

From the Soup Kettle:



Baked Potato Soup	4.15
Our House Soup! A rich and creamy potato soup topped with Cheddar cheese and bacon	
French Onion Gratinée	4.45
Caramelized onions glazed with sherry and baked with a trio of cheeses to a golden brown	
Soup Kettle	Priced Daily
Our homemade soup priced daily	

Starters:

House Chips	2.75
A thinly sliced potato crisp - fried and salted. Served by the basket	
Add Horseraddish sauce	0.55
Grille Sliders	8.35
A platter of (4) mini burgers topped with Cheddar cheese served with house chips.	
Artichoke, Spinach, and Crab Dip	9.40
A creamy dip that blends subtle spinach with artichokes and lump crabmeat, which is baked piping hot and served with crostini toast	
Mini Crabcakes	10.45
A taste of our Maryland style crabcakes, broiled and served with our Grille sauce	
Crabby Pretzel	14.65
A large soft pretzel baked and topped with crabmeat and cheese.	
Grouper Fingers	9.40
A crispy coating adds a crunch to this tender white fish. Served with a side of our Grille sauce.	
Sausage and Honey	5.75
Hot smoked sausage drenched in warm honey	
Cheese Fries	6.80
A three cheese blend baked on a hot-plate of fries with a side of horseraddish sauce	
Add Bacon	7.85
Chicken Tenders	7.85
Breaded chicken tenders deep fried and served with your choice of BBQ sauce or honey mustard sauce	
Buffalo Tenders	8.35
Chicken tenders dipped in buffalo wing sauce and served with bleu cheese and celery	
Wings	6.80
Ten (10) chicken wings served plain, mild, hot, honey BBQ, hot honey BBQ, or hot garlic	
Add bleu cheese and celery	7.85
Pot Stickers	8.35
A pork filled wonton sautéed in sesame oil and soy sauce and finished with an Asian dipping sauce	
Bavarian Pretzel Sticks	7.30
Baked soft pretzel sticks, salted, and served with a side of German mustard.	

The Steam Kettle:

Steamers served with a fresh baked baguette

Clams	9.40	Mussels	9.40
One pound of littleneck clams steamed and served in your choice of our homemade clam broth or spicy tomato broth		One pound of mussels steamed and served in your choice of our homemade clam broth or spicy tomato broth	



Peel and Eat Shrimp

One pound of shrimp steamed in beer and old bay seasonings



10.45

At Cassell's Grille, we prepare all items to order and will only serve the highest quality for your satisfaction.

We reserve the right to add 18% gratuity to parties of 8 or more.

Garden Greens:



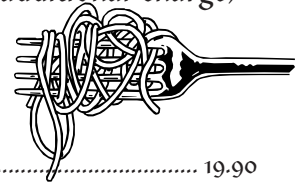
House Salad	6.25
Salad greens with tomatoes, cucumbers, Cheddar cheese, red egg, and onion	
Grilled Chicken Salad	10.45
Grilled chicken breast tops our house salad, served with garlic toast.	
Wedge of Bleu	10.45
A crisp wedge of Iceberg lettuce slathered in our homemade Gorgonzola dressing garnished with bacon bits, candied walnuts, and a balsamic reduction, served with garlic toast	
Garbage Salad	12.55
Everything but the kitchen sink! We add ham, salami, pepperoni, Provolone cheese, crumbled Bleu cheese, chick peas, olives, peppers, onions, tomatoes, red egg, artichoke; diced and tossed with lettuce in Balsamic dressing, served with garlic toast	
California Cobb Salad	13.60
Fresh salad greens topped with grilled chicken, avocado, bacon, hard boiled eggs, tomatoes, Bleu cheese crumbles, and Bleu cheese dressing	
Caesar Salad with Blackened Chicken or Blackened Salmon	13.60
A traditional Caesar salad topped with your choice of blackened chicken or blackened salmon	
*Steak Salad	12.60
Tenderloin tips sautéed with mushrooms and onions, crumbled bleu cheese, tomatoes, and crisp fries all top a fresh garden salad	
Buffalo Chicken Salad	10.45
Buffalo chicken bites, Cheddar cheese, tomatoes, and cucumbers top fresh salad greens stacked with fries	

Salad Dressings:

Balsamic Vinaigrette, Golden Italian, French, 1000 Island, Ranch, Honey Mustard, Pepper Parmesan, Fat Free Raspberry Vinaigrette, Fat Free Tomato Basil, and Bleu Cheese (for an additional charge)

