

DOUBLE O

Est. GRILL *1964*

RESTAURANT & BAR

TAKE OUT MENU

297.2233



FINE FOOD & DRINK
Since 1969

GUACAMOLE & CHIPS

Made to Order, Topped with
Pico de Gallo & Feta
\$8.95

BOWL OF EDAMAME

Steamed Soybean Pods with Kosher Salt
\$7.95

TRUFFLE FRIES

French Fries with Pecorino,
Truffle Oil, Fresh Herbs
\$6.95

SWEDISH MEATBALLS

Smoked Paprika Sour Cream Sauce
\$8.95

SNACKS

MARGHERITA FLATBREAD

Tomato, Mozzarella, Fresh Basil,
Extra Virgin Olive Oil
\$8.95

CARMINE'S FLATBREAD

Tomato, Chilies, Crisp Prosciutto, Mozzarella, Fresh Basil
\$9.95

FARMERS FLATBREAD

Sliced Pears, Carmelized Onions,
Goat Cheese, Arugula and Honey
\$10.95

DOUBLE-STUFFED TATER TOTS

Stuffed with Bacon, Cheddar, Shredded Potato
and Scallion. Served with Ranch Dressing
\$8.95

PRETZELS

Three Bavarian Pretzels.
Served with Cheddar Beer Sauce
\$9.95

CRAB CAKE BITES

Crab Meat Spiced and Fried, with Bacon,
Remoulade, and Sriracha
\$10.95

STARTERS

AVOCADO TOAST

Grilled Bread, Mashed Avocado, Lemon, Olive Oil,
Red Onion, Radish, Sliced Tomato, Poached Egg
\$11.95

BLACKENED AHI SASHIMI

Blackened Ahi Tuna served Rare and
Chilled with Papaya Mango Salsa,
and Horseradish Marmalade
\$14.95

SANTA FE ROLLS

Three Egg Roll Wrappers Stuffed with Cilantro,
Cheddar Cheese, Chicken, Grilled Corn,
Black Beans, Peppers, and Onions.
Served with Avocado-Cream Sauce
\$11.95

STACKED CHICKEN QUESADILLA

Tortillas Layered with Melted Cheese, Chicken,
Black Beans, Grilled Corn, Sautéed Onions and
Peppers. Served with Guacamole,
Sour Cream, and Pico de Gallo
\$12.95

HOT SPINACH & CHEESE DIP

Parmesan, Fontina, and Romano Cheeses Blended
with Spinach, Shallots, and Artichoke Hearts.
Served with Tortilla Chips
\$11.95

SLIDERS

Cheeseburger with Onion and Pickle or
Fried Chicken with Bacon Onion Marmalade
\$11.95

ASIAN LETTUCE WRAPS

Sautéed Chicken Breast and Vegetables
in a Delicious Asian Sauce.
Served with Cool Lettuce Wraps
\$12.95

BUFFALO CAULIFLOWER

Tempura Fried Cauliflower Florets, Tossed with
Buffalo Sauce, Topped with Blue Cheese Crumbles
and Served with Blue Cheese Dressing
\$11.95

CHARCUTERIE & CHEESE PLATTER

Assorted Cured Meats, Sausages and Local
Cheeses. Served with Accompaniments
\$16.95

BUFFALO CHICKEN ROLLS

Chicken Breast, Cheese, Buffalo Sauce all Rolled
in a Spiced Wrapper. Served with Bleu Cheese
Dressing, Carrot and Celery Sticks
\$11.95

MACARONI & CHEESE BALLS

Our Creamy Macaroni & Cheese Breaded with
Panko Bread Crumbs and Deep Fried.
Presented with Tomato Cream Sauce.
\$9.95

SALT & PEPPER CALAMARI

Seasoned and Fried Calamari
Served with Marinara & Garlic Dip
\$12.95 Asian Style \$13.95

DOUBLE-O-NACHOS

Crisp Tortilla Chips Covered with Cheddar Cheeses
and Topped with Green Onions, Jalapenos,
Guacamole, Sour Cream, and Pico de Gallo
\$12.95

