

From the Soup Kettle:

Baked Potato Soup	4.95	
Our House Soup! A rich and creamy potato soup topped with Cheddar cheese and bacon.		
French Onion Gratin	5.25	
Caramelized onions glazed with sherry and baked with a trio of cheeses to a golden brown.		
Soup Kettle	Priced Daily	
Our homemade soup priced daily.		
Starters:		
House Chips	3.25	
A thinly sliced potato crisp - fried and salted. Served by the basket.		
Add Horseraddish sauce		0.75
Grille Sliders	4.85/9.70	
A platter of (2) or (4) mini burgers topped with Cheddar cheese and lettuce, served with house chips and a pickle.		
Artichoke, Spinach, and Crab Dip	10.95	
A creamy dip that blends subtle spinach with artichokes and lump crabmeat, which is baked piping hot. Served with crostini toast and flatbread crackers.		
Mini Crabcakes	12.20	
A taste of our Maryland style crabcakes, broiled and served with our Grille sauce.		
Boom Boom Shrimp	10.95	
Shrimp hand breaded and lightly fried - served tossed in our Boom Boom sauce.		
Calamari	9.95	
Hand breaded and fried, served with your choice of marinara, Boom Boom, or Asian sauce.		
Scallops wrapped in Bacon	10.95	
Sea scallops wrapped with smokey bacon, sautéed, and plated with a butter cream sauce.		
Sausage and Honey	6.75	
Hot smoked sausage lightly fried and drenched in warm honey.		
Cheese Fries	7.95	
A three cheese blend baked on a hot-plate of fries with a side of horseraddish sauce.		
Add Bacon		8.95
Chicken Tenders	8.95	
Breaded chicken tenders deep fried and served with your choice of BBQ sauce or honey mustard sauce.		
Buffalo Tenders	9.95	
Chicken tenders dipped in buffalo wing sauce and served with celery and your choice of Bleu Cheese or Ranch dressing.		
Wings	9.75	
Ten (10) chicken wings served plain, mild, atomic, honey BBQ, hot honey BBQ, garlic, hot garlic, chipotle, Caribbean, Boom Boom, Asian, Cajun dust, Old Bay dust, or Grille dust!		
Add celery and your choice of Bleu Cheese or Ranch dressing.		10.95
Pot Stickers	9.75	
A pork filled wonton sautéed in sesame oil and soy sauce and finished with an Asian dipping sauce.		
Jumbo Soft Pretzel	8.50	
A baked jumbo soft pretzel, salted, and served with a side of German mustard.		

The Steam Kettle:

Steamers served with a fresh baked baguette

Clams	10.95	Mussels	10.95
One pound of littleneck clams steamed and served in your choice of our homemade clam broth or spicy tomato broth.		One pound of mussels steamed and served in your choice of our homemade clam broth or spicy tomato broth.	

Peel and Eat Shrimp

One pound of shrimp steamed in beer and old bay seasonings; served with cocktail sauce.....11.95

At Cassell's Grille, we prepare all items to order and will strive to serve the highest quality for your satisfaction.

We reserve the right to add 18% gratuity to parties of 8 or more.

Garden Greens:

House Salad	6.95
Fresh salad greens topped with tomatoes, cucumbers, Cheddar cheese, red egg, and onion.	
Grilled Chicken Salad	11.75
Grilled chicken breast tops our house salad, served with garlic toast.	
Wedge of Bleu	11.75
A crisp wedge of Iceberg lettuce slathered in our homemade Gorgonzola dressing garnished with bacon bits, candied walnuts, and a balsamic reduction, served with garlic toast.	
Garbage Salad	13.95
Everything but the kitchen sink! We add ham, salami, pepperoni, Provolone cheese, crumbled Bleu cheese, chick peas, olives, peppers, onions, tomatoes, red egg, artichoke; diced and tossed with lettuce in Balsamic dressing, served with garlic toast	
California Cobb Salad	14.95
Fresh salad greens topped with grilled chicken, avocado, bacon, hard boiled eggs, tomatoes, Bleu cheese crumbles, and Bleu cheese dressing	
Caesar Salad	8.95/13.95/14.95
Crisp Romaine lettuce tossed with creamy Caesar dressing and croutons, served plain (8.95), or topped with grilled chicken (13.95) or seasoned salmon (14.95).	
*Steak Salad	13.95
Fresh salad greens topped with tenderloin tips, sautéed mushrooms and onions, crumbled bleu cheese, tomatoes, and crispy fries.	
Buffalo Chicken Salad	11.75
Fresh salad greens topped with breaded chicken bites dipped in Buffalo sauce, Cheddar cheese, tomatoes, and crispy fries.	
Buffalo Shrimp Salad	13.95
Fresh salad greens topped with hand breaded shrimp, lightly fried and dipped in Buffalo sauce, Cheddar cheese, tomatoes, and crispy fries.	

