

# Wine List

## WHITE

CHAMPAGNE/SPARKLING	GL.	BTL.
Mionetto IL Prosecco (Italy) 375ml	-	22.0
Veuve Clicquot Brut NV (France) 375ml	-	45.0
Veuve Clicquot Brut NV (France)	-	90.0
Segura Viudas Brut Reserva (Cava, Spain)	-	26.0

## CHARDONNAY ...Best served with "Penne & Shrimp Pesto"

Oak Vineyard (California)	6.5	24.0
Glen Carlou (South Africa)	8.5	32.0

## PINOT GRIGIO ...And the "Grilled Sesame Chicken Breast" work well together

Porta Sole (Italy)	6.5	24.0
Kris (Italy)	7.5	28.0

## RIESLING ...With "Tuna Carpaccio" - A perfect pair

Bonny Doon "Pacific Rim" (California)	7.0	26.0
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## SAUVIGNON BLANC ...And "Grilled Ahi Tuna" - A beautiful blend

3 Stones (New Zealand)	7.0	26.0
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## WHITE ZINFANDEL

Oak Vineyard (California)	6.5	24.0
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## APERITIF / DESSERT

Bonny Doon Muscat "Vin De Glaciere" (California)	7.5	-
Quinta Do Infantado LBV 2000 Porto	7.0	-
Emilio Lustau Light Manzanilla Sherry	7.0	-
Luxardo Limoncello	6.0	-

## Sodas / etc.



Pellegrino	5.0	Coke, Diet Coke, Sprite & Ginger Ale	2.0
Poland Spring	2.0	Coffee/Tea	2.5
IBC Black Cherry	2.5	Espresso	3.0
IBC Root Beer	2.5	Double Espresso	4.0
IBC Creme	2.5	Cappuccino	3.5
Brewed Iced Tea	2.0		

continued →

# Wine List

## RED

CABERNET ...Enjoy these wines with the "14oz. N.Y. Strip"	GL.	BTL.
Oak Vineyard (California)	6.5	24.0
Hess Select (California)	9.5	36.0
Liberty School (California)	9.5	36.0
Steltzner "Stags Leap" (blended w/Merlot) (California)	10.0	38.0

## MERLOT ...Perfect with the "Temple Meatloaf"

Pavilion (California)	8.0	30.0
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## PINOT NOIR ...A great match for "Yankee Pot Roast"

Echelon (California)	8.0	30.0
"A" by Acacia (California)	9.5	36.0

## SHIRAZ ...The ideal complement to the "Sautéed Tenderloin Tips"

Rosemount (Australia)	8.0	30.0
Shingleback (Australia)	12.0	46.0

## TEMPRANILLO ...Try this with our "Sandwich Cubano"

Cortijo III (Spain)	6.5	24.0
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## SUPER TUSCAN/CHIANTI ...Fantastico with "Tortellini and Pomodoro Sauce"

Lagone - Super Tuscan (blended w/Sangiovese, Cab., & Merlot) (Italy)	9.0	34.0
Giustiniani (Italy)	7.0	26.0

## ZINFANDEL ...And a "Temple Burger" - A dynamic duo

Cline (California)	7.0	26.0
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## MALBEC ...Maravilloso with our "Sliced London Broil"

Laurel Glen "Terra Rosa" (Argentina)	8.0	30.0
Clos de los Siete (blended w/Cab., Merlot & Syrah) (Argentina)	9.5	36.0

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152 Temple Street . New Haven, CT  
203.773.1111

# Soups

- Clam Chowder 6.0
- Gazpacho (seasonal) 6.0
- Lobster Bisque 7.5
- 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 4.5

