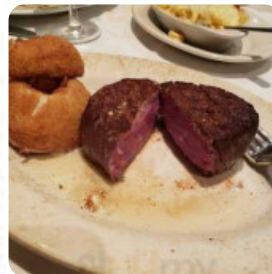




Sear House Grill Menu

<https://menuweb.menu>

1 Newark Pomton Turnpike Little Falls, NJ 07424, United States
+19737854225 - <https://searhousegrillnj.com/>



The **menu of Sear House Grill** from Little Falls includes **354** dishes. On average the *dishes or drinks on [the menu](#)* cost approximately \$69.0. You can view the categories on the menu below. The reviews for the restaurant indicate a mix of positive and negative feedback. Some customers had an enjoyable experience with delicious food, good service, and a lively ambiance. However, others were disappointed by high prices, lackluster service, and issues with reservations. Overall, while some patrons expressed a desire to return, others vowed never to come back. The restaurant seems to have a nice ambiance with a trendy vibe, and the food received mixed reviews ranging from very good to just average. Service seemed to be a point of contention for some customers, with complaints about lack of attentiveness from wait staff. Despite some positives, such as accommodating special requests and fantastic views, the restaurant may need to work on consistently delivering top-notch service and value for the prices charged.

Sear House Grill Menu



Non Alcoholic Drinks

WATER

Alcoholic Drinks

VODKA

Sashimi

TUNA TARTAR

Mains

DUCK A L'ORANGE

Main Courses

SIRLOIN

Antipasti

BURRATA

Salad

CAESAR

Gnocchi

GNOCCHI BOLOGNESE

\$19.0

Drinks

DRINKS

Schnitzel

SCHNITZEL

Rice

RISOTTO

Starters & Salads

FRENCH FRIES

Sauces

SALSA

Vegetarian Dishes

BROCCOLI RABE

\$10.0

Appetizer

TARTARE

Beef Dishes

FILET MIGNON

From The Grill

RIBS

Spirits

MARTINI

Tapas

FRIED CALAMARI

Tartar

TARTAR DE ATUN

Ravioli

RAVIOLI AL PORCINI

\$21.0

Wine

BOTTLE OF WINE

Sear House Grill Menu



Hähnchenfleisch

POLLO ALLA VERONA \$19.0

Happy Hour

ZUCCHINI FLOWER

Pollo

POLLO ALLA BOSCAIOLA \$19.0

Pollame

POLLO ALLA PARMAGIANA \$19.0

Carne/Pesce

POLLO ALLA PIZZAIOLA \$19.0

Pizza Groß - Ø 30Cm

RAW

Hot Drinks

COFFEE

Bread

GARLIC BREAD

Seafood Dishes

FRIED CALAMARI

Entrees

FISH SOUP \$25.0

Appetizers And Starters

MUSSELS MARINARA \$13.0

Popular Items

CAMPAGNA SALAD

Veneto

TOMMASI, PINOT GRIGIO

Extra Toppings

BUFFALO MOZZARELLA \$13.0

Sicilia

FEUDO MACCARI, GRILLO 2011 \$42.0

Marche

SALADINI PALASTRI, PECORINO (ORGANIC) 2011 \$27.0

New Zealand

SMOKE STACK, MARLBOROUGH, SAUVIGNON BLANC 2011 \$35.0

Umbria

TENUTA DI SALVIANO, ORVIETO CLASSICO 2010 \$31.0

Alsace

WILLM, RIESLING 2011 \$30.0

Rhone

ELISABETH CHAMBELLAN, CHATEAUNEUF DU PAPE 2009 \$57.0

Soup & Chili

PASTA FAGIOLI \$7.0

Sear House Grill Menu



Zinfandel

IRONSTONE OLD VINE, SIERRA FOOTHILLS 2009 \$45.0

Hot Tapas

STUFFED FIGS

Bourgogne

CLOS PRIEURE, GREVREY CHAMBERTIN 2010 \$65.0

Large Rolls

TUNA SESAME

Parmigiana

PARMIGIANA DI VITELLO \$21.0

Cocktail

MARGARITA

Loire

PORTE CAILLOU, SANCERRE 2011 \$40.0

Beaujolais

HENRY FESSY, BROUILLY 2010 \$35.0

