOOD FIRED PIZZA**

### HOST TO PRESELECT TWO OF THE FOLLOWING MENU ITEMS

#### **MARGHERITA**

House Mozzarella, Tomato, Basil

#### **'NDUJA**

Whipped Prosciutto, Manchengo, Pickled Shallots

#### **PESTO**

Goat Cheese, Local Mushrooms

#### **HAMBURG**

Special Sauce, Pickles, Ground Beef

## **PANINO & ZUPPA**

HOST TO PRESELECT TWO OF THE FOLLOWING MENU ITEMS
Host to Choose Famous Maine Sea Salt Fries OR House Chips

The below Sandwiches served family style in half

**ONION SOUP** 

**SEASONAL SOUP** 

**CAESAR WRAP** 

**CHICKEN CAESAR WRAP** 

#### **MEATBALL** +5

Mama Sauce, Provolone, House Focaccia

#### **ITALIAN**

Cured Meats, Giardiniera, Hots, Provolone, House Focaccia

#### **CAPRASE**

House made Mozzarella, Local Tomatoes, Basil, Evoo, Vincotto, Sea Salt











# Front Room ~ Family Style

| \$95 per person |

**First** 

#### HOST TO PRESELECT TWO OF THE FOLLOWING MENU ITEMS

**Deviled Eggs** 

Sriracha, Crispy Bacon, Chives

Add Caviar +10

**Skillet Cornbread** 

Lunch IPA, Chili Butter

**Mushroom Toast** 

Chef's Mixed Mushrooms, Cream, Parmesan, Sourdough, Chives

**Crispy Brussel Sprouts** 

Vadouvan Yoghurt, Zhug, Pomegranate Seeds, Aleppo Pepper **Truffle Burrata** 

Tomato Jam, White Balsamic Glaze, Chives, Sea Salt, Sourdough

#### **Farm Salad**

Farm Fresh Arugula and Baby Kale, White and Black Radish, Cucumber, Liberty Apples, Pistachio Goat Cheese

Second

#### HOST TO PRESELECT THREE OF THE FOLLOWING MENU ITEMS

The below Entrees served family style with Rooms Signature Horseradish Mashed & Roasted Seasonal Veggies

**Braised Beef Shortrib** 

**Roasted Pork Loin** 

Roasted 1/2 Bird

**Baked Haddock** 

Add Stuffed with Maine Crab +20

Prime Top Sirloin

Crispy Pork Schnitzel
Mustard Cream Sauce

**Muscovy Duck Breast** 

Spaghetti Carbonara

Scallops

Egg Yolk, Guanciale, Parmesan, Chives

Third

HOST TO PRESELECT ONE OF THE FOLLOWING MENU ITEMS

Pie of the Day

**Cheesecake of the Day** 

Gelato











# **Corner Room ~ Family Style**

| \$115 per person |

## **ANTIPASTI**

#### HOST TO PRESELECT TWO OF THE FOLLOWING MENU ITEMS

#### **ANTIPASTI PLATTER**

A Bountiful Selection of Cured Meats, Cheeses and Vegetables\*

#### **BRUSCHETTA**

Toasted Housemade Sourdough, Evoo, Garlic Slow Roasted Tomato, Housemade Mozzarella, Fresh Basil

#### WHIPPED RICOTTA TOAST

Whipped Ricotta, Evoo, Herbs

#### **BAGNA COUDA**

Warm Dip, Local Crudité

#### **BEEF CARPACCIO\*+4**

Thinly Sliced Raw Beef, Capers, Red Onion, Aioli & Shaved Parmesan Cheese

#### FRIED SQUID +3

Rhode Island Squid, Pepperoncinis & Lemons, Served with Pizzaiola Sauce and Aioli

### **PASTA**

#### HOST TO PRESELECT TWO OF THE FOLLOWING MENU ITEMS

#### **TRUFFLE MAC & CHEESE**

Four Cheese Fonduta and Truffle Oil

#### **PAPPARDELLE & MUSHROOMS**

Local Mushrooms with Truffle Cream Sauce, Parmesan

#### **PENNE ARRABIATA**

"Angry Sauce"
Garlic, Chili Flakes, Roasted Tomatoes, EVOO, Pecorino

#### **GEMELLI**

Basil-Herb Pesto, Blistered Grape Tomato, Local Goat Cheese

### SECONDI

#### HOST TO PRESELECT TWO OF THE FOLLOWING MENU ITEMS

The below Entrees served family style with Smashed Fingerling Potatoes & Roasted Local Carrots

**PAN ROASTED hanger steak** 

RED WINE BRAISED SHORT RIB

**LEMON ROASTED CHICKEN** 

#### **MEATBALLS**

Ground Pork and Beef Meatballs, Mama Sauce, Parmesan, Herbs

**FETTUCINI BOLOGNESE** + 10

**PAN SEARED LOCAL FISH\*** 











# **Grill Room ~ Family Style**

| \$150 per person |

SALAD

HOST TO PRESELECT TWO OF THE FOLLOWING MENU ITEMS

Greens Caesar\* Wedge\*

House Vinaigrette The Tradition Continues

Iceberg, Bleu Cheese, Bacon, Chives, Bleu Cheese Vinaigrette

Steak & Cheese\*+5

**START** 

Beef Carpaccio, Fried Goat Cheese, Greens, Fried Capers, Red Onion, Aioli

HOST TO PRESELECT THREE OF THE FOLLOWING MENU ITEMS

Fried Shrimp Bang-Bang Beef Tartare Escargot

Bang Bang Sauce Classic, Dijon, EVOO, Egg Yolk Garlic Butter, Grilled Bread

Wood Oven Roasted Bone Marrow Calamari

Served with Grilled Sourdough Rhode Island Squid, Parmesan, Balsamic, Red Onion

Tuna Tartare\* Wood Oven Roasted Local Oysters

Shallots, Lemon, capers, EVOO,

Black Garlic Aioli, Pork Belly, Smoked Trout Roe

Spoonbill Caviar

PREMIUM START ....

Grand Tower + MKT Caviar Service + MKT Raw Bar + MKT

Seafood Display Local Oysters & Accompaniments

HOST TO PRESELECT THREE OF THE FOLLOWING MENU ITEMS

HOST PRESELECT TWO SAUCES

NY Sirloin\* Filet Mignon\* Duck Breast\* Thick Cut Pork Chop\*

Half Bird\* Sea Scallops\* Salmon\*

All Proteins will be carved by in house Chef

Sauce

Chimichurri | Bleu Cheese Fondue | Bearnaise\* | Bordelaise Peppercorn Bacon Brandy Cream

SIDES

HOST TO PRESELECT THREE OF THE FOLLOWING MENU ITEMS

Famous Maine Sea Salt Fries Horseradish Mashed Potatoes Lobster & Chive risotto

Spicy Broccolini Garlic Spinach Grilled Asparagus Brussels Sprouts & Bacon

