

Welcome to the Coach Grill, on the site of the original Red Coach Grill, opened in 1935. We offer our guests a new and unique dining experience focusing on fine quality food and five-star service.

Here at the Coach Grill, we offer the finest choice meats aged a minimum of five weeks to ensure extra flavor, the freshest fish selected daily and a special daily rotisserie selection. Our dedicated and well-trained staff will strive graciously to accommodate every guest, as well as special requests. The Coach Grill wine list, specifically designed with the wine aficionado in mind, offers guests an extensive selection of fine wines from the best regions around the world.

Please consider our attractive private dining room to host your next special event, be it family or business dinner, a meeting, rehearsal or your own dinner party.

===== WEEKLY SPECIALS =====

Sunday	Rotisserie Roast Leg of Spring Lamb* (after 1:00 pm) <i>with spinach and feta souffle pan gravy and real mashed potatoes</i>	21
Monday	Steak House Beef Ribs <i>rotisserie roasted, barbecue style, onion strings</i>	20
Tuesday	Tenderloin of Beef Stroganoff* <i>with egg noodles</i>	21
Wednesday	Fresh Swordfish Piccata <i>sauteed in a lemon-caper sauce and served with chive basmati rice</i>	mkt
Thursday	Rotisserie Roasted Pork Loin <i>pan gravy, mashed sweet potatoes and fresh apple sauce</i>	21
Friday	Rotisserie Massachusetts Duckling <i>orange ginger sauce, sesame scallion basmati rice</i>	22
Saturday	Abe's Famous Crispy Pork <i>rotisserie roasted, pan gravy, braised red cabbage and cinnamon apples</i>	24

APPETIZERS

Clam Chowder <i>served in our bread bowl</i>	8
Baked Onion Soup au gratin	<i>bowl</i> 8
Shrimp Cocktail <i>five jumbo shrimp, expertly cooked</i>	12
Jumbo Lump Crabmeat Cocktail	12
Maryland Jumbo Lump Crabcake <i>fresh fruit salsa and tartar sauce</i>	13
Fresh Iced Oysters* , <i>on the half shell</i>	mkt
Fresh Iced Clams* , <i>on the half shell</i>	mkt
Baked Clams Casino	12
Chinese Pork Spareribs <i>with asian barbecue sauce</i>	10
Pepper Seared Ahi* <i>with scallion rice cake and ginger soy sauce</i>	11
Clams Atlantic <i>clams steamed in a wine</i> <i>& garlic broth with Italian tomatoes, fresh spinach and arugula</i>	13
Calamari Milano <i>with extra virgin olive oil,</i> <i>garlic and parmesan,with basil aioli</i> fried or grilled	10
Carpaccio* <i>thinly sliced raw beef, shaved parmesan, capers</i> <i>& extra virgin oil</i>	10

CHILLED SEAFOOD PLATTER*
Lobster, Clams, Oysters, Shrimp, Jumbo Lump Crabmeat,
Smoked Salmon Rolls
 36

SALADS

House Dressings: Balsamic Vinaigrette, Great Hill Blue Cheese, Raspberry Vinaigrette, 1000 Island, Creamy Italian or Dijon Vinaigrette

Classic Caesar Salad*	7
Tossed Garden Salad <i>choice of dressing</i>5..... <i>with entree</i>	4
Beefsteak Tomatoes <i>with great hill blue cheese and vidalia onions</i>	9
Traditional Hearts of Iceberg Lettuce <i>with blue cheese or</i> <i>house 1000 island dressing and crisp chopped bacon</i>	8
Coach Chopped Salad <i>crisp iceberg, romaine, and boston lettuce</i> <i>tossed with crisp bacon, great hill blue cheese, tomatoes, radishes,</i> <i>black olives, onions, and our dijon vinaigrette</i>	9

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

BEEF, PORK & LAMB

All our steaks and beef are the finest aged USDA choice beef available, hand-selected for great marbling, cut thick to deliver a flavorful, tender and juicy cut of beef. Our filets are center-cut only.