# Appetizers

- G** Spinach & Artichoke Dip 8.0  
In a golden brown parmesan crust
- G** Chicken Two Ways 8.0  
Sweet and Spicy - One side buffalo; one side General Tso
- Tuna Carpaccio \* 9.0  
Yellowfin tuna with wasabi aioli
- Temple Grill (for 2) \* 13.0  
Skewered tuna, beef and chicken with 3 sauces
- Fresh Mozzarella & Tomatoes (seasonal) 8.0  
With roasted red peppers and a balsamic reduction
- Crispy Squid 9.0  
Fresh Boston Loligo, crisp fried and served with pomodoro
- Steamed Mussels 11.0  
In a broth of garlic and white wine
- Mozzarella Fritta 7.5  
With marinara and pesto sauces
- Onion Rings 6.5  
Lightly floured & fried golden brown
- Buffalo Wings 7.5  
Traditional wings with bleu cheese and celery
- Sweet Potato Fries 6.5  
Fried with roasted garlic aioli
- Fried Roasted Vegetable Ravioli 8.0  
Over Pomodoro sauce
- Buffalo Chicken Spring Roll 8.5  
With bleu cheese dipping sauce

# Sandwiches

ALL SERVED WITH COLE SLAW/PICKLE & CHOICE OF WAFFLE FRIES OR MIXED GREENS  
SWEET FRIES 2.0

## SIGNATURE SANDWICHES

- TEMPLE GRILL'S CRAB & ROASTED CORN WRAP**  
Baby spinach, roasted red pepper, fontina cheese & red chili aioli 10.0
- GRILLED VEGGIE WRAP**  
Grilled flour tortilla filled with grilled veggies and cheddar cheese 8.0  
add grilled chicken 4.0
- BAJA SHRIMP WRAP**  
Grilled flour tortilla filled with shrimp, pico de gallo & jack cheese 10.0
- THAI PEANUT CHICKEN WRAP**  
With sweet Asian slaw 9.5
- TEMPLE GRILL'S SANDWICH CUBANO**  
Shredded pork, ham, swiss cheese, dill pickle & yellow mustard on a sweet roll 9.5
- THE TEMPLE BURGER \***  
10 ounces of USDA Choice Ground Beef 9.5

## HOUSE FAVORITES

All: 8.5

## BREAD

White, Multi-Grain,  
Hard Roll & Wraps

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

## TOPPINGS

- Sauteed Onions
- Sauteed Mushrooms
- Bacon (\*1.0)
- Roasted Red Pepper

## CHEESES

- American
- Provolone
- Jack/ Cheddar
- Swiss

## HOUSE MAYO & DRESSINGS

- Chipotle Mayo
- Honey Mustard
- Wasabi Aioli
- Horseradish Sauce

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.

**G** Indicates Temple Grill signature items.

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

# Entrees

	STANDARD	(specify) HALF
<b>G</b> Grilled Meatloaf Homestyle, made with lean ground beef	14.0	10.5
<b>G</b> Grilled Ahi Tuna or Atlantic Salmon*	16.0	12.5
Sauteed Tender Tips Sauteed with asparagus, lobster and shallot in a cognac cream sauce	19.5	12.5
<b>G</b> Seafood Pie Filled with a shellfish medley in a shallot and sherry lobster sauce with a toasted crumb topping	18.0	12.5
Sliced London Broil Served with a mushroom demi glaze sauce & greens with mashed potatoes	14.0	10.5
Fried Clam Strip Platter With fries and coleslaw	14.0	10.5
Chicken Parmesan Over linguini with pomodoro sauce	16.0	12.0
Yankee Pot Roast Tender braised beef with a rich demi glaze	16.0	-
Roasted Vegetable Ravioli With roasted garlic alfredo	14.0	10.0
Grilled Sesame Chicken Breast With a sweet & spicy Asian glaze	16.0	12.0

## SIGNATURE GRILL

New York Strip (14 oz.)	29.0	-
Filet Mignon (10 oz.)	28.0	-
Grilled Angus Delmonico (12 oz.)	24.0	-

Accompaniments: garlic butter or wild mushrooms  
\*USDA choice certified black angus

# Pastas - Create Your Own

## CHOOSE THE PASTA

Tortellini, Linguini or Penne	14.0	10.0
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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	4.0
add sausage	5.5	4.0

# Sides

Fries	4.0	Grilled Asparagus	5.0
Mashed Potatoes	4.0	Cole Slaw	2.5
Sautéed Spinach with Garlic Butter	5.0	Grilled Mixed Vegetables	5.0