Salad Dressings:

Balsamic Vinaigrette, Golden Italian, French, 1000 Island, Ranch, Honey Mustard, Pepper Parmesan, Fat Free Raspberry Vinaigrette, Fat Free Tomato Basil, and Bleu Cheese (1.00 add on)

Pasta:

All pasta dishes served with one additional side vegetable

Linguine with White Clam Sauce	21.95
A traditional clam sauce finished with a hint of cream, garnished with littleneck clams and ladeled over linguine.	
Linguine with Red Clam Sauce Fra Diablo	21.95
A tasty twist to our homemade clam sauce, we add a bit of spicy marinara sauce and serve it over linguine.	
Vodka Cream Pasta Blush	14.95/21.95
A creamy blush sauce with a splash of vodka, prepared meatless (14.95) or sautéed with your choice of tender pieces of chicken or salmon (21.95), tossed with pasta.	

Butcher Block:

Local sourced meats, providing exceptional farm to table quality. All entrées served with two additional sides unless otherwise stated!

*Prime Rib	27.95
The Grille specialty slow roasted and finished to your liking. Our generous cut is topped with Au Jus.	
May we suggest adding sautéed mushrooms or onions, or both!	1.00 each
*New York Strip Steak	22.95
Choice 12 oz. strip grilled to your liking	
May we suggest adding sautéed mushrooms or onions, or both!	1.00 each
*Cowboy Steak	21.95
A Texas style dry rub is used to enhance this fresh cut 8oz flatiron steak. We grill it the way you ask, and plate it with cheddar mashed potatoes and one additional side vegetable.	

*Rare - Red throughout, Medium Rare - Mostly Red with some browning, Medium - Center Pink,
Medium Well - Not so pink, Well Done - NO PINK!*

All steaks are cooked to order, please specify doneness when ordering.

Pork Cutlet Parmesan	18.95
A thinly pounded pork cutlet, hand breaded and lightly fried, topped with melted Provolone cheese and homemade Marinara sauce. Served with a side of pasta and one additional side.	
Chicken Parmesan	18.95
Hand breaded boneless chicken breast lightly fried and topped with melted Provolone cheese and homemade Marinara sauce, served with a side of pasta and one additional side vegetable.	
Center Cut Pork Chops	14.95/21.95
Fresh from the butcher, you choose one or two charbroiled center cut pork chops	

Sea Side:

Broiled Atlantic Scrod	20.95
A fresh "baby haddock" fillet lightly broiled to a golden brown and finished with toasted bread crumbs.	
Broiled Crabcakes	22.50
A pair of our chef's Maryland style crabcakes.	
Sautéed Scallops	23.50
Pan seared to a tender doneness, our sea scallops have a hint of garlic and white wine.	
Grilled Salmon	21.95
Fresh salmon fillet lightly seasoned and grilled; served with a side of Grille sauce.	
Fried Shrimp	20.95
Crisp fried, hand breaded large shrimp served with cocktail sauce.	
Fish and Fries	11.95
Beer-battered fish fillet served with fries, Cole slaw, and tartar sauce	
Clam Strip Platter	13.95
Jumbo clam strips served with fries, Cole slaw, and cocktail sauce	

Available sides for entrées:

Tossed Salad, Fresh Vegetable of the Day, Baked Potato, Garlic Mashed Potatoes, French Fries, Onion Straws, Sweet Potato Fries, Applesauce, or Cole Slaw

Sandwich Board:

All sandwiches come with pickles and one additional side. Your choices are: House Chips, Cole slaw, Applesauce, French Fries (1.50), Sweet Potato Fries (1.50), or Onion Straws (2.25).