FRESH MOZZARELLA & TOMATO

Local Fresh Mozzarella and Ripe Plum Tomatoes.
Drizzled with Extra Virgin Olive Oil and Pesto
\$10.95

STEAMED MUSSELS

With Garlic, Fresh Herbs, White Wine
\$13.95

BAKED SHRIMP CARGOT

Baked Shrimp with Garlic, Mushrooms,
Spinach, Gruyère Cheese, Bread Crumbs
\$14.95

SWEET CORN TAMALE CAKES

Served on a Bed of Salsa Verde and Topped with
Sour Cream, Diced Avocado, and Pico de Gallo
\$9.95

EGGPLANT ROLLATINI

Fried Eggplant Stuffed with Ricotta Cheese,
Spinach and Mozzarella
\$11.95

FRIED MOZZARELLA

Hand Battered and Lightly Breaded Mozzarella
with Panko Bread Crumbs. Served with Marinara
and Grated Romano Cheese
\$10.95

PORK DUMPLINGS

Asian Dumplings Steamed or Fried.
Served with Our Ginger Soy Sauce
\$9.95

FRIED CHICKEN STRIPS

Hand Battered to Order Served with BBQ Sauce
and Honey Maple Dijon Sauce
\$11.95

DOUBLE -O- APPETIZER PLATTER

Wings, Santa Fe Rolls, Fried Mozzarella,
Chicken Strips, and Onion Strings
\$16.95

BUFFALO WINGS

Fried Wings Covered with Our Hot Buffalo Sauce
and Served with Fresh Bleu Cheese Dressing
\$13.50

TO ORDER, CALL 845.297.2233

SALADS

**BRUSSELS SPROUT BACON
AVOCADO SALAD**
*Spinach, Pomegranate, Apple, Dried Cranberries,
Almonds, Feta, Lemon Vinaigrette*
\$11.95

BLT WEDGE
*Iceberg Wedge, Blue Cheese Dressing, Tomato,
Grated Egg, Bacon, and Blue Cheese Crumbles*
\$9.95

GREEK SALAD
*Local Feta Cheese, Plum Tomatoes, Cucumbers,
Red Onion, Kalamata Olives and Lettuce.*
Tossed in Our House Vinaigrette
\$9.95

FRENCH COUNTRY SALAD
*Mixed Greens, Asparagus, Fresh Beets,
Coach Farms Goat Cheese and Candied Pecans,
Tossed in Our House Dressing*
\$11.95

TOSSED SALAD
Traditionally Made with Choice of Dressing
\$9.95

CAESAR SALAD
*Crisp Romaine Lettuce Tossed with
Our Creamy Caesar Dressing, Parmesan
Cheese and Crunchy Focaccia Croutons*
\$9.95

Add Chicken \$4.95 • Add Seared Ahi Tuna Served Rare \$8.95
Add Shrimp \$7.95 • Add Steak \$7.95 • Add Grilled Salmon \$7.95

BIG SALADS

CRANBERRY PECAN SALAD
*Endive, Baby Greens, Dried Cranberries, Hudson
Valley Pears, Chicken, Bleu Cheese, and Candied
Pecans, all Tossed with a Whole Grain Honey
Mustard Maple Dressing*
\$15.95

**GRILLED CHICKEN
TOSTADA SALAD**
*Crisp Corn Tortillas Topped with Grilled
Marinated Chicken Breast and Black Beans Piled
High with Mixed Greens, Fresh Corn, Cheddar
Cheese, Green Onions and Cilantro,
all Tossed in Our Vinaigrette and Garnished
with Avocado Cream and Salsa*
\$15.95

BBQ RANCH CHICKEN SALAD
*Avocado, Tomato, Grilled Corn, Black Beans,
Cucumber and Chopped Romaine,
Tossed in our BBQ Ranch Dressing and
Topped with French Fried Onion Strings*
\$15.95

**PARMESAN CRUSTED
CHICKEN OPERA SALAD**
*A Wonderful Combination of Parmesan Crusted
Chicken, Fresh Roma Tomatoes, Asparagus,
Red Peppers, Sugar Snap Peas,
Fresh Mozzarella, and Mixed Greens, Tossed
with Parmesan and Our House Vinaigrette*
\$15.95

