

# Wine List

## WHITES

CHAMPAGNE/SPARKLING	GL.	BTL.
Mionetto IL Prosecco (Veneto, Italy) 375ml	-	22.0
Segura Viudas Brut Reserva (Cava, Spain) 187ml	7.5	-
Segura Viudas Brut Reserva (Cava, Spain) 750ml	-	26.0
<b>CHARDONNAY</b> ...Best served with "Penne & Shrimp Pesto"		
Oak Vineyard (California)	7.5	24.0
Picket Fence (Sonoma, California)	8.5	32.0
<b>PINOT GRIGIO</b> ...And the "Grilled Sesame Chicken Breast" work well together		
Porta Sole (Italy)	7.5	24.0
Villa Marchesi (Friuli, Italy)	8.0	28.0
<b>SWEET RIESLING</b> ...With "Crab & Roasted Corn Wrap" - A perfect pair		
Pacific Rim (Washington State)	7.5	26.0
<b>SAUVIGNON BLANC</b> ...And "Grilled Ahi Tuna" - A beautiful blend		
Bodegas Carrau (Uruguay)	7.5	26.0
<b>ROSÉ</b>		
Teres De St. Louis (France)	7.5	28.0

## APERITIF / DESSERT

Pacific Rim Muscat "Vin De Glaciere" (California)	7.5	-
Noval 'BLACK' Port	7.0	-
Luxardo Limoncello	6.0	-

## Sodas / etc.



Pellegrino	5.0	Coke, Diet Coke, Sprite & Ginger Ale*	2.5
Poland Spring*	2.0	Coffee/Tea	2.5
Brewed Iced Tea	2.0	Espresso	3.0
FOXON PARK*	2.5	Cappuccino	3.5
locally brewed		Club Soda	0.5
Cream, Root Beer & White Birch			

\*available to go



continued →

# Wine List

## REDS

<b>CABERNET</b> ...Enjoy these wines with the "Steak Frites"	GL.	BTL.
Oak Vineyards (California)	7.5	24.0
Hess Select (Mendocino, Lake & Napa, California)	9.5	36.0
<b>MERLOT</b> ...Perfect with the "Temple Meatloaf"		
Grayson Cellars (Paso Robles, California)	8.0	30.0
<b>PINOT NOIR</b> ...A great match for our "Tuscan Chicken Panini"		
Block Nine "Caden's Vineyard" (Monterey, California)	8.0	30.0
Meomi (Sonoma, California)	10.5	42.0
<b>MONASTRELL</b> ...The ideal complement to the "14oz NY Strip"		
Juan Gil (Jumilla, Spain)	9.0	32.0
<b>TEMPRANILLO</b> ...Try this with our "Sandwich Cubano"		
Cortijo (Rioja, Spain)	7.5	24.0
<b>SUPER TUSCAN/CHIANTI</b> ...Fantastico with "Tortellini and Pomodoro Sauce"		
AIA Vecchia Lagone   Super Tuscan (Sangiovese, Cab., & Merlot blend) (Tuscany, Italy)	9.0	34.0
<b>ZINFANDEL</b> ...And a "Temple Burger" - A dynamic duo		
Cline (Lodi, California)	7.5	26.0
<b>MALBEC</b> ...Maravilloso with our "Sliced London Broil"		
Laurel Glen "Terra Rosa" (Mendoza, Argentina)	8.0	30.0
Clos de los Siete (blended w/Cab., Merlot & Syrah) (Mendoza, Argentina)	9.5	36.0

**TEMPLE**  
guill

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152 Temple Street . New Haven, CT  
203.773.1111

## Soups

Clam Chowder	6.5
Gazpacho (seasonal)	6.0
Lobster Bisque	8.5
Chicken Tortellini	6.0
Soup of the Day	6.0

## Salads

PLEASE SEE OUR SALAD CARD TO PERSONALIZE YOUR SALAD

**OR**

Small House Salad	4.5
Small Caesar Salad	5.0

## Appetizers

<b>GF</b> <b>G</b> Spinach & Artichoke Dip	8.0
In a golden brown parmesan crust	
<b>G</b> Chicken Two Ways	9.0
Sweet and Spicy - One side buffalo; one side General Tso	
<b>GF</b> Tuna Carpaccio*	10.5
Yellowfin tuna with wasabi aioli (add avocado 2.25)	
<b>GF</b> Temple Grill (for 2)*	13.0
Skewered tuna, beef and chicken with 3 sauces	
Sesame Crusted Pan Seared Ahi Tuna	8.0
Thai peanut noodles	
Crispy Squid	9.0
Fresh Boston Loligo, crisp fried and served with pomodoro	
<b>G</b> Steamed Mussels	11.0
In a broth of garlic and white wine or red sauce	
Mozzarella Fritta	7.5
With marinara and pesto sauces	
<b>GF</b> Buffalo Wings	14.0
Choose from traditional buffalo, bbq, or sweet red chili	
<b>GF</b> Sweet Potato Fries	6.5
Fried with roasted garlic aioli	
Buffalo Chicken Spring Roll	8.5
With bleu cheese dipping sauce	

**G** Indicates Temple Grill signature items.

DUE TO TEMPLE GRILL'S STANDARDS OF QUALITY AND FRESHNESS, SOME MENU ITEMS MAY NOT ALWAYS BE AVAILABLE.

