

Take Out Menu

Appetizers

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|---|----|
| Smoked Mangalita 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 |
| Parmesan and Spinach Stuffed Clams – Lemon Beurre Blanc..... | 12 |
| Coconut Shrimp – 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..... | 14 |
| Butternut Cream and Pinot Noir Cranberry Glaze | |

Salads

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

Dinner Pastas

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| 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...17 | |
| 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, Calamari, Lobster over Linguini..... | 26 |
| Linguini and White Clam Sauce..... | 20 |
| We Have Quinoa Pasta for Gluten Free Dishes *G | add 3 |

Pizza

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| 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 |

Sides

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| Pint- Bacon Potato Salad..... | 5 |
| Pint- Cole Slaw..... | 4 |
| Pint- Quinoa..... | 6 |
| Pint- Orzo Salad..... | 6 |

Dinner Entrees

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| Chicken Franchese, Whipped Potato, Sautéed Baby Spinach *G..... | 17 |
| Montreal Seasoned Skirt Steak *G | 19 |
| Mashed Potatoes, Zucchini, Mixed Mushroom Sherry Ragù | |
| Berkshire Pork Chop *G | 20 |
| Fresh Rosemary, Smashed Sweet Potato, Brussels Sprouts, Beer-Battered Apples, Brown Butter Sage | |
| Sweet Cajun Charred 16 oz. Ribeye *G | 29 |
| Twice-Baked Potato with White Cheddar, Green Beans, Brandy Cream Demi Glaze | |
| Sauerbraten Braised Short Ribs | 20 |
| Mashed Potatoes, Sautéed Baby Spinach | |
| Blackened Meatloaf | 16 |
| Mashed Potatoes, Green Beans, Onion-Guinness Brown Gravy | |
| NY Strip Steak *G..... | 27 |
| Au Gratin Potatoes, Caramelized Onions, Asparagus, Sherry Shallot Demi Glaze | |
| 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, Sangoïvese Wine Glaze | |

Lunch Items

Black Angus Burger on Pretzel Brioche, Fries, House Made Pickle, Coleslaw

..... 9

Toppings:

Bacon..... add 1

Cheddar R Muenster R Fresh Mozzarella R Blue Cheese – American – Swiss- Caramelized
Onion R Mushrooms add .50

Pulled Pork Cowboy Burrito 10

Guacamole, Black Beans, Pico de Gallo, Sour Cream

Grilled or Fried Chicken Milanaise Sandwich 13

Roasted Pepper, House Mozzarella, Arugula Pesto, Balsamic
Glaze, Orzo Salad

Grilled Steak Sandwich 13

Caramelized Onion, Muenster Cheese, Au Jus, Horseradish
Cream, Fries

Pastrami Reuben 12

Sweet Potato Fries, Honey Sour Cream

Chicken Quesadilla 10

Pico Di Gallo, Sour Cream, Guacamole

Tortilla Wrap 10

Salmon, Quinoa, Arugula, Kalamata Olives, Roasted
Peppers, Orzo Salad

Crab Cake Sliders – Avocado Spread, Sriracha Aioli, Quinoa 14

Hot Roasted Turkey Breast - Bacon, Lettuce, Tomato,
on a Croissant with Sweet Potato Fries, Honey Sour Cream..... 12

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 Fish *G 15

Grilled Skirt Steak, Shrimp, Mashed Potatoes, Zucchini

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| Chicken Tenders - Honey Mustard, French Fries | 9 |
| Burger Sliders - American Cheese, French Fries | 8 |
| Hot Dog and French Fries | 6 |
| Cheese Quesadilla – Sour Cream | 6 |
| 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.

Desserts

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| Cheese Cake | 9 |
| Graham Cracker Crumb, Whipped Mascarpone, Macerated Strawberries | |
| Chocolate Molten Cake | 9 |
| Ice Cream | 10 |
| Chocolate Mousse Dome | 8 |
| Ice Cream – Windy Brow Farm | 5 |
| Vanilla, Chocolate, Mint Chocolate Chip, Raspberry, Coffee Toffee | |
| Sorbet – Windy Brow Farm | 5 |
| Lemon, Raspberry, Mango Apricot | |

Chef's Note

If we do not have what 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.
Chef Ken Salmon

UPSTREAM GRILLE

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