



uptowngrill

welcome

soups & cool appetizers



soups

soup of the day

cream of burgundy mushroom with sundried tomato
cup 3.75 bowl 4.50

baked onion soup

butter parmesan croutons, provolone and parmesan cheese
bowl 5.75

cold appetizers

smoked trout

peppered smoked trout filet served with horseradish sauce,
pepperoncinis, cornichons, red onions, and flatbread crackers. 11.75

oysters on the half shell

malpaque, mignonette 11.75

seared tuna

cast iron seared sashimi grade, prepared rare 10.75



hot appetizers



potato skins

crispy fried potato boats filled with salemville blue cheese, crispy pancetta and scallions 8.75

crab rangoon

crab and cream cheese filled wonton skins, mustard sauce 7.75

green enchilada

chicken, basil cream, provolone, tortilla 9.75

escargot

garlic herb butter, toast tips 10.50

saganaki

kasseri cheese, flaming 9.75

roasted del caribe cheese

served with fresh fried corn tortilla and salsa 8.75

rumaki

bacon wrapped chicken livers, water chestnuts 9.50

shrooms

buttermilk battered mushrooms stuffed with crab meat and cream cheese, horseradish sauce 8.75

gorgonzola potato chips

fresh fried potato chips, gorgonzola 9.75

corn tortilla chips with three housemade salsas

tomato, adobo, mango pineapple black bean 7.75



artisanal cheese



six cheese sampler

an assortment of 6 artisanal cheeses
tap to see accompaniments
before dinner, simply grazing, or dessert course
serves 2 to 4 people. 19.75

single cheeses

choose any single cheese, perfect with a port or after dinner drink
tap to see accompaniments
5.75

#1 corsendonk brugge

Type: Sheep's Milk ~ Country of Origin: Belgium

#2 grafton village vermont leydon

Type: Cow's Milk - Country of Origin: Vermont

#3 sartori pastorale blend

Type: Sheep and Cow's Milk Blend - Country of Origin: Wisconsin

#4 grafton village one year cheddar

Type: Sheep's Milk - Country of Origin: Vermont

#5 salemville smokehaus blue cheese

Type: Cow's Milk - Country of Origin: Wisconsin

sap sago

Type: Skimmed Cow's Milk with Herbs ~ Country of Origin: Switzerland



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thoughtless salads



wurstsalat

one of our oktoberfest favorites. knackwurst (german garlic sausage) tossed in a mustard vinaigrette and served with hard boiled eggs, roasted fresh beets, pickled celery root, grape tomatoes and red onion over boston bibb lettuce. 8.25

smoked salmon caesar salad

an uptown twist on a traditional caesar salad. made with fresh crisp romaine lettuce, capers, kalamata olive, asiago cheese, sundried and grape tomato. topped with focaccia croutons and smoked salmon 13.50

balsamic glazed chicken and strawberry

mixed greens topped with a grilled and chilled chicken breast glazed with a balsamic reduction, fresh strawberries, glazed walnuts, gorgonzola cheese, grape tomatoes and balsamic vinaigrette medium 12.75 large 15.75

bacon and blue wedged iceberg

wedged iceberg lettuce topped with fresh hot chunks of applewood smoked bacon, creamy gorgonzola dressing, gorgonzola cheese, grape tomatoes, croutons and red onion medium 11.50 large 14.50

butter garlic infused chicken caesar

grilled and chilled butter garlic infused chicken breast, crisp romaine, focaccia croutons, grape tomatoes, sundried tomatoes, asiago cheese with our homemade caesar dressing. medium 11.50 large 13.50

dressing choices

house raspberry honey vinaigrette - balsamic vinaigrette
creamy gorgonzola - buttermilk dill - caesar - honey mustard

all homemade.



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thoughtful salads



*pick your base salad and top it the way you like
medium 7.75 or large 9.75*

house special spinach salad

baby spinach, egg, bacon, pinenuts, house dressing

caesar

sundried tomato, asiago cheese

wedged iceberg

creamy gorgonzola dressing,
red onion and gorgonzola cheese

mesculyn

spring greens, dried fig,
gorgonzola glazed walnut

lots of leaf

mixed lettuces bacon bits
focaccia croutons

top your salad with...

garlic butter infused chicken breast

charbroiled 6 oz butter garlic infused chicken breast served chilled 3.75

grilled portobello mushroom

roasted garlic & herb marinated, chargrilled served warm add 4.75

salmon burger

ground fresh salmon, capers, red onions, cilantro. chargrilled medium. 7.50

seared tuna

pan seared 4 oz sashimi grade tuna add 8.50

black bean veggie burger

black beans, vegetable and grain patty char grilled add 4.75

fried chicken breast

add 4.50

white anchovies

imported white anchovies. add 3 for 1.00

applewood smoked bacon

fried crisp, chopped in large chunks, served warm add 3.00

dressing choices

house raspberry honey vinaigrette - balsamic vinaigrette
creamy gorgonzola - buttermilk dill - caesar - honey mustard

all homemade.