AN 18% GRATUITY WILL BE ADDED TO THE CHECK FOR PARTIES OF 8 OR MORE.

## Sandwiches

ALL SERVED WITH COLE SLAW/PICKLE & CHOICE OF WAFFLE FRIES OR MIXED GREENS  
ONION RINGS 2.5 - MIXED VEGETABLES 2.5 - SWEET POTATO FRIES 2.5

### SIGNATURE SANDWICHES

<b>TEMPLE GRILL'S CRAB &amp; ROASTED CORN WRAP</b>	
Baby spinach, roasted red pepper, fontina cheese & red chili aioli	
	10.0
<b>GRILLED VEGGIE WRAP</b>	
Grilled flour tortilla filled with grilled veggies and cheddar cheese	
	8.5
<b>BAJA SHRIMP WRAP</b>	
Grilled flour tortilla filled with shrimp, pico de gallo & jack cheese	
	10.0
<b>THAI PEANUT CHICKEN WRAP</b>	
With sweet Asian slaw	
	9.5
<b>TEMPLE GRILL'S SANDWICH CUBANO</b>	
Shredded pork, ham, swiss cheese, dill pickle & yellow mustard on a sweet roll	
	9.5
<b>TEMPLE GRILL'S TUSCAN CHICKEN PANINI</b>	
Marinated grilled chicken, roasted red pepper, fontina cheese, grilled zucchini, pesto aioli on grilled foccacia	
	9.5
<b>THE TEMPLE GRILL FOUR CHEESE SANDWICH</b>	
Cheddar, Monterey Jack, Swiss, Parmesan	
	9.25
<b>THE TEMPLE BURGER *</b>	
1/2 lb of USDA Choice Ground Beef	
	10.5

### HOUSE FAVORITES All: 9.5

Shredded BBQ Pork	Blackened Chicken
Roasted Turkey	Angus Roast Beef
Marinated Grilled Chicken	Waldorf Chicken Salad
Grilled Ahi Tuna*	Crispy Fried Chicken
Solid White Tuna Salad	

<b>BREAD</b>	White Multi-Grain	Hard Roll Wraps	Foccacia	<b>GF</b> Udi's Gluten-Free Roll	1.5
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<b>TOPPINGS</b>	American .5	Jack / Cheddar .5
	Provolone .5	Swiss .5
	Lettuce	Tomato
	Gorgonzola 1.0	

<b>ADDITIONS</b>	Sauteed Onions .75	Bacon 1.0
	Sauteed Mushrooms .75	Roasted Red Pepper .75

### HOUSE MAYO & DRESSINGS

Chipotle Mayo	Wasabi Aioli
Honey Mustard	Horseradish Sauce

\* " Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of foodborne illness."

## Entrees

	STANDARD	HALF (specify)
<b>G</b> Grilled Meatloaf	16.0	12.5
Homestyle, made with lean ground beef		
Baked Six Cheese Ravioli	14.0	
With marinara, mozzarella and Parmesan		
<b>G</b> Seafood Pie	23.0	
Filled with a shellfish medley in a shallot and sherry lobster sauce with a toasted crumb topping		
Sliced London Broil	16.5	13.0
Served with a mushroom demi glace sauce & greens with mashed potatoes		
Fried Clam Strip Platter	18.0	14.0
With fries and coleslaw		
<b>G</b> Chicken Parmesan	17.0	13.0
Over linguini with pomodoro sauce		
Grilled Ahi Tuna or Atlantic Salmon*	16.0	12.5
Fish & Chips	16.0	12.5
Crispy batter fried Atlantic haddock served with french fries and coleslaw		
<b>GF</b> Grilled Sesame Chicken Breast	16.0	12.5
With a sweet & spicy Asian glaze		
<b>GF</b> Grilled Teriyaki Chicken Skewers	15.0	12.0
Rice Greens		
Steak Frites	18.0	
With roasted shallots, demi-glazed and fries		
14oz Grilled Black Angus NY Strip	28.0	
Grilled with herb butter and crispy onion straws		

## Pastas - Create Your Own

### CHOOSE THE PASTA

Tortellini, Linguini or Penne	14.0	12.0
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### PICK THE SAUCE

Wild Mushroom, Pomodoro, A la Vodka, Pesto, Ali Olio, or Carbonara

### ADD A TOPPING

add chicken	5.5	4.0
add shrimp	6.0	5.0
add sausage	5.5	4.0
add mussels	11.0	

## Sides

Fries	4.0	Grilled Foccacia Bread	1.5
Mashed Potatoes	4.0	Cole Slaw	2.5
Sautéed Spinach	5.0	Grilled Mixed Vegetables	5.0