



STATE  
STREET  
GRILL

# dinner M E N U

## Soups

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| <b>FRENCH ONION</b><br>caramelized onions deglazed with white wine, beef and chicken stocks, served with a garlic crouton and gruyere cheese | <b>4.50/8.95</b> |
| <b>CREAM OF MUSHROOM</b><br>sautéed mushrooms and aromatics pureed with cream, toasted garlic baguette                                       | <b>3.50/6.95</b> |
| <b>FEATURED</b><br>soup of the day                                                                                                           | <b>3.50/6.95</b> |

## Starter Plates

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| <b>CHIP APP</b><br>house made chips warmed with blue cheese dressing and balsamic glaze                                                                                                                                                             | <b>5.25</b>  |
| <b>EGG ROLLS</b><br>featured ingredients and sauce                                                                                                                                                                                                  | <b>9.95</b>  |
| <b>MARINATED AND FRIED CALAMARI</b><br>chili marinated and rice flour dusted fried calamari, served with jalapeño peppers, arugula, and a garlic buttermilk sauce                                                                                   | <b>12.50</b> |
| <b>CAULIFLOWER WINGS</b><br>seasoned rice flour dusted and fried cauliflower tossed in a vegan red curry lime sauce, cucumber curls                                                                                                                 | <b>12.50</b> |
| <b>GRILLED SHRIMP COCKTAIL</b><br>grilled shrimp tossed in a ceviche style vinaigrette, raw shredded vegetables and toasted baguette                                                                                                                | <b>13.95</b> |
| <b>BANG BANG SHRIMP TACOS</b><br>DIY style soft tacos, rice flour fried crispy shrimps tossed in bang bang sauce, sesame sumac vegetable slaw, and lettuce                                                                                          | <b>12.95</b> |
| <b>NACHOS</b><br>fried yellow corn tortilla chips, chili buttermilk dressing, black bean corn salsa, pickled jalapeños and white cheddar cheese. Served with a cheese cream sauce smothered over the top. Choice of seasoned chicken or vegetarian. | <b>14.95</b> |
| <b>CHILI PEPPER BRUSSEL SPROUTS</b><br>roasted garlic and chili pepper whole brussel sprouts served in a skillet, garlic butter crispy panko crust, grilled garlic baguette, black olive vinaigrette                                                | <b>9.95</b>  |
| <b>SESAME CRUSTED AHI TUNA</b><br>sesame seared tuna, marinated buckwheat soba noodles, sumac vegetable slaw, wasabi creme fraiche, and stir-fried green beans                                                                                      | <b>21.95</b> |

## Salads

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| <b>HOUSE</b><br>mixed greens, halved grape tomato, cucumber, olive, feta cheese, raw apple cider house dressing<br>[our house salad is full of essential fatty acids, antioxidants, and plant based protein] | <b>7.95</b>  |
| <b>WALDORF</b><br>mixed greens, dried cranberries, sliced apples, shaved fennel, spiced walnuts, grapes, and a creamy blue cheese dressing                                                                   | <b>12.95</b> |
| <b>CAULIFLOWER CAESAR</b><br>tender leaf lettuce and baby kale, vegan sweet chili Buffalo crispy cauliflower bites, shaved carrot ribbons, vegan Caesar dressing                                             | <b>13.50</b> |
| <b>POACHED PEAR</b><br>arugula lettuce, red wine poached pear, shaved crispy prosciutto, blue cheese, spiced walnuts, and a mulled red wine vinaigrette                                                      | <b>13.75</b> |

## Entrees

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| <b>BACON COOPER MEATLOAF</b><br>beef meatloaf stuffed with Cooper cheese and wrapped in bacon, Yukon gold mashed potatoes, green beans, French onion sauce, and crispy leek garnish         | <b>19.95</b> |
| <b>CAULIFLOWER STEAK</b><br>thick sliced cauliflower steak marinated and roasted, baby kale, spiced romesco chunky tomato sauce with garlic, and lemon. Green vegetables and frizzled leeks | <b>16.50</b> |
| <b>VEAL SHORT RIB</b><br>braised veal short ribs braised with white bean casserole. Served with green vegetables, natural pan sauce, and Yukon gold mashed potatoes                         | <b>28.95</b> |
| <b>FILET MIGNON</b><br>pan seared beef tenderloin steak, blue cheese creamed spinach, roasted garlic fingerling fingerling potatoes, red wine thyme veal Demi glacé                         | <b>48.95</b> |

## Grilled Flatbreads

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| gluten free cauliflower crust also available<br>[free from wheat to accommodate Celiac/gluten sensitivities]                                                  | <b>4.50 upgrade</b> |
| <b>MARGARITA</b> [Lycopenes]<br>nut free pesto sauce, sliced tomato, buffalo mozzarella, served with fresh basil and fresh mozzarella                         | <b>10.75</b>        |
| <b>BUFFALO</b><br>garlic breaded chicken, blue cheese dressing, buffalo hot sauce, cheddar cheese                                                             | <b>10.95</b>        |
| <b>FIG</b><br>rosemary fig jam, honey cream cheese, shaved red onion, gorgonzola cheese, baked and served with sliced prosciutto, arugula, and spiced walnuts | <b>16.95</b>        |
| <b>SAUSAGE</b><br>fennel sweet sausage, romesco sauce, sliced apple and fennel, spinach, fontina cheese, fresh basil leaves and cracked peppercorns           | <b>11.95</b>        |

## Sandwiches

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| <b>SANDWICHES SERVED WITH A SIDE OF TOSSED GREENS.</b><br>French fries, sweet potato fries, caesar salad, or house fried chips also available for an upgrade.                                                                        |              |
| <b>BURGER</b><br>8 ounce beef patty on a toasted brioche bun, lettuce, tomato, pickle                                                                                                                                                | <b>10.50</b> |
| <b>ADD TO A BURGER</b><br>chipotle ranch sauce, avocado, bacon, sautéed onion, shaved red onion, cheddar cheese, Cooper American cheese, pepper jack cheese, gruyere cheese                                                          | <b>.75</b>   |
| <b>SSG BURGER</b><br>8 ounce beef patty on a toasted onion poppyseed brioche bun, chipotle ranch, crispy jalapeño, caramelized onion, bacon, pepper jack cheese                                                                      | <b>14.25</b> |
| <b>TURKEY BURGER</b><br>6 ounce turkey burger on a multigrain bun, aioli sauce, lettuce, tomato, red onion, avocado                                                                                                                  | <b>11.95</b> |
| <b>FALAFEL BURGER</b><br>seasoned ground chick peas formed into a patty served on pita bread, cucumber, tomato and red onion tossed in herbs and lemon, lettuce and vegan yogurt sauce<br>[High in protein and alkaline ingredients] | <b>12.95</b> |
| <b>FISH TACO</b><br>featured fish of the day served DIY style, flour tortillas, lettuce, vegetable slaw/salsa and sauce                                                                                                              | <b>12.95</b> |



