

The  
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**R I L L E**

CLASSICS • SEAFOOD • COCKTAILS



# RESTAURANT *Week*

Available Wednesday, Feb. 25 - Thursday, Mar. 5

Three Course Menu | \$35.00 per person

## SOUP & SALAD

### caesar

*romaine hearts, housemade croutons, shaved parmesan*

### farmer's market

*field greens, heirloom cherry tomatoes, dried berries, carrots, cucumbers,  
balsamic vinaigrette*

### jacob's chowder

*new england chowder, littleneck clams, cod, bacon, potatoes*

## ENTRÉE

### bone-in chop

*14 oz bone-in pork chop, red peppers, green peppers, cherry peppers,  
onions, marsala cream sauce, caramelized onion risotto*

### chicken marsala

*pan seared chicken, wild mushrooms, sweet marsala demi, risotto*

### filet tips gorgonzola

*sautéed filet tips, roasted red peppers, caramelized onions,  
spinach, linguine, parmesan cream sauce, gorgonzola*

### roasted haddock

*pan seared haddock, sautéed spinach, lemon pepper risotto, hollandaise sauce*

## DESSERT

### chef selected cake

mini cannoli's



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(GF) Gluten Free - Menu Selections that can be modified to meet Gluten-Free guidelines. Consuming raw or uncooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness.  
Gratuity will be applied to groups of 6 or more.