New York Sirloin Strip* <i>boneless</i>	1 lb.	30
New York Sirloin* <i>au poivre with cognac cream sauce</i>	12 oz.	28
Bone-In New York Sirloin Strip* <i>our signature steak</i>	1 lb.	28
Bone-In Filet Mignon* <i>a house specialty</i>	14 oz.	31
Filet Mignon* <i>the most tender steak</i>	10 oz.	29
Porterhouse Steak* <i>the best of both worlds</i>	22 oz.	30
Sliced London Broil* <i>au jus</i>		19
Barbecued Pork Spareribs <i>with asian barbecue sauce</i>		20
New Zealand Rack of Lamb* <i>mint demi-glace, roasted garlic and shallot mashed potatoes</i>		29
Tenderloin Brochette* <i>marinated and wood-grilled with fresh vegetables and roasted sweet potatoes</i>		25

We offer Portobello Demi-Glace, Horseradish Sauce, Abe & Louie's Steak Sauce, Chimi Churri or Sauce Bearnaise.

PRIME RIB OF BEEF, AU JUS*

Seasoned and slow roasted with rock salt.

Served with fresh horseradish sauce. Pan-blackened or wood-grilled upon request.

Boneless Regular Cut 25

Bone - In Double Cut 32

HOW TO ORDER YOUR STEAK

Very Rare Cold raw center **Rare** Cool red center **Medium Rare** Warm red center, juicy
Medium Warm pink center **Medium Well** Hot center, cooked through **Well** No color, somewhat dry

COACH GRILL COMBINATIONS

Jumbo Lump Crabcake and Filet* <i>broiled crabcake, filet mignon (8 oz.) served with our fresh corn pudding</i>	36
Shrimp and Filet* <i>two baked stuffed shrimp, (8 oz.) filet mignon served with fresh corn pudding</i>	34
Rotisserie Chicken and Filet* <i>Half a rotisserie roasted chicken and (8 oz.) filet mignon, served with garlic and shallot mashed potatoes</i>	30

Above dinners are served with fresh baked bread and butter. Garden salad with entree.... 4

SPECIALTIES, ROTISSERIE & SEAFOOD

*All our fish and shellfish is USDC inspected for quality and freshness.
We hope you enjoy today's selection.*

Sesame Encrusted Tuna Steak* <i>cooked rare and served with zesty orange ginger sauce, scallion rice cake, sauteed bok choy</i>	mkt
Fresh Boston Schrod <i>with oven roasted sweet potatoes</i>	mkt
Fresh Salmon Fillet <i>broiled or wood-grilled, served with fresh asparagus</i>	22
Swordfish Steak <i>broiled, ginger soy glaze, scallion rice cake and sauteed bok choy</i>	mkt
Jumbo Lump Crabcakes <i>with fresh corn pudding, fruit salsa and tartar sauce</i>	27
Crabmeat Stuffed Shrimp <i>baked and served with lemon hollandaise sauce and fresh corn pudding</i>	27
Fried Jumbo Shrimp <i>with fresh fruit salsa, french fries and tartar sauce</i>	19
Pasta Primavera <i>roma tomatoes, fresh vegetables, mushrooms, artichokes, garlic, parmesan and linguini</i>	18
Fresh Local Sea Scallops <i>fried, broiled, or wood-grilled, served with tartar sauce and french fries</i>	mkt
Pepper Seared Ahi* <i>with scallion rice cake, bok choy and ginger soy sauce</i>	23
Chicken Piccata <i>with lemon caper sauce and rice pilaf</i>	19
Rotisserie Lemon Chicken <i>roasted garlic and shallot mashed potatoes</i>	20

CHEF'S DAILY SPECIAL AND DAILY FRESH FISH
 Something very fresh and very good, changes daily.
 Your server will provide the details.