From the Coop:

A boneless grilled chicken breast served in the following styles on your choice of a Brioche Roll or a Pretzel Roll:

Godfather Chicken 8.95 A sandwich you can't refuse. Chicken topped with salami, ham, pepperoni, Provolone cheese, lettuce, tomato, and vinaigrette dressing	Athens Chicken 8.95 Chicken topped with lettuce, tomato, Feta cheese, and a Greek Marinade.
Southern Style Chicken 8.95 Chicken topped with Cheddar cheese, BBQ sauce, and Cole slaw	Chicken Baguette 8.95 Chicken topped with Swiss cheese and honey mustard on a grilled baguette
American Style Chicken 8.95 Chicken topped with Bacon, Lettuce, Tomato, and Mayonnaise	Cajun Chicken 8.95 Grilled chicken blackened in cajun seasonings with lettuce and tomato.
Black and Bleu Chicken 8.95 Grilled chicken blackened in cajun seasonings topped with bleu cheese dressing and bleu cheese crumbles. Served with lettuce and tomato.	Buffalo Chicken 8.95 Chicken dipped in buffalo wing sauce, topped with Bleu cheese dressing, crumbles, lettuce, and tomato
	Chicken Cordon Bleu 8.95 Chicken topped with ham, Swiss cheese, and honey mustard sauce.

Speciality Sandwiches:

Crabcake Sandwich 13.70 Our signature Maryland style crabcake served on a grilled roll.	
Salmon B.L.T. 14.95 Fresh salmon fillet served on a grilled roll topped with bacon, lettuce, and tomato. A side of our Grille sauce complements this tasty sandwich.	
Yuengling Battered Fish Sandwich 11.95 A generous haddock fillet beer battered in Yuengling Lager, topped with melted cheese and lettuce; served on a toasted roll.	
Cuban Pork Sandwich 10.95 Pulled pork tenderloin that's been slow cooked in Cuban spices, piled high along with sliced ham, Monterey Jack cheese, pickles, and spicy mustard. Served on a grilled roll.	
Grilled Brisket Reuben 13.50 Slow roasted corned beef brisket piled high on marbled rye with Swiss cheese, sauerkraut, and 1000 island dressing.	
Veggie Burger 9.50 Soy burger topped with lettuce, tomato, and pesto mayonnaise served on a grilled roll.	
Chicken Parmesan Sub 11.95 Hand breaded boneless chicken breast lightly fried and topped with melted Provolone cheese and homemade Marinara sauce. Served on a toasted roll.	
Black Forest Pork Sandwich 11.95 A thinly pounded pork cutlet hand breaded and fried, topped with ham, melted Münster cheese, and a whole grain mustard sauce; served on a toasted roll.	

Burgers:

All burgers come with pickles and one additional side. Your choices are: House Chips, Cole slaw, Applesauce, French Fries (1.50), Sweet Potato Fries (1.50), or Onion Straws (2.25).

Fresh from the butcher, a 6 oz. hand patted burger grilled to your liking served the following ways on a Brioche Roll:

Speciality Burgers

*Hamburger 7.50 A grilled hamburger with your choice of toppings.	*Cheeseburger 7.75 A grilled hamburger topped with your choice of cheese.
*Black and Bleu Burger 8.25 Blackened in cajun seasonings and topped with bleu cheese dressing and bleu cheese crumbles.	*Mushroom and Swiss Burger 8.00 Grilled and topped with sautéed mushrooms and Swiss cheese.
*California Burger 8.25 Grilled and topped with Avocado, lettuce, and tomato.	*Double Decker Burger 15.00 Two hand patted hamburgers on one roll. You build from there!
*Southern Burger 8.00 Grilled and topped with Cheddar cheese, BBQ sauce, and Cole slaw.	*Bacon BBQ Cheddar Burger 8.25 Grilled and topped with smokey bacon, Cheddar cheese, and BBQ sauce.
*Reuben Burger 8.25 Grilled and topped with sauerkraut, Swiss cheese, and 1000 island dressing	*Cordon Bleu Burger 8.25 Grilled and topped with ham, Swiss cheese, and honey mustard sauce
*All American Burger 11.25 Our butcher fresh burger grilled to your liking topped with ham, bacon, American cheese, and a fried egg!	*Godfather Burger 9.75 We borrow the toppings from our chicken sandwich and top our fresh burger with ham, salami, pepperoni, Provolone cheese, and vinaigrette dressing.
*Pizza Burger 8.00 Grilled and topped with Provolone cheese and marinara sauce.	*Athens Burger 8.25 Grilled and topped with lettuce, tomato, Feta cheese, and a Greek marinade.

Or Build Your Own Burger!

Start with a grilled hamburger and pick your toppings:

Veggies and Sauces:

Lettuce, Onion, Mayonnaise, Ranch, BBQ, 1000 island

Cheeses (0.25 each):

American, Swiss, Provolone, Cheddar, Bleu cheese, Monterey Jack

Toppings (0.25 each):

Cole Slaw, Sautéed Mushrooms, Sautéed Onions, Tomato, Relish, Jalapenos

Premium toppings (0.50 each):

Bacon, Ham, Pepperoni, Salami, Avocado, Egg

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness