

Bob Moran's
Westford
Grille

Starters

PAN SEARED MARYLAND CRAB CAKES	\$9.99
Over seasonal greens with horseradish dijon aioli.	
SHRIMP COCKTAIL	\$10.99
GOLDEN FRIED CALAMARI	\$8.99
Fried golden calamari, topped with spicy banana peppers.	
BONELESS CHICKEN TENDERS	\$7.99
Available buffalo, raspberry-jalapeno or teriyaki style with blue cheese, carrots and celery or plain with our honey mustard sauce on the side.	
CHICKEN QUESADILLA	\$7.99
With cheese and fresh grilled chicken and salsa on the side.	
HAND BATTERED ONION RINGS	\$5.99
Hand cut to order and individually battered.	
MUSSELS	\$9.99
Plump Price Edward Island mussels available Fra Diavolo or Bianco style.	
CHICKEN SATAY	\$8.99
Skewers of fresh marinated chicken lightly grilled and served with spicy peanut sauce. <i>Taste of Chelmsford 2007 Winner!</i>	

Soups

NEW ENGLAND CLAM CHOWDER	cup \$4.75	bowl \$5.75
Made fresh daily.		
FRENCH ONION		crock \$6.00
SEAFOOD BISQUE	cup \$5.25	bowl \$6.99
With shrimp, scallops and lobster.		
SOUP OF THE DAY	cup \$4.25	bowl \$5.25

Salads

HOUSE SALAD	\$5.00
Mixed greens, cucumbers, red onion, cherry tomatoes, kalamata olives, peperoncini, croutons and your choice of dressing.	
CAESAR SALAD	\$6.50
SPINACH SALAD	\$8.99
Bacon, artichoke hearts, almonds and goat cheese tossed in a raspberry vinaigrette.	
MANDARIN CHICKEN	\$10.99
Grilled teriyaki-glazed chicken served over a bed of mixed greens, topped with mandarin oranges and toasted almonds. Served with our Spicy Peanut Thai dressing on the side.	
COBB SALAD	\$7.50
Romaine lettuce, olives, cucumbers, tomatoes, crumbled bleu cheese, red onion, and bacon in a simple vinaigrette.	
GRILLED SIRLOIN SALAD	\$14.99
Romaine lettuce, tomatoes, black olives, crispy fried onions, bacon, bleu cheese, topped with grilled and sliced sirloin.	

All salads can be topped with the following:

CHICKEN: add \$4.00 SHRIMP: add \$5.00
SIRLOIN TIPS: add \$5.00 SALMON: add \$5.00

Dinner Sides

BAKED POTATO	FRESH CARROTS
RICE PILAF	GREEN BEANS
FRENCH FRIES	VEGETABLE COLE SLAW
RED BLISS GARLIC MASHED POTATOES	
GRILLED ASPARAGUS (\$1.50 upcharge)	
HOUSE SIDE SALAD (as a side, \$1.00 upcharge)	

Dinner sides are also available à la carte.

Nightly Features

Please ask your server for pricing and preparation details for tonight's feature.

Tuesday	FRUITS DE MER
Wednesday	CHILEAN SEA BASS
Thursday	PAN SEARED ARCTIC CHAR
Friday	BRAISED PORK OSSO BUCO
Saturday	ROAST PRIME RIB AU JUS

Grilled Entrées

Grilled Entrées are served with your choice of two sides except where otherwise noted

MARINATED GRILLED CHICKEN BREASTS	\$13.99
Marinated and served over rice pilaf with your choice of one side.	
MARINATED GRILLED SIRLOIN TIPS*	\$17.99
Tender tips served over rice pilaf with your choice of one side.	
GRILLED NEW YORK SIRLOIN*	\$19.99
A hand cut "Certified Angus Beef" sirloin grilled to your liking.	
GRILLED FILET MIGNON*	\$23.99
Our most tender cut, served with garlic mashed potatoes, sautéed spinach and grilled asparagus. Béarnaise sauce upon request. With four grilled shrimp add \$3.99	
PROSCIUTTO STUFFED CHICKEN	\$15.99
Chicken breast stuffed with prosciutto, red peppers, caramelized onions, topped with mozzarella and served over sautéed spinach.	

Entrées from the Sea

Entrées from the Sea are served with your choice of two sides.

SEARED CEDAR PLANK SALMON FILET*	\$16.99
Smoke flavored seared salmon. Also available with our Orange Cilantro BBQ or Teriyaki Sauce.	
BAKED SEA SCALLOPS	\$18.99
Plump sea scallops baked with our seasoned crumb topping. Also available Mediterranean Style, topped with roma tomatoes, mozzarella cheese and herb breadcrumbs.	
BAKED HADDOCK	\$17.99
Fresh haddock topped with our homemade seasoned breadcrumbs. Also available Mediterranean Style, topped with roma tomatoes mozzarella cheese and herb breadcrumbs.	
GRILLED SWORDFISH	\$18.99
With your choice of cajun spices, scampi butter or blackened.	

Fried Sea Entrées

Fried Sea Entrées are served with french fries and coleslaw.

FRIED SEAFOOD PLATTER	\$20.99
Lightly battered and fried fresh haddock, whole belly clams, shrimp, and scallops.	
FRIED HADDOCK	\$17.99
FRIED SHRIMP	\$16.99
FRIED SEA SCALLOPS	\$18.99
FRIED WHOLE BELLY CLAMS	\$16.99
Freshly shucked local clams.	

Pasta Entrées

CHICKEN, BROCCOLI, AND PENNE PASTA	\$12.99
Sautéed with tomatoes and shallots tossed in a garlic white wine cream sauce.	
CHICKEN PARMESAN	\$13.99
Topped with marinara sauce and imported mozzarella and served over linguini.	
SHRIMP SCAMPI	\$16.99
Sautéed with tomatoes, olives, scallions & capers in a creamy garlic wine sauce.	
CHICKEN PICATTA	\$14.99
Sautéed with capers and tomatoes in a lemon white wine sauce, topped with romano cheese.	

*Massachusetts law requires us to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

From the owner:

I have long considered myself somewhat of a food connoisseur simply because I love good food! Living in Concord all my life, I have enjoyed dining out in restaurants all over New England, from Maine to Cape Cod. Although I have always been in the automobile business, it had long been my dream to open my own restaurant. Thus the Westford Grille was born!

It is my hope and utmost goal to impress you from the moment you enter our restaurant by offering you a happy and relaxing atmosphere where you truly enjoy your entire dining experience. We have assembled a great team of people here at the Westford Grille.

We are all very much aware of the fact that if were not for you, our valued guests, we would not have our business!

Robert R. Moran