Pasta:

All pasta dishes served with one additional side vegetable



Linguine with White Clam Sauce	19.90
A traditional clam sauce finished with a hint of cream, garnished with littleneck clams and ladeled over linguine.	
Linguine with Red Clam Sauce Fra Diablo	19.90
A new twist to our homemade clam sauce, we add a bit of spicy marinara sauce and serve it over linguine.	
Angry Pasta (Pasta Puttanesca)	18.85
A subtle heat surrounds this Southern Italian pasta dish that includes olives, tomatoes, capers, and a hint of anchovies sautéed in olive oil and garlic, tossed with radiatore pasta.	
Vodka Cream Pasta Blush	19.90
A creamy blush sauce with a splash of vodka, sautéed with your choice of tender pieces of chicken or salmon, tossed with radiatore pasta.	
Whole Wheat Pasta with Fresh Vegetables e Olio	18.85
A garden in a bowl! Fresh seasonal vegetables sautéed in olive oil and garlic, then tossed over whole wheat penne pasta.	



Butcher Block:



All entrées served with two additional sides unless otherwise stated!

*Prime Rib	25.15
The Grille specialty slow roasted and finished to your liking. Our generous cut is topped with Au Jus.	
*Filet Mignon	26.20
Choice cut tenderloin grilled to your liking	
May we suggest adding sautéed mushrooms or onions, or both!	1.00 each
*New York Strip Steak	20.95
Choice 12 oz. strip grilled to your liking	
May we suggest adding sautéed mushrooms or onions, or both!	1.00 each
*Tavern Steak	19.90
Our fresh cut flat iron steak marinated in a red wine bath, grilled to your liking, topped with sautéed mushrooms and onions, and served with garlic mashed potatoes as well as one additional side.	

*All steaks are cooked to order, please specify doneness when ordering.
Rare - Red throughout, Medium Rare - Mostly Red with some browning, Medium - Center Pink,
Medium Well - Not so pink, Well Done - NO PINK!*

Chicken Chesapeake	26.20
A sautéed breast of chicken topped with mushrooms and imported cheese, then smothered with lump crabmeat.	
Chicken Marsala	19.90
Sautéed chicken with exotic mushrooms, finished in a Marsala wine sauce.	
Veal Parmesan	16.75
A veal patty lightly breaded in Italian bread crumbs topped with melted Provolone cheese and our own Marinara sauce, served with a side of pasta and one additional side.	
Chicken Parmesan	16.75
Boneless chicken breast lightly breaded and topped with melted Provolone cheese and our own Marinara sauce, served with a side of pasta and one additional side vegetable.	
Center Cut Pork Chops	13.15/17.35
Fresh from the butcher, you choose one or two center cut pork chops	

Sea Side:



Mediterranean Grouper	19.90
Fresh grouper fillet topped with Feta cheese, tomatoes, capers, olives, and a Greek marinade.	
Broiled Crabcakes	19.90
A pair of our chef's Maryland style crabcakes.	
Sautéed Scallops	20.95
Pan seared to a tender doneness, our sea scallops have a hint of garlic and white wine.	
Grilled Salmon	19.90
Fresh salmon fillet lightly seasoned and grilled; served with a side of Grille sauce.	
Fried Shrimp	18.85
Crisp fried, hand breaded large shrimp served with cocktail sauce.	
Fish and Fries	10.45
Beer-battered fish fillet served with fries, Cole slaw, and tartar sauce	
Clam Strip Platter	12.55
Jumbo clam strips served with fries, Cole slaw, and cocktail sauce	



Available sides for entrées:

Tossed Salad, Fresh Vegetable of the Day, Baked Potato, Garlic Mashed Potatoes, French Fries, Sweet Potato Fries, Onion Straws, Applesauce, or Cole Slaw

Sandwich Board:

All sandwiches come with your choice of House Chips or Cole slaw and a pickle. Add fries, sweet potato fries, or onion straws for an additional charge.