Steak & Chops

VEAL CHOP VALDOSTANA

Zuppe Vegetali / Soup And Vegetables

STRACCIATELLA FIORENTINA \$7.0

Zuppe - Soups

ESCAROLA E FAGIOLI \$7.0

Sparkling + Rosé

AVISSI, PROSECCO

Champagne By Bottle

MOET CHANDON NECTAR IMPERIAL ROSE NV \$108.0

Mexican-American Food

EMPANADAS

Traditional Italian Pasta

ORECCHIETTE ALLA BARESE \$19.0

Appetizers - Starters

CAPELANTE ALLA GRIGLIA \$28.0

Millésimé

LOUIS ROEDERER, CRISTAL 2005 \$450.0

Sassicaia

SASSICAIA, TENUTA SAN GUIDO 2008 \$380.0

American Kobe

DOVER SOLE

Trattoria House Specials

VEAL CHOP MILANESE

Spanish Main Courses

LANGOSTINOS

Sear House Grill Menu



Main Courses And Sides

GARLIC MASHED POTATOES

Soups

TORTELINI IN BRODO \$7.0

ESCAROLA \$8.0

Sauvignon Blanc

SOUVERAIN, CENTRAL COAST 2010 \$36.0

TRINCHERO NAPA VALLEY, MARY'S VINEYARD 2011 \$38.0

Chile

MONTES ALPHA, MERLOT 2009 \$45.0

CARMEN GRAND RESERVE PETIT SIRAH 2009 \$36.0

Raw Bar

SEAFOOD TOWER

OYSTERS BLUE POINT

Bordeaux

HENRI LURTON, MARGAUX, GRAND CRU CLASSE 2009 \$68.0

CHATEAU MARTINET, ST. EMILION, GRAND CRU CLASSE 2008 \$60.0

Other

DONNA CHIARA, AGLIANICO TAURASI, CAMPANIA 2008 \$84.0

BERTANI, AMARONE, VENETO 2004 \$205.0

Riesling

BURIED CANE, WASHINGTON STATE 2009 \$36.0

SEAGLASS, SANTA BARBARA 2011 \$28.0

French

FOIE GRAS

FRENCH ONION SOUP

Abruzzi

BARBA, MONTEPULCIANO VIGNA FRANCA 2007 \$39.0

BARBA, MONTEPULCIANO, I VASARI 2008 \$51.0

ISRAEL

HAI THE PATRIOT, RESERVE MERLOT 2010 \$35.0

ELLA VALLEY, CARBERNET SAUVIGNON 2007 \$69.0

Farinacei Pasta

CAPELLINI CON CRABMEAT \$24.0

CAPPELLINI AI SAN MARCO \$24.0

Fish

WHOLE DOVER SOLE

SEA BASS

BRANZINO

Steaks

PRIME COWBOY STEAK

RIBEYE STEAK

PORTERHOUSE

Sear House Grill Menu



Main Course



- TRIPE
- WHOLE GRILLED BRANZINO
- VENISON

Champagne

- HOUSE CHAMPAGNE
- VEUVE CLIQUOT YELLOW LABLE BRUT NV \$115.0
- DOM PÉRIGNON BRUT 2003 \$350.0

Contorni

- SPINACI AGLIO E OLIO \$8.0
- FUNGHI SELVAGGI \$8.0
- ESCAROLA E FAGOLI \$8.0

Cabernet Sauvignon

- CAKEBREAD, NAPA VALLEY 2011 \$64.0
- RUTHERFORD HILL, NAPA VALLEY 2007 \$45.0
- CAKEBREAD, NAPA VALLEY 2009 \$140.0

Spain

- BODEGA SANTIAGO RUIZ, ALBARINO 2011 \$38.0
- LAN CRIANZA, TEMPRANILLO, RIOJA 2008 \$35.0
- PRADO REY RESERVA, RIBERA DEL DUERO 2006 \$55.0

Pesce Fresco Del Mercato

- DENTICE MARICHIARA \$27.0
- SALMONE SELVAGGIO \$27.0

- GAMBERI E CAPELANTE ALLA MARINARA \$27.0

Toscana, Montalcino

- TENUTE SILVIO NADRI, ROSSO DI MONTALCINO 2010 \$45.0
- TENUTE SILVIO NADRI, BRUNELLO DI MONTALCINO 2007 \$112.0
- TENUTE RENIERI, BRUNELLO DI MONTALCINO 2007 \$83.0

Restaurant Category

- FRENCH
- DESSERT
- GREEK

Antipasti Caldi

- SALSICCIA LUGANICA, SPINACH E POLENTA \$13.0
- CALAMARI CHINO \$13.0
- VONGOLE ALLA OREGANATO \$13.0
- TORTINO DI GRANCHI \$12.0

Burgundy

- POUILLY FUISSE, VIELLES VIGNES 2011 \$35.0
- SIMONNET FEBVRE, VAILON, PREMIER CRU, CHABLIS 2009 \$45.0
- JOSEPH DROUHIN, CHASSAGNE MONTRACHET 2009 \$95.0
- JOSEPH DROUHIN, PULIGNY MONTRACHET PREMIER CRU 2009 \$95.0

