



STARTERS

Feta Dip | 14.00

Imported feta, cream cheese, oregano, and lemon; served with warm naan bread, olive tapenade, diced tomatoes, and cucumber slices

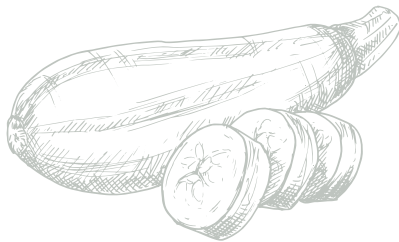
Greek Calamari* | 13.50

Crispy calamari topped with Kalamata olive relish and imported feta, drizzled with black garlic aioli

Grill 28 Nachos | 11.50

Loaded with crispy tortilla chips, onions, tomatoes, cheddar cheese and scallions; served with pico de gallo and sour cream

- ADD GUACAMOLE +1.50
- ADD BLACKENED SHRIMP +6.00
- ADD GRILLED CHICKEN* +4.00
- ADD GROUND BEEF* +4.50
- ADD GROUND LAMB* +5.00
- OR TRY THEM IRISH STYLE!



Fried Zucchini Sticks | 12.00

served with a side of jalapeño tartar

Jumbo Chicken Tenders(3)* | 12.50

served with your choice of sauce: BBQ, buffalo, teriyaki, honey sriracha, or Moroccan; choice of dressing: ranch, blue cheese, or honey mustard

Jumbo Chicken Wings (6)* | 12.50

served with your choice of sauce: BBQ, buffalo, teriyaki, honey sriracha, or Moroccan; choice of dressing: ranch, blue cheese, or honey mustard

Cubano Egg Rolls* | 12.00

Roasted pork loin, smoked ham, gruyere cheese, and pickles, in a deep fried egg wrapper; served with a Boursin dijon dipping sauce

Summer Rolls | 12.50

Korean marinated vegetables in rice noodle wrappers; served with a Thai peanut sauce



SOUP

Clubhouse Chili*

cup 6.50 • bowl 8.50

topped with melted cheddar cheese

French Onion

cup 6.50 • bowl 8.50

topped with melted Swiss cheese

Clam Chowder*

cup 6.50 • bowl 8.50

with bacon

Soup of the Day*

cup 5.50 • bowl 7.50

Chef's choice

FLATBREADS

Greek

SM. 12.00 • LG. 14.00

Marinara, imported feta, our house cheese blend, tomatoes, Kalamata olives, pepperoncini, and oregano

BBQ Chicken*

SM. 13.50 • LG. 15.50

BBQ sauce, grilled chicken, bacon, red onions, and our house cheese blend

Pepperoni & Mushroom

SM. 12.50 • LG. 14.50

Marinara, crimini and shitake mushrooms, pepperoni, and our house cheese blend

Caprese

SM. 13.50 • LG. 15.50

Garlic oil, tomatoes, fresh mozzarella, our house cheese blend, basil, and balsamic glaze

GREENS

Garden Salad | 11.99 • demi 4.99

Mixed greens, shredded carrots, cucumbers, grape tomatoes, red onions, and garlic croutons; served with your choice of dressing

Caesar Salad | 12.99 • demi 5.99

Chopped romaine, parmesan and asiago cheese blend, and garlic croutons; served with Caesar dressing

Greek Salad | 13.99

Chopped romaine, imported feta, Kalamata olives, cucumbers, tomatoes, red onions, and pepperoncini; served with John's signature Greek dressing

Dressings

GREEK • BALSAMIC VINAIGRETTE • BLUE CHEESE • RANCH • ITALIAN
CHIPOTLE RANCH • 1000 ISLAND • CAESAR • SESAME GINGER • POPPYSEED VINAIGRETTE

Strawberry & Spinach Salad | 14.25

Fresh baby spinach, topped with sliced strawberries, red onions, goat cheese, and toasted honey almond granola; served with poppyseed vinaigrette

SALAD SUPPLEMENTS

CHICKEN SALAD* +6.50

CURRY CHICKEN SALAD* +6.50

CHICKEN* +8.50

GRILLED | FRIED | BLACKENED

SALMON* +10.50

GRILLED | PAN-SEARED | BLACKENED

SCALLOPS* +11.50

GRILLED | FRIED | BLACKENED | PAN-SEARED

SHRIMP* +11.50

GRILLED | FRIED | BLACKENED

HADDOCK* +10.50

BROILED | FRIED | BLACKENED

SIGNATURE SANDWICHES

G28 Fried Haddock* | 15.00

Lettuce, coleslaw, and tartar sauce on a grilled brioche roll

OR ENJOY BROILED!