From the Coop:

Your choice of a boneless grilled chicken breast or a breaded deep-fried chicken filet served in the following styles on your choice of a Kaiser Roll, Ciabatta bread or a Pretzel Roll:

Godfather Chicken 7.85	Chicken Baguette 7.85
A sandwich you can't refuse. Chicken topped with salami, ham, pepperoni, Provolone cheese, lettuce, tomato, and vinaigrette dressing	Chicken topped with Swiss cheese and honey mustard on a grilled baguette
American Style 7.85	Southern Style 7.85
Chicken topped with Bacon, Lettuce, Tomato, and Mayonnaise	Chicken topped with Cheddar cheese, BBQ sauce, and Cole slaw
Buffalo Chicken Sandwich 7.85	Chicken Parmesan 7.85
Chicken dipped in buffalo wing sauce, topped with Bleu cheese dressing, crumbles, lettuce, and tomato	Chicken topped with our own Marinara sauce and Provolone cheese
Cajun Chicken 7.85	Chicken Cordon Bleu 7.85
Grilled chicken blackened in cajun seasonings with lettuce and tomato.	Chicken topped with ham, Swiss cheese, and honey mustard sauce.
	Black and Bleu Chicken 7.85
	Grilled chicken blackened in cajun seasonings topped with bleu cheese dressing and bleu cheese crumbles. Served with lettuce and tomato.

Speciality Sandwiches:

Crabcake Sandwich 12.10
Our signature Maryland style crabcake served on a grilled roll
Salmon B.L.T. 13.15
Fresh salmon fillet served on a grilled ciabatta roll topped with bacon, lettuce, and tomato. A side of our Grille sauce complements this tasty sandwich
Yuengling Battered Fish Sandwich 10.45
A generous haddock fillet beer battered in Yuengling Lager, served on a toasted Ciabatta roll.
Cuban Pork Sandwich 9.95
Pulled pork tenderloin that's been slow cooked in Cuban spices, piled high along with sliced ham, Monterey Jack cheese, pickles, and spicy mustard. We serve this sandwich on a Ciabatta roll.
Veggie Burger 8.40
Soy burger topped with lettuce, tomato, and pesto mayonnaise served on a grilled roll

Burgers:

All Burgers come with your choice of House Chips or Cole Slaw and a pickle. Add fries, sweet potato fries, or onion straws for an additional charge.

Fresh from the butcher, hand patted burgers grilled to your liking served the following ways on a Kaiser Roll, Ciabatta bread, or a Pretzel Roll:

Speciality Burgers

*Black and Bleu Burger 6.85 Blackened in cajun seasonings and topped with bleu cheese dressing and bleu cheese crumbles.	*Bacon BBQ Cheddar Burger 6.85 Grilled and topped with smokey bacon, Cheddar cheese, and BBQ sauce.
*California Burger 6.85 Grilled and topped with Avocado, lettuce, and tomato	*Mushroom and Swiss Burger 6.85 Grilled and topped with sautéed mushrooms and Swiss cheese
*Cordon Bleu Burger 6.85 Grilled and topped with ham, Swiss cheese, and honey mustard sauce	*Southern Burger 6.85 Grilled and topped with Cheddar cheese, BBQ sauce, and Cole slaw
*Athens Burger 6.85 Grilled and topped with lettuce, tomato, Feta cheese, and a Greek marinade	*Pizza Burger 6.85 Grilled and topped with Provolone cheese and marinara sauce
*Cheeseburger 6.60 A grilled hamburger topped with your choice of cheese	*Hamburger 6.35 A grilled hamburger with your choice of toppings

Or Build Your Own Burger!

Start with a grilled hamburger and pick your toppings:

Cheeses (\$.25 each):

American, Swiss, Provolone, Cheddar, Bleu cheese, Monterey Jack

Veggies:

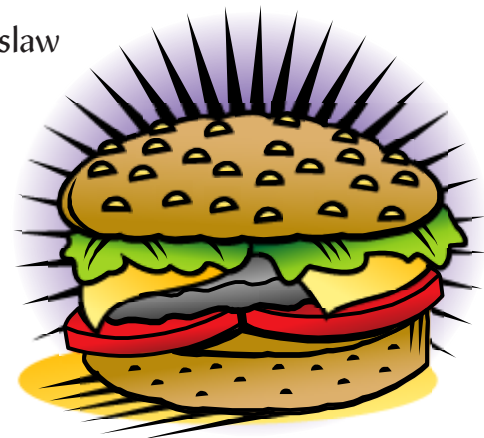
Lettuce, tomato (\$.25), onion, relish, jalapenos, avocado (\$.25), Cole slaw

Sauces:

Mayonnaise, Ranch, BBQ, 1000 island

Premium toppings (\$.25 each):

Bacon, Sautéed Mushrooms, Sautéed Onions, Ham



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness