

Welcome to London Grill

Appetizers

Soup of the day 5.

Szechuan Duck Spring Rolls 8.5

Tuna Tartar, cucumber, wasabi, chili salt 8.

Risotto composed daily 9.

Lobster Roll lobster & shrimp salad on a toasted hot dog roll 9.5

Seared Sea Scallop & Fresh Bacon, wasabi apple sauce, soy brown butter 9.5

Grilled Octopus olive oil, potatoes, smoked paprika 11.

Pumpkin Goat Cheese Dumplings, truffle honey, black olive oil, pecorino 9.

Ricotta-Spinach Gnudi, sage brown butter, pecorino 8.

Ghita's Moroccan Eggplant Salad, feta 7.5

Duck Quesadilla 9.

Nachos, black beans and guacamole 9. with chix add 1.5

Potato Calzone 10.

French Fries 3./5.

Buffalo Wings 8.

Steamed Mussels, *red or white* 9.

Frito Misto, house made Mozzarella, butternut squash agrodolce

Salads

Duck Confit, mixed greens, pears, blue cheese, candied walnuts, fig-foie gras vinaigrette 13.

Steak Salad, spinach, fried oysters, crispy potatoes, tomato, blue cheese dressing 12.

Fried Calamari Salad, arugula-Fennel Salad, lemon-parmesan vinaigrette 8.

Roasted Beet Salad, goat cheese, avocado, orange, green goddess-horseradish dressing 9.

Fall Salad, olive oil poached tuna, gorgonzola, arugula, figs, balsamic vinaigrette 9.

Small Green Salad, shallot vinaigrette 4.

Grilled Caesar Salad with Lobster 12.

Tasting Menu \$30.

Add \$15. for wine or beer pairings

Grilled Octopus • Ghita's Moroccan Eggplant • Swordfish • Crème Brulee

Main Courses

The London Burger, French Fries and choice of 2 toppings 9.5

American, Cheddar, Provolone, Boursin, Brie, Blue Cheese*, Swiss, Sour Cream, Roasted Peppers, Bacon, Caramelized Onion, Lettuce & Tomato, Raw Onion, Avocado*, Caviar* (* additional \$)*

BBQ Pork, collard greens, mac 'n cheese 16.

Duck Pastrami Stuffed Cabbage, vanilla sweet potato puree, parsnip fries,
cranberry-orange mustard, 21.

Sauteed Chicken Medallions, Fall mushrooms, lobster ravioli, spinach 19.

Grilled Calf's Liver 19.

Hangar Steak, French fries, creamed spinach, herb butter 23.

Rigatoni, wild boar-beef short rib ragu, Tuscan pesto, pecorino 18.

Grilled Black Angus Sirloin, spinach, potatoes gratin, Chef McNally's steak sauce 27.

Braised Short Ribs, smoked mash potatoes, root vegetables, red wine jus 22.

Salmon, 22.

Autumn Harvest Ménage a Trois, composed daily 17.

Barnegat Tuna Cobb Salad 15.

Portobello Sandwich, roasted peppers, fontina cheese, arugula pesto 9.

Philadelphia "Provolone Wit" Cheesesteak 8.5

Grilled Chicken and Brie Sandwich 9.

Roasted Turkey B.L.T. 8.5

Fish -N- Chips 14.

Desserts

Chef's Bread Pudding 7.

Crème Brulee 7.

Chef's Cheesecake 7.

Chocolate Soufflé Cake and Vanilla Ice Cream 8.

Chocolate Brownie and Mint Chocolate Chip Ice Cream 7.

Ice Cream / Gelato or Sorbet w/biscotti 6.

Cheeses with complimentary condiments 4.5 per tasting (approx 1.5 oz) taste 3 for 12. see display

Moscato D'Asti, Michele Chiarlo, 03

Intensely fruity nose, a refined sweetness, a hint of effervescence & a zingy note of grape and citrus.

7. Glass / 25.Btl

Coffee, Cappuccino and Espresso by *illy, Trieste, Italy*