G28 Reuben* | 15.00

Shaved corned beef, homemade sauerkraut, 1000 island dressing, and melted Swiss cheese on a light rye sub roll

Hot Pastrami* | 14.00

Shaved lean pastrami, dijon mustard, and melted Swiss cheese on grilled marble rye

Pilgrim Panini* | 15.00

Roasted turkey, stuffing, cranberry aioli, and cheddar cheese on pressed peasant sourdough; served with a side of gravy

Steak Bomb* | 14.50

Shaved steak, peppers, onions, mushrooms, and American cheese on a sub roll

The Gyro*

Grilled Chicken* | 13.75 • Ground Lamb* 15.50

Warm naan bread stuffed with your choice of grilled chicken or ground lamb. Accompanied with shredded lettuce, tomatoes, red onions, imported feta, pepperoncini, and tzatziki sauce

Cajun Shrimp BLT Sub* | 16.00

Chilled cajun shrimp, bacon, leaf lettuce, tomatoes, and chipotle aioli on a sub roll

Smoked Roast Beef French Dip* | 16.00

Thinly sliced smoked tri-tip beef, three cheese blend, and Boursin spread on a sub roll; served with a side of Au Jus

CLASSICS

Grilled Cheese | 9.50

Chicken Sandwich* | 12.50

grilled, fried, or blackened

B.L.T.* | 11.50

Chicken Salad B.L.T. Wrap* | 14.00

Our signature chicken salad in a grilled wrap with bacon, lettuce, and tomatoes

Curry Chicken Salad Wrap* | 13.50

Curry chicken salad with golden raisins, lettuce, and tomatoes, on a grilled wrap

BURGER BAR

burger of choice | lettuce | tomato | onion
served with coleslaw | potato salad | house chips
substitute french fries, onion rings, or sweet potato fries | +1.49

Half Pound Hamburger* | 11.50

G28 Lamb Burger* | 15.50

With imported feta spread; drizzled with tzatziki sauce

Fiesta Black Bean Burger | 14.50

House made burger, topped with pepper jack cheese and guacamole

ADDITIONS

Cheese | +1.00

American | blue | cheddar | feta
pepperjack | Swiss | provolone

Bacon* | +2.00



Caramelized Onions | +1.00

Sautéed Mushrooms | +1.00

Sautéed Peppers | +1.00

Fried Egg* | +2.00

SIDES

MASHED POTATOES | HOUSE RICE PILAF | FRENCH FRIES | SWEET POTATO FRIES | ONION RINGS | ASPARAGUS | GARLICKY GREEN BEANS

ENTREES

Grill 28 Signature Steak Tips* | 27.99

Our famous steak tips smothered with peppers, mushrooms and onions;
served with mashed potatoes and garlicky green beans

Moroccan Salmon* | 24.99

Pan seared salmon filet glazed with our popular house Moroccan sauce,
served with steamed basmati rice and asparagus

Shrimp Scampi & Asparagus* | 21.00

Jumbo sautéed shrimp, asparagus, garlic, white wine lemon cream sauce,
angel hair pasta, and asiago cheese

Pan Seared Scallops* | 29.75

Pan seared scallops on a bed of house made guacamole with cucumbers and grape
tomatoes, drizzled with garlic aioli and honey sriracha

Korean Beef* | 23.00

Korean marinated petite tenderloin, roasted, sliced, and served over house made rice pilaf,
with a warm gravy and house made kimchi

Blackened Salmon Tacos* | 22.00

Three griddled flour tortillas, stuffed with shredded lettuce, coleslaw, diced tomatoes,
blackened salmon, and drizzled with sriracha aioli