thoughtful burgers



*build your own and top it the way you like
we take our burgers serious!*

half pound burger

100% midwest angus beef, prepared medium well 7.75

pork tenderloin

housemade, giant tenderloin 8.50

portobello tenderloin

fried like a pork tenderloin 8.75

chicken tenderloin

hand breaded 6 oz breast 7.75

grouper sandwich

giant filet, cheddar cheese, lettuce, tartar sauce 10.75

all of our buns and breads are baked fresh in house daily
all burgers are served with choice of fresh cut homemade
french fries, honey lime cole slaw or seasoned potato chips
& lettuce, tomato, red onion & kosher dill pickle

substitute steamed vegetables - 1.75

add spinach or lots of leaf salad - 3.00

toppings

provolone - cheddar - american - swiss - asiago - add .75

applewood smoked bacon - gorgonzola - add 1.25



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thoughtless burgers

*a different burger creation each week
check out our "burger me thursday" - burger and beer 10 bucks*



sunrise burger

choose any microbrew or bottled beer to accompany a different and enticing burger every week. all for just 10.00. this weeks burger is topped with a fried egg and bacon. then sandwiched between two grilled cheese sandwiches. 10.00

ultimate double decker mushroom cheeseburger

double decker 100% angus beef, grilled whole portobello, swiss cheese and horseradish sauce 14.50

blt burger

crispy bacon, lettuce, plum tomatoes, 100% angus beef creamy bacon dressing. served on wheat toast 11.25

poutine burger

100% angus beef burger topped with homemade french fries, cheddar cheese, mushrooms, smothered in a veal demi glace 11.75

we take our burgers seriously!

all of our buns and breads are baked fresh in house daily
all burgers are served with choice of fresh cut homemade french fries, honey lime cole slaw or seasoned potato chips & lettuce, tomato, red onion & kosher dill pickle

substitute steamed vegetables - 1.75
add spinach or lots of leaf salad - 3.00



sandwiches



muffuletta

black forest ham, mortadella, soppressata, provolone cheese, dijon mustard sauce and giardinara on crusty sourdough bread 11.75

butter garlic infused chicken on fresh baked focaccia

charbroiled butter garlic chicken breast, housemade pesto, spring mix, roma tomato. fresh baked focaccia squares. 9.75

black bean veggie burger

black bean, vegetable and grain patty char grilled, sprouts, lettuce, roma tomato, cucumber 9-grain whole wheat 9.25

salmon burger

ground fresh salmon, capers, red onions, cilantro, sprouts, chipotle mayo on 9-grain wheat bread prepared medium 11.75

grilled portobello mushroom sandwich

grilled portobello mushroom with garlic and herbs, asiago, & swiss cheeses, sprouts, tomato, on whole wheat 9.50

all sandwiches above are served with choice of fresh cut homemade french fries, honey lime cole slaw or seasoned potato chips

substitute steamed vegetables - 1.75

add spinach or lots of leaf salad - 3.00

panini sandwich & mesculyn salad combo

black forest ham, tillamook cheddar and honey mustard on toasted sourdough. with mesculyn, walnut and gorgonzola salad, balsamic vinaigrette 11.50 or with a cup of soup of the day 13.50

fish tacos

flour tortillas, panko crusted tilapia, honey lime cole slaw, mango pineapple black bean salsa, adobo sauce 11.75



steaks



we cut and age all of our meats in house

oktoberfest

the areas "most authentic german fare." available after 4 pm
while supplies last 16.50

beef wellington

5oz filet, pate, puff pastry, bernaise sauce, fingerling potato 20.75

slow roasted prime rib of beef

after 4pm on fridays and saturdays. aged prime rib slow roasted
the old fashion way 12 ounce cut 21.75 16 ounce cut 24.75

herb crusted leg of lamb

available after 4pm on saturdays. sliced leg of lamb
with a mint demi glace 19.75

filet mignon

10 ounce center cut charbroiled 29.75

red door sirloin

12 ounce new york strip center cut, a steak lovers steak 22.75

gorgonzola topped tenderloin

two 5 ounce filets, gorgonzola, sourdough croutons,
marsala mushroom sauce 31.75

marinated ribeye

20 ounce ribeye, roasted garlic, olive oil, herbs 27.75

applewood smoked bacon wrapped pork chops

8 oz center cut "americas cut" pork chop wrapped with
applewood smoked bacon one chop 12.50 two chops 16.75

top your steak with a garlic marinated portobello add \$ 4.75

all steaks except oktoberfest are plated with your choice of our signature steamed
fresh vegetable mix or green bean almondine with sundried tomato
all steak dishes also receive a choice of the following:

house spinach salad, lots of leaf salad, rice blend, homemade

french fries, roasted garlic and rosemary mashed potato

after 5pm, baked potato

all entrees are served with house baked focaccia and crusty sourdough



seafood



soy glazed marlin steak

10 ounce soy glazed marlin grilled and served with a mango, pineapple, black bean, and avocado salsa. 19.75

