



APPETIZERS

Dip and Dusted Calamari

Tender rings and tentacles lightly fried and then sautéed in olive oil and garlic, garnished with mild banana peppers, fresh spinach, Parmesan and Romano cheeses and served with a side of marinara sauce 7.99

Shrimp Le Jon

Jumbo shrimp stuffed with horseradish then wrapped in bacon and baked. Served with light Dijon sauce for dipping 8.99

Spinach and Artichoke Dip

Our version of the classic. Creamy spinach, artichokes, Parmesan, Swiss and Romano cheeses. Served with crisp tortilla chips 6.99

Chicken Quesadilla

Roasted chicken, jalapeño Jack and sharp Cheddar cheeses, Pico de Gallo and bacon with seasoned sour cream, salsa and guacamole 8.99

The Triple Sampler

Potato skins, buffalo chicken tenders and mozzarella sticks. Served with seasoned sour cream and bleu cheese dressing 10.99

Steamers

A dozen local littleneck clams - sweet and delicious 7.99

Asian Pot Stickers

Pan sautéed Asian dumplings filled with seasoned pork, served with a spicy Asian soy dipping sauce 6.99

Clams Casino ½ Dozen

Fresh local clams and our casino mix of peppers, onion and bacon 7.99

Beijing Beef Sticks

Grilled pieces of filet mignon, skewered and marinated in sesame oil, mandarin oranges, honey, ginger and a hint of garlic served over spinach and Asian vegetables 8.99

Mussels Zuppa

Mussels sautéed in olive oil with garlic, wine, scallions, shallots and tomatoes 8.99

Crab Tower

Avocados, diced tomato, red onion topped with jumbo lump crabmeat and onion straws served with pesto, and a side of warm tortilla chips 9.99

Sashimi Tuna

Slices of pepper crusted tuna, pan seared rare with a ginger orange Asian vegetable medley. Served with traditional garnish of pickled ginger and wasabi 8.99

SOUP

New England Clam Chowder

This Boston classic thick and creamy with tender clams and chunks of potato 4.29

French Onion Soup

Traditional French onion with three cheeses 4.99

SIDES

Trade Up

Onion Rings 2.49

Steamed Broccoli 2.49

Fresh Asparagus 3.99

SALADS

Grilled Chicken Caesar

Crisp romaine tossed with our signature dressing, topped with grilled chicken, Parmesan and Romano cheeses 8.49

Spinach Pecan

Fresh spinach and field greens tossed with mandarin orange dressing and topped with julienned red peppers, goat cheese and glazed pecans 7.99

House Salad

Crisp romaine and iceberg lettuce, shredded carrot, red cabbage, onion and croutons 3.79

Mandarin Orange Chicken

Red pepper, carrot, zucchini, mushrooms, snow peas and scallions tossed with greens, mandarin orange dressing, sliced almonds and chow mein noodles then topped with teriyaki chicken 8.99

Grilled Chicken Club Salad

Greens tossed with bacon, tomato, egg, cheese and honey mustard dressing 8.99

Wedge Salad

Iceberg lettuce wedge topped with Thousand Island dressing, bleu cheese crumbles, bacon and diced tomato 7.99

The logo for Berkshire Grill features the word "BERKSHIRE" in a large, green, serif font with a gold outline. A red sunburst graphic is positioned above the letter "S". Below "BERKSHIRE", the word "grill" is written in a smaller, red, cursive script. A thin, gold, wavy line runs horizontally beneath the entire text.

BERKSHIRE
grill



SEAFOOD

All entrées come with a house or Caesar salad and choice of potato.

Lobster Tails

Two sweet 5-6 oz. cold water tails served with drawn butter and a baked potato 32.99
Stuffed with crab imperial add 9.99

Shrimp and Scallops Fra Diavolo

Large Gulf shrimp and sea scallops are sautéed and simmered in a spicy Fra Diavolo sauce served on top of linguine with Parmesan and Romano cheese 19.99

Shrimp Scampi

Shrimp sautéed in a delicate garlic white wine sauce over linguine with Parmesan and Romano cheeses 17.99

Mandarin Glazed Salmon

Grilled salmon fillet in a mandarin glaze served with rice and vegetables 17.99

Cognac Scallops

Sea scallops are caramelized and flamed with cognac before finishing with a dab of butter. Served over a potato pancake and wilted spinach 19.99

Crab Cakes

Two crab cakes made with jumbo lump crab meat and served with a baked potato 23.99

COMBO PLATTERS

All entrées come with a house or Caesar salad and choice of potato.