COBB SALAD
*Chopped Salad with Chicken Breast, Avocado,
Crumbled Bleu Cheese, Bacon, Tomato and Egg,
Tossed in Our Vinaigrette*
\$15.95

**HERB CRUSTED
SALMON SALAD**
*Fresh Faroe Island Salmon Herb-Crusted and
Served on Top of a Bed of Mixed Greens,
Fresh Vegetables and Tomato,
Tossed in Tomato-Basil Vinaigrette*
\$17.95

ARUGULA SEAFOOD SALAD
*Grilled Shrimp, Calamari, and Scallops,
Over a Bed of Mixed Greens and Arugula
with Fresh Mozzarella and Fontina Cheeses,
Tossed in Our House Vinaigrette*
\$18.95

<p>* SOUP * FRENCH ONION SOUP \$6.95 SOUP OF THE DAY Cup \$3.50 Bowl \$4.95</p>
--

Delicious SANDWICHES

SERVED WITH FRIES OR MIXED GREENS SALAD

ROASTED TURKEY CLUB

Fresh Sliced Roasted Turkey, Bacon, Arugula, Tomato and Mayonnaise on Toasted White Bread
\$13.95

CRAB CAKE HOAGIE

Fresh Blue Crab Meat, Lettuce, Tomato, Fresh Avocado, Red Onion, Swiss, Bacon, and Spicy Aioli. Served on a Fresh Baked Roll
\$16.95

BBQ CHICKEN SANDWICH

Grilled Chicken Smothered in Our Signature BBQ Sauce, Red Onion, White Cheddar Cheese, French Fried Onion Strings and Cilantro
\$13.95

NAVAJO WRAP

Grilled Chicken, Black Beans, Avocado, Lettuce, Tomato, Cheddar Cheese and Spicy Mayonnaise, Wrapped in a Flour Tortilla
\$12.95

STREET TACOS

Authentically Made with Mini Soft Corn Tortillas Served with Black Beans, Rice, Pico de Gallo, & Sour Cream

FISH TACOS (3)

Fresh Grilled Fish, Cool Tropical Slaw, Avocado, Chipotle Sauce, Radish, Cilantro
\$17.95

STEAK TACOS (3)

Sliced Steak, Avocado, Chopped Onion, Pineapple Salsa, Cilantro, Radish, Lime
\$16.95

CHICKEN TACOS (3)

Queso, Salsa Verde, Spicy Chicken, Avocado, Chopped Onion, Cilantro, Radish, Lime
\$16.95

GRILLED SAUSAGE & BROCCOLI RABE

Local Cheese & Herb Pork Pinwheel Sausage on Grilled Ciabata, Melted Provolone, Hot Cherry Peppers
\$14.95

ROAST BEEF AND BRIE CIABATTA

Thinly Sliced Roast Beef Topped with Warm Melted Brie, Roasted Peppers, Onion Strings, Garlic Mayonnaise
\$14.95

SCHNITZEL CORDON BLEU SANDWICH

On a homemade Pretzel Roll with Pan Fried Chicken Cutlet, Ham, Swiss Cheese, Dijon Mustard, Lettuce and Tomato
\$13.95

THE CARNEGIE REUBEN

Warm Corned Beef Piled High with Sauerkraut and Melted Swiss on Grilled Rye and Thousand Island
\$13.95

SPICY SHRIMP SPINACH WRAP

Spinach Wrap Stuffed with Cajun Shrimp, Avocado, Cilantro, Chipotle Creme, Tomato and Fresh Spinach
\$14.95

GRILLED CHICKEN CLUB

Grilled Chicken, Bacon, Avocado, Lettuce, Tomato, Cheddar, and Mayonnaise on Ciabatta Bread
\$13.95

SPICY BUFFALO CHICKEN SANDWICH

Crispy Coated Chicken Breast Covered with Melted Cheese and Our Spicy Buffalo Sauce, Served on a Brioche Bun with Lettuce, Tomatoes
\$13.95

Great BURGERS

SERVED WITH PICKLE, SLAW, FRIES OR MIXED GREENS SALAD

MAC & CHEESE BURGER

An Old-Fashioned Char-Grilled Hamburger with Lettuce and Tomato. Topped with Our Macaroni and Cheese.
\$14.95