Maine Boiled Lobster...mkt
Boiled or Baked 1 1/2 pounds
Crabmeat Stuffing..... 8

*Above dinners are served with fresh baked, bread and butter.
Garden salad with entree..... 4*

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SIDE ORDERS

Roasted Sweet Potatoes.....	5
Roasted Garlic and Shallot Mashed Potatoes.....	5
Classic Mashed Potatoes	5
Fresh Fried Vidalia Onion Strings	6
Jumbo Salted Baked Idaho Potato <i>chives, bacon, sour cream</i>	5
Fresh Hand-Cut Shoestring French Fries	5
Fresh Rice Pilaf	4
Fresh Asparagus <i>steamed with hollandaise sauce or</i> <i>wood-grilled with extra virgin olive oil</i>	7
Sauteed Bok Choy.....	7
Fresh Creamed Spinach.....	7
Steamed Fresh Broccoli <i>with hollandaise sauce</i>	6
Fresh Corn Pudding.....	5
Sauteed Fresh Spinach <i>with garlic and olive oil or plain</i>	6
Fresh Broccoli Spears <i>with garlic and olive oil</i>	6
Sauteed Mushrooms	7

DESSERTS

Fresh Fruit Cobbler <i>baked daily, served with ice cream</i>	8
Coach Grill Ice Cream	4
Lemon Sorbet <i>crisp and refreshing</i>	4
New York's S&S Cheesecake <i>with fresh strawberries add 2.00</i>	6
Apple Pie <i>with ice cream or aged cheddar cheese</i>	7
Chocolate Ice Cream Sundae <i>with homemade chocolate sauce</i>	7
Real Chocolate Cake	8
Seasonal Fresh Pies <i>your server will recite</i>	7
Fresh Seasonal Berries <i>with fresh whipped cream</i>	mkt
Warm Cookies <i>with warm chocolate sauce</i>	6
Classic Creme Brulee <i>with a touch of whipped cream</i>	7
A Plate of Profiteroles <i>filled with chocolate, vanilla and coffee</i> <i>ice cream, warm chocolate sauce and raspberry sauce</i>	9

Desserts are large enough to share.

Brunch Menu

Every Sunday 11:30 to 3:00

BRUNCH FAVORITES

Egg dishes are served with hashed brown potatoes

Coach Grill French Toast 10 <i>with butter, pecan and maple-banana topping</i>	Potato and Bacon Omelette 11 <i>onions, gruyere, sour cream and chives</i>
Eggs Benedict* 12 <i>truffled hollandaise</i>	Newbury Omelette 12 <i>ham, feta cheese, onions, pepperoncini and olives</i>
Steak Benedict* 15 <i>filet mignon, sauce béarnaise</i>	Sirloin Steak and Three Eggs* 19 <i>on english muffin with brunch potatoes</i>
Crab Cake Benedict* 14 <i>lump crab meat, hollandaise</i>	Coach Grill Omeletteplain 9 <i>asparagus, mushrooms, onions, ham, bacon or cheese, each 1</i>
Smoked Salmon Benedict* 14 <i>hollandaise and caviar</i>	Country Breakfast* 10 <i>three eggs, ham or bacon and toast</i>
Lobster Savannah Crepes 18 <i>fresh maine lobster and parmesan mashed potatoes</i>	Prime Rib Hash* brunch specialty 13 <i>with poached eggs and hollandaise</i>
Lobster Benedict* 19 <i>truffled hollandaise, chives</i>	Cheddar Cheeseburger 13 <i>with melted cheddar-aged 9 to 12 months, hand-cut french fries, lettuce, tomato and pickle</i>

Your brunch includes a basket of freshly baked brunch breads

SIDES

Hashed Brown Potatoes 4	English Muffins 2
Fruit Bowl 6	Crisp Bacon 3

CHAMPAGNE COCKTAILS

All Champagne Cocktail's are made with Roederer Estate Brut

Forbidden Fruit 11

Mixed with Pama Pomegranate Liqueur

Crushed Black Velvet 11

Mixed with Massenez Crème de Mure Wild Blackberry

Peach Blossom 11

Mixed with Massenez Crème de Peché

Kir Royale 11

Mixed with Massenez Crème de Cassis

Raspberry Truffle 11

Mixed with Massenez Crème de Framboise and Godiva Chocolate Liqueur

COFFEE-BEVERAGES

Freshly Squeezed Orange or Grapefruit Juice 4		
Espresso 2.75	Cappuccino 4	Iced Cappuccino 4
Gourmet Special Roast Coffee 2.75		
Coach House Special 8		

Cappuccino mixed with Grand Marnier, Bailey's Irish Cream and Godiva Chocolate Liqueur

**These items may be served raw, undercooked or cooked to your specifications.*

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**Not responsible for lost or stolen articles.
All prices subject to Massachusetts State tax.**