



## APPETIZERS, SOUPS & SALADS

**House Made Soup** \$4.95/\$7.95

**Mixed Greens Salad** \$6.25/\$8.95 With Chicken \$15.95 With Salmon \$18.95

**Grizzly Grill Salad** Mixed greens served with honey roasted walnuts, crumbled bleu cheese, and tossed with country vinaigrette. \$7.95/\$13.95  
With Chicken \$17.95 With Salmon \$20.95

**Classic Caesar Salad** \$6.95/\$12.95 With Chicken \$16.95 With Salmon \$19.95

**Bruschetta** French bread croutons smothered with diced tomato, garlic, fresh basil, Italian parsley, kalamata olives, mozzarella & parmesan cheese with extra virgin olive oil \$10.95

**Deep-fried Calamari** Hot and crispy morsels served with cocktail and remoulade sauce \$12.95/\$18.95

**Fresh Green-Lipped Mussels** steamed in white wine with garlic & fresh herbs \$14.95

**Artichoke & Spinach Dip** bubbly hot, served with French baguette crostinis \$11.95

## Pastas

Served with Soup Or Salad

Upgrade to Caesar or Grizzly Salad for \$2.00

**Pasta Primavera** seasonal vegetables tossed with penne pasta and a pesto cream sauce \$20.95

**Fettucine Carbonara** sautéed bacon, caramelized red onions, mushrooms and proscuitto with gorgonzola sauce \$23.95

**Seafood Medley** lobster and crab morsels tossed with olive oil and garlic with fresh herbs, served over linguine \$22.95

**Fettuccine with Gulf Prawns and Spinach** garlic, scallions, and spicy pepper flakes, tossed with olive oil and lemon juice \$23.95

**Fruitti de Mare** a delicious blend of prawns, scallops and mussels, sautéed in garlic with fresh tomatoes and lemon juice, tossed with fettucine and our creamy white wine sauce \$24.95

**Porcini Mushroom & Truffle Raviolis** served with a mushroom beurre blanc \$20.95



## ENTREES

Served with Soup or Salad  
Or Upgrade to Caesar or Grizzly Salad for \$2.00

**Chicken Gorgonzola** sautéed chicken, mushrooms, artichoke hearts and gorgonzola cheese, tossed in a sun dried tomato pesto sauce \$21.95

**Chicken Parmesan** two breaded chicken cutlets topped with our homemade marinara sauce, mozzarella and parmesan cheese, served with pasta \$22.95

**Grilled Filet of Salmon** on a bed of sautéed spinach with a side of mushroom, Parmesan fresh herb risotto \$23.95

**Shrimp Scampi** with sautéed mushrooms, garlic and fresh herbs in a lemon cream sauce, served on a bed of rice \$24.95

**Canadian Lobster Tail** cold water lobster tail, sweet and delicious, served with melted butter M/P

**Jambalaya** a spicy mix of peppers and onions sautéed with Andouille Sausage, grilled chicken and prawns, served over rice \$23.95

**Barbecued Pork Ribs** ½ rack of succulent pork ribs in our homemade barbecue sauce \$22.95

**GRILLED PORK TENDERLOIN** with ginger, cilantro, jalapeno and garlic in a white wine cream sauce \$23.95

**Braised Lamb Shank** with French white beans, mushrooms, caramelized onions and a merlot sauce \$24.95

**Braised Pot Roast** \$22.95

**New York Strip Steak** served with sautéed mushrooms \$28.95

**Grilled Rib Eye Steak** a demi-glace sauce \$29.95

\*Pepper any of our steaks and add our mushroom brandy sauce \$2.00

Ask about our nightly Specials!

**Chris Simone~Chef**

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