

To our valued guests:

Most items can be prepared **Gluten-Free** upon request. However, we are not a **Gluten-Free** kitchen; please notify us of any food allergies when placing your order.

STARTERS

Fried Cauliflower 8.49

Lightly breaded and deep-fried cauliflower florets tossed in a ginger curry glaze; served with smoked tomato chutney.

Greek Feta Dip 9.99

Imported Feta, cream cheese, oregano and lemon; served with warm naan bread, olive tapenade and diced tomato.

Bavarian Mussels 11.25

Fresh PEI mussels with garlic and shallots simmered in ale and finished with a rich cheddar cheese sauce, served with warm pretzel sticks.

Tater Tot Poutine 8.99

Crispy tater tots topped with cheddar cheese curds, rich house gravy, and fresh chopped herbs.

Add Fried Egg + 1.49 / Add Smoked Beef Short Ribs + 3.99

Skillet Nachos 8.99

Cast iron skillet loaded with tricolor tortilla chips, peppers, onions, tomatoes, cheddar cheese and scallions; served with pico de gallo and sour cream.

Add Grilled Chicken + 2.49

Add Smoked Beef Short Ribs + 3.99

Add Guacamole + 2.49

Jumbo Chicken Tenders Sm. (3) 8.99 / Lg. (5) 11.99

Served with your choice of BBQ, Buffalo, Curry Ginger, Teriyaki, Honey Sriracha, or Moroccan.

Jumbo Chicken Wings Sm. (6) 9.99 / Lg. (12) 11.99

Served with your choice of BBQ, Buffalo, Curry Ginger, Teriyaki, Honey Sriracha, or Moroccan.

Fried Calamari 11.25

Crispy Calamari topped with cherry pepper relish and Sriracha mayo.

Jumbo Soft Pretzel 4.99

House made pizza dough knotted into a jumbo pretzel and served with creamy beer cheese sauce.

SOUPS

Clam Chowder 4.99/6.99

Soup of the Day Market Price

Clubhouse Chili 4.99/6.99

Served with melted cheddar.

French Onion Soup 6.99

Served with melted Swiss

FROM THE GARDEN

Greek Salad Full: 11.49 Half: 5.75 Demi: 2.99

Chopped Romaine, imported feta cheese, Kalamata olives, cucumbers, tomato, red onion, and pepperoncini with John's signature Greek dressing.

Lumberjack Cobb Salad Full: 12.99 Half: 6.99

Chopped romaine lettuce, cheddar cheese curds, roasted butternut squash, fresh sliced Macintosh apples, bacon crumbles, and hardboiled egg; served with apple cider vinaigrette.

Roasted Beet Salad Full: 11.99 Half: 5.99 Demi: 3.25

Baby spinach topped with roasted beets, dried cranberries, maple glazed walnuts, and crumbled goat cheese; served with cranberry vinaigrette.

Classic Caesar Salad Full: 9.99 Half: 4.49 Demi: 1.99

Shredded hearts of romaine, homemade croutons, parmesan and asiago cheeses; Caesar dressing. Add White Anchovies .99

House Garden Salad Full: 9.99 Half: 4.49 Demi: 1.99

Mixed greens, shredded carrots, cucumber, grape tomato, red onion and homemade croutons.

SALAD SUPPLEMENTS

Smoked Turkey	3.99	Broiled Haddock	6.99
Smoked Beef Short Rib	3.99	Seared Salmon	7.99
Chicken Salad	4.99	Steak Tips	8.99
Grilled or Fried Chicken	4.99		

SALAD DRESSINGS

Greek	Parmesan Peppercorn
Balsamic Vinaigrette	Citrus Vinaigrette
Blue Cheese	Sesame Ginger
Ranch	Italian
Chipotle Ranch	Caesar
1000 Island	

FLATBREADS 10.99

Featuring our house made Pizza Dough.

Margharita

Tomato, basil pesto, fresh mozzarella, balsamic drizzle.

Greek

Imported Feta, mozzarella, tomato, Kalamata olive, pepperoncini, oregano.

Pepperoni and Mushroom

Marinara, crimini and shitake mushrooms, pepperoni, mozzarella.

BBQ Chicken

BBQ sauce, grilled chicken, bacon, red onion, cheddar cheese.

GRILL 28

SPECIALTY SANDWICHES

IPA Tempura Fried Haddock 10.99
On a grilled brioche roll with lettuce, coleslaw and tartar sauce. Or enjoy broiled!

Grill 28 Reuben 9.99
Shaved corned beef, homemade sauerkraut, 1000 island and melted Swiss cheese on grilled marble rye.

Smoked Short Rib Croissant 10.99
House smoked beef short rib topped with roasted tomato BBQ sauce, caramelized onions, and melted cheddar cheese curds; served on a flaky croissant with baby spinach.

Chicken Salad BLT Wrap 9.99
Our signature Chicken Salad in a grilled wrap with bacon, lettuce and tomato.

Hot Pastrami 9.99
Shaved lean Pastrami, Dijon mustard and melted Swiss cheese on grilled marble rye.

Steak and Cheese Bomb 11.99
Shaved Steak with peppers, onions, and mushrooms on a soft sub roll with melted American cheese.

Smoked Turkey Pilgrim 9.99
House smoked turkey breast, homemade cranberry relish, herb stuffing, and cheddar cheese served in a grilled wrap.
Add side of Gravy .99

Grilled Chicken Gyro 10.99
Warm naan bread stuffed with grilled chicken, shredded lettuce, tomatoes, red onion, feta cheese, pepperoncini peppers, and Tzatziki sauce.

CLASSIC SANDWICHES

Grilled Cheese 5.49

B.L.T 7.99

Grilled /Fried Chicken 9.79

Fiesta Black Bean Burger 8.99
Topped with pepper jack cheese and avocado puree.

Hamburger 8.99
All burgers come with lettuce, tomato, onion, pickle and house fried chips or coleslaw.

ADDITIONS

Cheese / Sautéed Mushrooms / Caramelized Onions .99

Bacon / Fried Egg 1.49

ENTRÉE SELECTIONS

Winter Solstice Salmon 19.99
Pan seared salmon fillet over roasted beet risotto, drizzled with orange paprika cream fraiche, and served with balsamic roasted Brussels sprouts.

Bacon Wrapped Salmon Fillet +1.49

Smoked Short Rib Bolognese 15.99
Rich homemade Bolognese sauce tossed with fresh cavatappi pasta and loaded with house smoked beef short rib; topped with shaved parmesan.

Smoked Turkey Stir-fry 15.49
Steamed brown rice topped with a stir-fried blend of shaved Brussels sprouts, shredded butternut squash, shredded carrots, and dried cranberries; tossed in a sweet ginger glaze, topped with house smoked turkey breast and scallions.

Broiled Haddock Dijon 16.99
Broiled Atlantic haddock fillets served over a warm hash of roasted red potato, roasted cauliflower, bacon, and shallots; finished with Dijon beurre blanc.

Grill 28 Signature Steak Tips 22.99
Our famous steak tips smothered with peppers, mushrooms and onions; served with mashed potatoes and sautéed spinach.

SIDES

Butternut Squash	Mashed Potatoes	Onion Rings
Roasted Cauliflower	Roasted Red Potato	Sweet Potato Fries
Brussels Sprouts	Brown Rice	Tater Tots
Baby Spinach	French Fries	

Please Note: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

PEASE GOLF COURSE

GRILL 28

restaurant • weddings • events

open to the public year round

200 Grafton Rd. Portsmouth, NH • Grill28.com • 603.766.6466