

# Dinner Menu

## Appetizers

Crispy Calamari - Sriracha Lemon Aioli, or Traditional Marinara.....	12
Nachos Grande - Traditional Mexican Ingredients .....	10
With Beef.....	add 3
Spinach Artichoke Dip – Crispy Tortillas.....	9
Smoked Mangalitsa Cheese Bratwurst*G.....	10
Potato Salad, Sauerkraut, Whole Grain Mustard Cream	
Buffalo Wings - Choice of Sauces.....	11
Traditional, BBQ Sauce, Asian Peach Chili, Sriracha, Crispy Asian Chili Flake	
Ribs with Potato Salad *G.....	11
Petite Meat Lasagna- Marinara, Fresh House Mozzarella.....	8
Spinach and Parmesan Stuffed Large Clams – Lemon Beurre Blanc.....	12
Steamers – Garlic Lemon Beer Broth *G .....	13
Prince Edwards Island Black Mussels – Garlic Leek Riesling Broth*G.....	12
Pure Coconut Crusted Shrimp with Malibu Mango Sauce *G.....	13
Lump Crab Cake – Quinoa, Whole Grain Mustard Cream *G.....	12
Applewood Smoked Bacon Wrapped Scallops *G.....	14
With Blue Cheese Coleslaw, Balsamic Drizzle	
Pumpkin Ravioli.....	13
With Butternut Cream and Pinot Noir Cranberry Glaze	
Lobster Bib Lettuce Wraps Tossed in Champagne Vinaigrette.....	14

## Soups

French Onion - Cave Aged Gruyere Cheese.....	9
Forest Mushroom – Locatelli Crisp, Basil Oil.....	9

## Chef's Note

If we do not have that you crave, we can order it for you.  
If you have a special request, the Chef is more than happy  
To accommodate your needs and wants  
Including Vegetarian, Vegan, and Special Dietary Needs

Gluten Free Dishes are Noted - \*G

Chef Ken Salmon

### Salads

Mixed Greens, Tomato, Onion, Cucumber, Champagne Vinaigrette G.....	4/*7
Caesar, Locatelli Cheese, Garlic Croutons.....	5/*8
With Chicken.....	add 3
Wedge – Blue Cheese, Marinated Tomato, Applewood Smoked Bacon, With a Balsamic Drizzle *G.....	9
House Mozzarella, Arugula, Roasted Pepper, Kalamata Olive, Balsamic*G.....	10
Harvest Salad – Greens, Applewood Smoked Bacon, Sliced Almonds, Dried Cranberries, Apples, Pumpkin Seeds, Warm Honey mustard *G.....	11
Spinach Salad – Baby Spinach, Beets, Cherry Sherry Vinaigrette, Pistachio Warm Goat Cheese.....	11
Lobster Lettuce Wraps Tossed in Champaign Vinaigrette*G.....	14

### Pasta

Penne Vodka – Topped with Fresh Mozzarella.....	15
Cavatelli – Browned Garlic Broccoli Rabe with Shrimp.....	19
with Sausage.....	16
Rigatoni – Porcini Dusted Steak, Sherry Mixed Mushroom Ragu.....	18
Topped with Crumbled Blue Cheese	
Seafood Linguini – Shrimp, Clams, Shitake Mushroom, Charred Tomato Baby Arugula, Garlic White Wine Broth.....	22
Cajun Penne – Creole Wild Crawfish, Charred Tomato, Baby Spinach, With Lemon Cream.....	16
Zuppa Di Pesce – Clams, Mussels, Shrimp, Lobster, Calamari, Over Linguini.....	26
Linguini and White Clam Sauce.....	20
We Have Quinoa Pasta for Gluten Free Dishes *G.....	add 3

Entrees

Chicken Francese.....	17
Whipped Potato and Sautéed Baby Spinach	
Blackened Meatloaf.....	16
Mashed Potatoes, Green Beans, Onion-Guinness Brown Gravy	
Montreal Seasoned Skirt Steak *G.....	19
Mashed Potatoes, Zucchini, Mixed Mushroom Sherry Ragu	
Berkshire Pork Chop*G.....	20
Fresh Rosemary, Smashed Sweet Potato, Brussels Sprouts, Beer-Bettered Apples, Brown Butter Sage	
Sweet Cajun Charred 16 oz. Ribeye *G.....	29
Twice Baked Potato with Cheddar, Green Beans, Brandy Demi Glaze	
NY Strip *G.....	27
Au Gratin Potatoes, Caramelized Onions, Asparagus, Sherry Shallot Demi Glaze	
Beer Braised Short Ribs*G.....	20
Mashed Potato, Sautéed Baby Spinach	
Lump Crab Topped Tilapia.....	18
Sautéed Baby Spinach, Mashed Potatoes, Lemon Beurre Blanc	
Blackened Salmon *G.....	23
Smashed Cauliflower, Spaghetti Squash, Huckleberry Beurre Blanc	
Pan Seared Scallops and Shrimp*G.....	29
Potato Crab Hash, Asparagus, Lemon Beurre Blanc, Sangiovese Wine Glaze	

Kids Menu

Spaghetti – Marinara Sauce.....7

Chicken Parmesan – Grilled or Fried with Pasta.....8

Broiled Fish \*G.....10  
    Salmon or Tilapia, Mashed Potatoes, Vegetables

Surf and Turf \*G.....15  
    Grilled Skirt Steak, Shrimp, Mashed Potatoes, Zucchini

Chicken Tenders – Honey Mustard, Fries.....9

Hot Dog and Fries.....6

Cheese Quesadilla – Sour Cream.....7

Macaroni and Cheese.....6

Mozzarella Sticks with Marinara.....6

Chef's Note

We will custom make a meal for your child, if you have special requests,  
especially for allergies and dietary requirements.

UPSTREAM GRILLE

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