

LUNCH 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 Tortilla Chips.....	10
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, 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

18% gratuity will be added for parties of 8 or more.

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

Pizza

Personal Pizza – 10”.....	8
Toppings.....	add 1 per item
Flatbread Thin Crust Pizza – 10”.....	7
Toppings.....	add 1 per item
Traditional Large Cheese Pizza – 16”.....	12
Toppings.....	add 1 per item

Lunch Items

Black Angus Burger on Pretzel Brioche, Fries, House Made Pickles, Coleslaw....	9
Toppings:	
Bacon.....	add 1
Cheddar – Muenster – Fresh Mozzarella – Blue Cheese – Swiss	
Caramelized Onion – Mushrooms.....	add .50 each item
Pulled Pork Cowboy Burrito.....	10
Guacamole, Black Beans, Pico de Gallo, Sour Cream	
Grilled or Fried Chicken Milanaise Sandwich.....	13/*9
Roasted Pepper, House Mozzarella, Arugula Pesto, Balsamic Glaze. Orzo Salad	
Grilled Steak Sandwich.....	13/*10
Caramelized Onion, Muenster Cheese, Au Jus, Horseradish Cream, Fries	
Pastrami Ruben.....	12/*9
Sweet Potato Fries, Honey Sour Cream	
Chicken Quesadilla.....	10
Pico de Gallo, Sour Cream, Guacamole	
Tortilla Wrap.....	11
Salmon, Quinoa, Arugula, Kalamata Olives, Roasted Peppers, Orzo Salad	
Hot Roasted Turkey Breast, Bacon, Lettuce, Tomato, and Mayo.....	12
On a Croissant with Sweet Potato Fries, Honey Sour Cream	
Crab Cake Sliders.....	14
Avocado Spread, Boston Bib Lettuce, Sriracha Lemon Aioli, Quinoa	

(*Available as half of a sandwich & cup of soup)

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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