CHEESEBURGER

An Old-Fashioned Char-Grilled Hamburger. Choice of White Cheddar, American, Swiss, Mozzarella. Served with a Slice of Grilled Red Onion, Lettuce and Tomato.
\$13.95

BACON AND BLEU CHEESEBURGER

Served with a Slice of Grilled Red Onion, Lettuce and Tomato on Ciabatta Roll.
\$15.95

HANDMADE VEGETABLE BURGER

Served with Avocado, Arugula, White Cheddar, Tomato, a Slice of Grilled Red Onion, and Lemon Garlic Aioli.
\$13.95

TURKEY BURGER

White Cheddar, Grilled Onions, Lettuce and Tomato.
\$14.95

BBQ BACON CHEESEBURGER

A Double Decker Topped with Our Signature BBQ Sauce, Melted Cheddar Cheese, Bacon and French-Fried Onion Strings.
\$15.95

THE HOUSE BURGER

Juicy Burger topped with Bacon Onion Marmalade, Sautéed Mushrooms, Gruyère Cheese, Lettuce, Tomato, and MORE Bacon.
\$15.95

BACON, EGG & CHEESEBURGER

Juicy Burger topped with Crisp Bacon, White Cheddar, Sunny Side Egg, Lettuce Tomato, Hot Cherry Peppers.
\$16.95

TO ORDER, CALL 845.297.2233

PASTA

MACARONI AND CHEESE

*Pipette Pasta Baked with Three Cheeses
Topped with Buttery Bread Crumbs*

\$16.95

with Crisp Prosciutto and Truffle Oil
\$18.95

FARFALLE WITH CHICKEN AND MUSHROOMS

*Bowtie Pasta, Chicken, Mushrooms, Pancetta, Sun
Dried Tomato, Caramelized Onions, Peas, and Walnuts*

in a Roasted Garlic, Parmesan Cream Sauce
\$17.95

RIGATONI WITH GRILLED SAUSAGE AND BROCCOLI RABE

*Grilled Local Cheese & Herb Pork Pinwheel Sausage atop Rigatoni
Tossed with White Beans, Broccoli Rabe and Garlic*
\$18.95

RIGATONI MARSALA

*Sautéed Chicken, Assorted Mushrooms & Shallots
with Marsala Cream Sauce*
Tossed with Rigatoni Pasta and Parmesan Cheese
\$17.95

PENNE TELEFONO

*A Rich Tomato Sauce with Sautéed Chicken, Plum Tomatoes,
Garlic, Melted Mozzarella Cheese, and Fresh Basil*
\$17.95

PASTA BUTTERA

*Rigatoni Pasta Tossed with Fennel Sausage, Simmered in a
Light Tomato Cream Sauce with Peas*
\$17.95

VODKA SHRIMP PASTA

*Penne Pasta Tossed with Shrimp, Scallops, Arugula, Tomato
and a Touch of Cream*
\$19.95

SHRIMP PESTO

*Sautéed Shrimp with Kalamata Olives, Sundried Tomatoes,
Basil Pesto, Tossed with Ribbon Pasta*
\$19.95

Gluten Free Pasta Available Upon Request

FAVORITES

PARMESAN CRUSTED CHICKEN

*Twin Chicken Breasts Coated in a Parmesan Romano Cheese Crust.
Served with Capellini Pasta and Tossed in a Light Tomato Cream Sauce*
\$18.95

MADEIRA CHICKEN

*Tender Sautéed Chicken Breasts with Fresh Asparagus and Melted
Mozzarella Cheese, Topped with a Savory, Fresh Mushroom Madeira
Wine Sauce. Served with Mashed Potatoes*
\$19.95

SPICY VEGETABLE CURRY

*Fresh Asparagus, Zucchini, Carrots, Peppers, Onions, Edamame Beans,
Potatoes and Peas. Cooked in a Spicy Curry Sauce. Served with
Steamed Jasmine or Brown Rice and House Made Chutney*
\$17.95

