



GRILL 28

GAME DAY TAKE OUT



APPETIZERS

Chicken Wings (24 pc) \$20

Choice of two sauces: Buffalo, Lemon Pepper, teriyaki, Honey Sriracha, Moroccan, BBQ. Ranch and Blue Cheese

Boneless Tenders (24 pc) \$31

Choice of two sauces: Buffalo, Lemon Pepper, teriyaki, Honey Sriracha, Moroccan, BBQ. Ranch and Blue Cheese

(Priced per dozen)

Sea Scallops Wrapped In Apple Wood Bacon \$30

Shrimp Cocktail \$20

Served with cocktail sauce & lemon

House Made Meatballs \$30

Marinara or Sweedish

Party Nachos \$20

Corn chips, diced tomatoes, onions and cheddar cheese. Scallions, salsa and sour cream served on the side

Italian Stromboli \$25

• Ground Beef \$30 • Chicken \$32

DIPS (Feeds six)

PASTA (Feeds six)

Greek Feta Dip \$35

Imported feta, cream cheese, oregano, lemon & toasted naan

Penne Alfredo \$36

Penne Marinara \$30

Add Meatballs \$15

Sausage Dip \$20

Spicy Italian sausage with diced tomatoes, green chilies, cream cheese & homemade chips

Baked Lasagna \$60

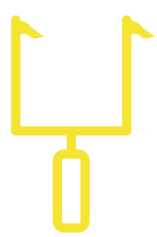
Chicken Parmesan \$65

Buffalo Chicken Dip \$23

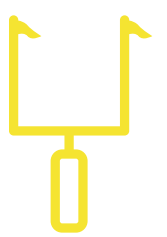
Grilled Chicken tossed with Grill 28 buffalo sauce, cream cheese, cheddar cheese, scallions & Tortilla Chips

Chicken Cordon Bleu Pasta \$65

Ham and chicken in a fontina cream with buttery crumb



FAMILY STYLE OR INDIVIDUAL ENTREES



FAMILY STYLE FEEDS UP TO SIX PEOPLE

SICILIAN SIRLOIN BRACIOLE

\$15 | \$90

Cured meat and cheese stuffed sirloin simmered in a slow cooked tomatoes sauce. Served over pasta and served with garlic bread

HONEY LEMON CHICKEN

\$12 | \$72

Served with green beans and grape tomatoes

TURKEY DINNER

\$11 | \$66

Sliced roasted Turkey breast, herbed stuffing, mashed potatoes, butternut squash, turkey gravy and cranberry sauce

SMOKED RIBS WITH APPLE

BBQ \$18 | \$108

Slow roasted and served with potato salad, coleslaw and cornbread

PRIMAVERA BAKE

\$12 | \$72

Spring vegetables in a garlic parmesan cream sauce topped with cheese

GREEK STYLE MEATLOAF

\$15 | \$90

Made with ground lamb, oregano, onions, feta cheese, olive tapenade with a roasted tomato glaze

SEAFOOD STUFFED HADDOCK

\$17 | \$102

with shrimp and scallops, topped with a lobster cream sauce and served with lemon garlic green beans