



STATE
STREET
GRILL

dinner M E N U

Soups

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

Starter Plates

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

Salads

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

Entrees

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

Grilled Flatbreads

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

Sandwiches

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

RED BEET	13.25
mixed greens, roasted red beets with herbs and olive oil, shaved fennel, pistachios, goat cheese crumbles, tarragon orange dressing	
QUINOA BURRATA	10.95
mixed greens, warmed burrata ball, fluffed vegetable quinoa grains, halved grape tomatoes, and a balsamic vinaigrette	
PROTEIN CHOICES FOR A SALAD	
Grilled antibiotic free chicken breast	6.25
Grilled salmon filet	11.95
Grilled flat iron steak	14.50
Grilled ahi tuna steak	11.95

CHICKEN POT PIE	16.95
roasted chicken potpie, veloute sauce and vegetables, with a sage cream cheese crust. Served with green vegetables.	
SALMON	24.50
pan seared salmon filet with grated horseradish crust, roasted garlic and chili pepper roasted Brussel sprouts, broccolini, light but tangy BBQ glaze l	
FROM THE RANGE	MP
featured free range entree upon seasonal availability	
CATCH OF THE DAY	MP
featured fish entree upon seasonal availability	