THANKSGIVING DINNER

*Carved Roasted Turkey Breast Atop Homemade Vegetable Stuffing,
with Rich Turkey Gravy. Served with Mashed Potatoes,
Sautéed Brussels Sprouts and Cranberry Sauce*
\$16.95

SOUTHERN CHICKEN DINNER

*Boneless Chicken Breast, Spiced and Fried, Served over
Spinach-Corn-Mashed Potatoes with Country Gravy*
\$17.95

FRIED CHICKEN & WAFFLES

*Southern Classic. Fried Boneless Chicken Breast and
Fresh Belgian Waffles. Served with Maple Syrup and BBQ Sauce*
\$17.95

SWEDISH MEATBALLS

Laced with a Classic Sour Cream Sauce over Pappardelle Pasta
\$16.95

CHICKEN SORRENTINO

*Sautéed Chicken Breasts layered with Eggplant, Prosciutto, Sharp
Provolone. Served on a bed of Sautéed Spinach. Pan Sauce.*
\$18.95

LEMON CHICKEN

*Sautéed Chicken Breast with Lemon, Shallots, White Wine,
Butter, and Fresh Herbs. Presented with Pappardelle Pasta
in a Parmesan Cream Sauce*
\$18.95

STEAKS

NEW YORK STRIP STEAK

14 oz New York Sirloin with Garlic-Herb Butter.
Served with French Fries and Sautéed Vegetables
\$26.95

STEAK FRITES

Choice Top Sirloin Steak and Truffle Fries,
with Garlic Herb Butter, Petite Green Salad
\$21.95

GRILLED SKIRT STEAK

Marinated Skirt Steak, Served with Sautéed
Vegetables, Mashed Potatoes and
Crispy French-Fried Onion Strings
\$23.95

FILET MIGNON

Our Most Tender Cut Served on a Bed of Mashed Potatoes
and Sautéed Spinach, Topped with Garlic Herb Butter
\$29.95

PORK CHOP

Savory Brined Thick Cut Pork Chop Served with Mashed Potatoes,
Brussels Sprouts, and Bacon Red Onion Marmalade
\$24.95

BABY BACK PORK RIBS

A Whole Rack of Our Delicious Pork Ribs, Brushed with
Our Signature BBQ Sauce, Served with Sweet Potato French Fries,
Cole Slaw and Onion Strings
\$23.95

CHINO CUBANO STEAK

A Fusion of Asian and Latin Flavors!
A Marinated Charbroiled Skirt Steak, Covered with a
Spicy Thai Tamarind Sauce. Served with Grilled Red Onions,
Tomato and Steamed White Rice
\$24.95

**Enjoy Your Steak Even More with
One of Our Delicious Crusts \$3**

Blue Cheese Crust

Horseradish Crust

Peppercorn Crust

Add Sautéed Mushrooms \$3

Add 3 Grilled Lemongrass Shrimp \$7

STEAK ORDERING GUIDE

BLUE

Cold, Red Center

RARE

Very Red, Cool Center

MEDIUM RARE

Red, Warm Center

MEDIUM

Pink, Hot Center

MEDIUM WELL

Dull Pink Center

WELL

Broiled Throughout

We recommend that medium well
and well done Filet Mignon be butterflied.

We are not responsible for steaks ordered well done.

SIDES

Sticky White Rice
\$4.95

Brussels Sprouts
\$5.95

Brown Rice
\$4.95

Mexican Rice
\$4.95

Mashed Potatoes
\$4.95

Side Salad
\$5.95

Sautéed Spinach
\$5.95

Black Beans
\$4.95

French Fries
\$4.95

Roasted Rosemary
Potatoes
\$5.95

Fresh Steamed
Vegetables
\$5.95

Asparagus
\$6.95

Broccoli Rabe
\$6.95

Sweet Potato
Fries
\$5.95

SEAFOOD

MISO GLAZED SALMON

*Fresh Faroe Island Salmon Marinated in Miso and Baked.
Served with a Delicious Ginger Demi-Glace,
Baby Bok Choy, Asparagus, and White Rice*
\$22.95

SPAGHETTI WITH BABY CLAMS

*Baby Clams, Garlic, Tomato, Chilies,
Extra Virgin Olive Oil, Fresh Basil*
\$20.95