broiled whitefish parmesan

parmesan crusted whitefish fillet, lemon caper butter 17.50

pan seared yellowfin tuna

cast iron pan seared sashimi grade tuna 22.75

cedar planked ginger teriyaki salmon filet

10 ounce filet, roasted on a western red cedar plank 21.75

shrimp

your choice of fried, broiled, lemon caper or garlic butter 16.75

all seafoods are plated with your choice of our signature steamed fresh vegetable mix or green bean almondine with sundried tomato

all seafoods also receive a choice of the following; house spinach salad, lots of leaf salad, rice blend, homemade french fries or roasted garlic and rosemary mashed potato, after 5pm; baked potato

all entrees are served with house baked focaccia
and crusty sourdough



pasta



gnocchi, applewood smoked bacon and fresh peas

whole wheat gnocchi, applewood smoked bacon, reggianno parmesan, red pepper flake and fresh peas. served in a white wine cream sauce 15.50

pasta purses

four cheese pasta purses, choice of parsley white wine cream, pesto or bolognese sauce 15.75

chicken, spinach and roasted garlic pasta

chicken breast, baby spinach, roasted garlic, sundried tomato and white wine over spaghetti, shredded asiago 15.75

spaghetti carbonara

nueske applewood smoked bacon, peas, asiago, white wine cream sauce 15.75

spaghetti bolognese

three meat tomato sauce, ground veal, pork, and beef reggiano parmesan medium 12.75 large 14.75

all pastas receive a choice of the following:
our signature steamed fresh vegetable mix,
green bean almondine with sundried tomato
house special spinach salad or lots of leaf salad

all entrees are served with house baked focaccia and crusty sourdough



chicken



butter garlic infused chicken

charbroiled served with homemade pesto. one 12.75 two 15.75

spicy thai peanut chicken

baked with spicy thai peanut breading. one 12.75 two 15.75

chicken parma

topped with lemon caper butter. one 12.75 two 16.50

green enchilada

basil cream, spinach, provolone 13.75

all chicken dishes are plated with your choice of our signature steamed fresh vegetable mix or green bean almondine with sundried tomato

all chicken dishes also receive a choice of the following house spinach salad, lots of leaf salad, rice blend, homemade french fries, roasted garlic and rosemary mashed potato
after 5pm, baked potato

all entrees are served with house baked focaccia and crusty sourdough



fajitas



chargrilled cheese

roasted del-caribe cheese 15.50

portobello mushroom

roasted garlic and herb marinated, chargrilled. 15.50

chicken

grilled marinated chicken breast 15.50

beef

8 ounce marinated sirloin steak 16.75

shrimp

8 chargrilled shrimp. 19.75

combination fajitas

add chicken or portobello

4.25

add del caribe cheese

5.50

add garlic marinated sirloin steak

6.50

served in a sizzling skillet with sauteed onions and peppers.
accompanied by lettuce, tomato, cheddar cheese, sour cream, salsa,
adobo sauce & mango pineapple black bean salsa



beans, greens,
grains & sides



spaghetti squash bolognese

spaghetti squash topped with bolognese sauce and parmesan cheese
enough for sharing 5.75

french green bean almondine

french green beans, almonds, sundried tomato, white wine
and plugra butter enough for sharing 4.75

steamed fresh vegetables

fresh cauliflower, carrots, tomato, sugar snap peas, yellow and
green zucchini and broccoli. enough for sharing 4.75
special orders add 1.00

uptown rice blend

wild rice, bulgur wheat, and orzo enough for sharing 4.75

roasted garlic and rosemary smashed new potatoes

topped with mushroom marsala sauce enough for sharing 4.75

sauteed mushrooms

sauteed fresh to order enough for sharing 4.75

spaghetti a la bolognese

hearty three meat tomato sauce, served with genuine reggiano
parmesan. enough for sharing 6.75

fresh cut homemade french fries

golden russet potatoes cut fresh every morning 2.50

baked potato

after 5 pm 2.50



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dessert



salted caramel cheesecake

salted caramel cheesecake on a graham cracker crust, bruleed and topped with caramel and sea salt. 6.75

housemade apple strudel

served with sislers french vanilla ice cream 5.75

affogato al cafe

simply delicious, espresso with vanilla ice cream 4.75

creme brulee

rich caramelized cream custard, our specialty 7.25

chocolate lava armageddon

decadent chocolate lava cake, hot fudge, french vanilla and chocolate sauce serves 2 to 4 people 12.75

bananas foster

caramelized banana, caramel sauce, french vanilla ice cream 6.75

heath bar cookies and ice cream

heath bar, french vanilla ice cream 5.75

strawberry shortbread

shortbread cookie, french vanilla, fresh strawberry sauce 6.25

brownie supreme

chocolate & walnut brownie, french vanilla ice cream 7.75

ice creams tap for flavors 5.25

biscotti ask your server for today's flavors

it is unfit to split... parting is such sweet sorrow. our desserts lose something in their dissection. we would love to bring you extra plates, but please don't ask us to split.

we reserve the right to charge a service fee for any food or beverage brought in from outside of our menu.



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