

STARTERS

Salted Caramel Apple Brie Dip 8.99

Creamy soft brie cheese dip, shredded apples, and salted caramel sauce, served with chili-cinnamon naan bread.

Fried Brussels Sprouts 9.99

Crispy fried Brussels sprouts tossed in apple cider BBQ sauce, topped with bacon crumbles and toasted pumpkin seeds.

Greek Feta Dip 9.99

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

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 GUACAMOLE + 1.49

Jumbo Chicken Tenders

SM.(3) 8.99 /LG.(5) 11.99

Served with your choice of BBQ, Buffalo, Lemon Pepper, Teriyaki, Honey Sriracha, or Moroccan.

Jumbo Chicken Wings

SM.(6) 9.99 /LG.(12) 11.99

Served with your choice of BBQ, Buffalo, Lemon Pepper, Teriyaki, Honey Sriracha, or Moroccan.

Wild Mushroom Mussels 11.25

Fresh PEI mussels sautéed with garlic and shallots, simmered in rich mushroom Marsala sauce and butter, served with toasted herbed focaccia.

Harvest Salmon Cakes 11.99

Roasted salmon cake studded with roasted butternut squash and smoked beets, served over baby arugula, topped with cranberry cream fraiche.

Fried Calamari 11.25

Crispy Calamari topped with cherry pepper relish and Sriracha mayo.

SOUPS

CUP 4.99 | BOWL 6.99



Homemade Corn
Chowder

Clubhouse Chili
Topped with melted cheddar.

French Onion
Topped with melted Swiss.

Soup of the Day

FROM THE GARDEN

Greek Salad

FULL: 11.99 HALF: 5.99 DEMI: 2.99

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

Smoked Beet Cobb Salad

FULL: 12.99 HALF: 6.49

Fresh field greens topped with brown sugar smoked beets, cheddar cheese, chopped bacon, crispy onion straws, and hardboiled egg, served with balsamic vinaigrette.

Curry Squash Salad

FULL: 11.99 HALF: 5.99 DEMI: 2.99

Baby spinach topped with curry roasted butternut squash, toasted pumpkin seeds, dried cranberries, and crumbled goat cheese, served with honey yogurt dressing.

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
HARVEST SALMON CAKE	4.99
CHICKEN SALAD	3.99
CHICKEN GRILLED OR FRIED	4.99
BROILED HADDOCK	6.99
SEARED SALMON	7.99
STEAK TIPS	8.99

DRESSING

GREEK • BALSAMIC VINAIGRETTE • BLUE CHEESE • RANCH • ITALIAN
CHIPOTLE RANCH • IOOO ISLAND • PARMESAN PEPPERCORN • CAESAR
CITRUS VINAIGRETTE • SESAME GINGER

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.

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 Pesto Panini 11.99

Griddled herbed focaccia loaded with house smoked turkey breast, orange-walnut arugula pesto, mozzarella cheese, and roasted peppers.

Grilled Chicken Gyro 10.99

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

Fiesta Black Bean Burger 9.99

Topped with pepper jack cheese, and avocado puree.

CLASSICS

Hamburger 9.99

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

Grilled Cheese 5.99

Chicken Sandwich 9.99

Grilled or fried.

B.L.T. 7.99

ADDITIONS

CHEESE	.99
SAUTÉED MUSHROOMS	.99
CARAMELIZED ONIONS	.99
BACON OR FRIED EGG	1.49

FLATBREADS

FEATURING OUR HOUSE-MADE PIZZA DOUGH

\$10.99

MARGHARITA

Tomato, basil pesto, fresh mozzarella, balsamic drizzle.

GREEK

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

PEPPERONI & MUSHROOM

Marinara, crimini and shitake mushrooms, pepperoni, mozzarella.

BBQ CHICKEN

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



ENTRÉE SELECTIONS

Autumnal Salmon 20.99

Pan seared Atlantic salmon fillet topped with citrus pesto, over cranberry-walnut wild rice pilaf, served with wilted arugula and caramelized onions.

BACON WRAPPED SALMON FILLET +1.49

Apple BBQ Ribs 17.99

House smoked St. Louis ribs drizzled with our apple cider BBQ sauce, served with creamy pumpkin grits and crispy Brussels sprouts.

Smoked Turkey Tacos 14.99

Warm flour tortillas loaded with shredded smoked turkey, baby arugula, roasted corn salsa, and cranberry sour cream.

ADD GUACAMOLE +1.49

Filet Mignon Marsala 31.99

8oz filet mignon topped with rich mushroom Marsala sauce, served with red potato confit, and fresh green beans

Greek Haddock Rotini 21.99

Fresh rotini pasta tossed in Greek style Alfredo sauce with Kalamata olives, grape tomatoes, red onion, and baby spinach; topped with lemon broiled haddock.

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

BRUSSELS SPROUTS

GREEN BEANS

BABY SPINACH

WILD RICE

MASHED POTATOES

FRENCH FRIES

ONION RINGS

SWEET POTATO FRIES