Surf and Turf

Our tender 8 oz. filet mignon with a 6 oz. cold water lobster tail, served with drawn butter and a baked potato 31.99

Steak and Shrimp

Golden fried jumbo shrimp served over linguine with Parmesan and Romano cheese and a USDA choice hand-cut filet 29.99

Crab Cake and Petite Filet

One crab cake made with jumbo lump crab meat served with USDA choice hand-cut filet 30.99

Ribs and Chicken

1/2 rack of ribs served with our moist and tender chicken breast 17.99

CHICKEN AND PASTA

All entrées come with a house or Caesar salad and choice of potato.

Teriyaki Chicken Breasts

Marinated, char-grilled and served with rice pilaf and seasonal vegetables 16.99

Parmesan Crusted Chicken

Chicken breast coated with a mixture of panko bread crumbs, Parmesan cheese and a hint of honey Dijon mustard. Baked to a golden brown finish and served with a touch of hollandaise sauce, mashed potatoes and vegetables 17.99

Pollo Di Vodka

Tender chicken breast, jumbo lump crab meat and spinach in a blush vodka cream sauce. Served over fresh linguini 18.99

Blackened Chicken Florentine

Penne pasta tossed with spinach, tomato and Alfredo sauce. Topped with blackened chicken, Parmesan and Romano cheeses 15.99



PRIME RIB AND MEATS FROM THE GRILL

All entrées come with a house or Caesar salad and choice of potato.
We use only USDA Choice Angus Beef, hand-cut in house.

Prime Rib

Slow roasted, seasoned prime rib served with au jus and a baked potato
Queen cut 12 oz. 21.99 King cut 16 oz. 24.99

Teriyaki Steak Sticks

Tender pieces of beef tips marinated in our teriyaki sauce 15.99

Petite Filet Mignon

USDA choice hand-cut filet served with a baked potato 23.99

10 oz. Filet Mignon

USDA choice hand-cut filet served with a baked potato 27.99

Black Angus New York Strip

12 oz. center cut NY strip served with a baked potato 21.99

Baby Back Ribs

A full rack of tender slow cooked pork ribs served with French fries 19.99

Steak Au Poivre

Black Angus 12 oz. New York strip encrusted in a truly spicy black pepper mix
finished with brandy demi-glace sauce and served with a baked potato 23.99

Tuscan NY Strip

USDA Choice 12 oz. NY strip steak served over potato pancake and sautéed spinach
with a balsamic glaze topped with Gorgonzola cheese 24.99

Rare — Cool Center • Medium Rare — Warm Center
Medium — Some Pink • Medium Well — No Pink • Well Done

STEAK ADDS

Add mushrooms 3.99

Add a single lobster tail to any entrée for only 13.99

Oscar any steak for only 5.99

Topped with jumbo lump crab meat, asparagus and a creamy hollandaise sauce

BURGERS AND SANDWICHES

Crab Cake Sandwich

Jumbo lump crab cake served with lettuce,
tomato, tartar sauce and French fries 10.99

Grilled Portabella

Marinated and grilled portabella mushroom with
grilled red onion, spinach, tomato, Brie cheese
and pine nut pesto mayonnaise on grilled
focaccia with fries 7.99

Black Angus Burger

Choice of American, Swiss, Cheddar or
mozzarella cheese 8.99

Fajitas

Select from chicken, beef or a combination. Served
with caramelized onions, sautéed red and green
pepper, Pico de Gallo, guacamole, seasoned sour
cream, cheese and warm soft flour tortillas 13.99
Steak or combo add 1.99

French Dip Sandwich

Thin slices of fresh warm roast beef on a ciabatta
roll with Cheddar cheese, mushrooms and onions.
Served with fries 8.99

Blackened Chicken Sandwich

Grilled with melted Monterey Jack cheese,
lettuce, tomato, red onion and spicy mayonnaise.
Served with French fries 8.99

Chicken Parmesan Sandwich

Tender chicken lightly coated in Parmesan
breadcrumbs with tomato sauce and melted cheese
on a freshly grilled roll. Served with fries 8.99

Patty Melt

Fresh Black Angus beef served on rye bread with
Thousand Island dressing and sliced onions 8.99