BISTRO SHRIMP SCAMPI

*Sautéed with Roasted Garlic, White Wine, Lemon,
Olive Oil, Fresh Basil, Diced Tomatoes and Parsley.
Served with Angel Hair Pasta*
\$21.95

MUSSELS AND FRIES

*Fresh PEI Mussels Steamed with Garlic, Fresh Herbs, White
Wine. Served with Fries.*
\$17.95

PANKO CRUSTED CRAB CAKES

*Our Blue Crab Meat Lightly Breaded and Fried,
Served with Mandarin Oranges, Papaya Mango Salsa,
Tartar Sauce, Remoulade and French Fries*
\$23.95

JAMBALAYA PASTA

*Shrimp, Chicken, Mussels, and Sausage Sautéed with Onions,
Peppers, and Tomatoes in Our Very Spicy Cajun Sauce.
Served Over Rice or Linguine*
\$20.95

SESAME CRUSTED TUNA

*Fresh Ahi Tuna Coated with Sesame Seeds Pan Seared Rare.
Served with Papaya-Mango Salsa, Black Beans, Grilled Red
Onion, Steamed White Rice and Fried Plantain Chips*
\$24.95

SEARED SCALLOPS

*With Sweet Corn Risotto, Broccoli Rabe,
and Lemon Butter Sauce*
\$25.95

SIMPLE SALMON

*Char-Grilled Fresh Faroe Island Salmon, Served with
Roasted Potatoes and Sautéed Spinach*
\$21.95

BEVERAGES

HOUSEMADE SODAS \$6

BLACK CHERRY COLA
VIOLET LEMONADE
STRAWBERRY GINGER BEER
CONCORD GRAPE SODA

SOFT DRINKS

PEPSI COLA
DIET PEPS
GINGER ALE
SIERRA MIST
DR. PEPPER
MOUNTAIN DEW
LEMONADE FRESH BREWED
ICE TEA

Free Refills.....\$3.50

SPRING WATERS

VOSS ARTESIAN FROM NORWAY

(Sparkling or Non)

For the Table / (800 ml) \$7.00

SARATOGA (carbonated) 1 litre \$6.50

Single Serving \$3.50

AQUAFINA (non-carbonated) \$3.50

COFFEE & TEA

Tea \$3.50

Herbal Tea \$3.50

Coffee \$3.50

Espresso \$4.00

Cappuccino \$5.00

Café Latte \$5.00

Mochaccino \$5.00

LOCAL

JOIN US FOR OUR FABULOUS Sunday Brunch Buffet

Every Sunday 9am - 2pm.

Perfect for Large Get Togethers, Wedding Parties, Birthdays, Communions, Etc.

local |ləkəl| *adjective*

belonging or relating to a particular area or neighborhood, typically exclusively so.

What matters is what it means.

We are locally owned and operated. By dining at Double O, you are directly inserting yourself into our local community and the local economy that we all depend on.

Cheers to our local movers & shakers.

So many local professionals depend on your patronage. Not only our own employees but the local work force that contribute to our everyday operations. From the local photographers, graphic designers, printers, local brewers, cheese makers, farmers, distributors, accountants, lawyers, carpenters, plumbers, engineers, electricians, the list goes on and on.

& cheers to you.

By not choosing to dine in a “national chain” restaurant, you become part of our local chain of economic well being. You are engendering good things – and with gusto, we thank you.

So let's make a toast.

To your dutiful dining, & commitment to conscious cuisine.

Cheers (to us all)
Double O Grill



ANY EVENT ANY OCCASION

Whether it's a business meeting, birthday, anniversary, shower, wedding party, or any other social gathering, your event demands the right ingredients; the right environment; a touch of something special; and of course, spectacular food. At the Double O Grill, that's always understood. And whether it occurs once a month, once a year or once in a lifetime, the Double O Grill is the perfect place. Our planning experts are there for you from start to finish, to ensure your event is flawless.

Please inform your server of any allergies. Most items are made to order and ingredients can be modified. We will do our best to accommodate your needs.

18% gratuity will be added to parties of seven or more for your convenience.

Gratuity is discretionary.

845.297.2233

www.DoubleOGrill.com