Argentina

- PIEDRA NEGRA, TORRONTES 2012 \$28.0
- PIEDRA NEGRA, MALBEC RESERVA 2011 \$35.0

Sear House Grill Menu



BODEGA NORTON RESERVE
MALBEC 2009 \$45.0

PASCUAL TOSO, RESERVE
CARBENET SAUVIGNON 2009 \$47.0

Insalati

BARBABIETOLE ROSSE \$11.0

INSALATA DI CAESAR (JUST FOR
2) \$24.0

INSALATA MISTA CON PERE, NOCI
E GORGONZOLLA \$11.0

INSALATA DI MARE (GAMBERI
CALAMARI E TARTUFI DI MARE) \$15.0

Sparkling, Italy

CAPOSALDO, PROSECCO NV \$33.0

AVISSI, PROSECCO NV \$35.0

FRANCO AMOROSO, MOSCATO
D'ASTI 2011 \$35.0

TOMMASI, PROSECCO NV \$35.0

Side Dishes



SAUTEED ASPARAGUS \$10.0

MAC CHEESE

MASHED POTATOES

CREAMED SPINACH

SAUTEED SPINACH

Toscana

NOZZOLE, CHARDONNAY DE
BRUNICHE 2011 \$27.0

RUFFINO, UNOAKED
CHARDONNAY 2011 \$30.0

CABREO, CHARDONNAY LA
PIETRA 2011 \$72.0

RUFFINO, CHIANTI SUPERIORE
2010 \$30.0

TERRE DI TALAMO, MORELLINO
DI SCANSANO 2009 \$38.0

Merlot

DUCKHORN, NAPA VALLEY 2009 \$95.0

MARKHAM, NAPA VALLEY 2009 \$50.0

CLOS DU BOIS RESERVE,
SONOMA 2008 \$54.0

HALL, NAPA VALLEY 2008 \$66.0

SOVERAIN, ALEXANDER VALLEY
2010 \$48.0

Veneto, Friuli, Trentio, Alto Adige

CASTELLO DI GABBIANO, PINOT
GRIGIO 2011 \$24.0

PIGHIN, PINTO GIRGIO 2011 \$36.0

SANTA MARGHERITA, PINOT
GRIGIO 2011 \$65.0

PIGHIN, SAUVIGNON BLANC 2011 \$42.0

BORG CONVENTI, CHARDONNAY \$36.0

Dessert



TIRAMISU

TARTUFO

CREME BRULEE

CHEESECAKE

CHOCOLATE MOUSSE

CHOCOLATE LAVA CAKE

Carni

SCALOPPINI PICCATE \$21.0

VITELLO ALLA VERON \$21.0

VEAL ALLA BOSCAIOLA \$21.0

CONTROFILETTO AL PEPE NERA \$28.0

Sear House Grill Menu



BROILLED NEW YORK STRIP	\$28.0
VEAL CHOP PARMESAN	

Pinot Noir

BERINGER, FOUNDERS ESTATE, NAPA VALLEY 2010	\$21.0
SEAGLASS, SANTA BARBARA 2010	\$28.0
SIMI, SONOMA 2010	\$51.0
ETUDE, CARNEROS 2009	\$88.0
DELOACH DURELL VINEYARD , RUSSIAN RIVER 2007	\$95.0
GREG NORMAN, SANTA BARBARA 2011	\$45.0

Toscana, Igt

SANTA MARTINA, ROSSO DI TOSCANA 2010	\$28.0
VILLA ANTINORI, ROSSO DI TOSCANA 2008	\$51.0
TENUTA SAN GUIDO, GUIDALBERTO 2010	\$90.0
ANGELO GAJA, CA 'MARCANDA PROMIS 2009	\$90.0
ANTINORI, TIGNANELLO 2008	\$190.0
TENUTA SAN GUIDO, SASSICAIA 2008	\$380.0

Collection Of Ports

TAYLOR FLADGATE, LATE BOTTLE VINTAGE PORTO 2007	
FONCERA BIN 27 , FINE RESERVE PORTO NV	
RAMOS PINTO RUBY PORTO NV	
CROFT VINTAGE PORTO 2009	
WARRE PORTO 2003	
WARRE PORTO 1985	

Salads

INSALATA TRE COLORI	\$11.0
WEDGE SALAD	
CAESAR SALAD	
AVOCADO SALAD	
ROCKET SALAD	
GREEK SALAD	
BEET SALAD	

Seafood



FRIED CALAMARI	\$13.0
PRAWN CALAMARI	
GRILLED OCTOPUS	
OCTOPUS AND ORZO	
CRAB CAKES	
LOBSTER TAIL	

Pasta



RIGATONI AMATRICIANA	\$21.0
LINGUINI VONGOLE	\$22.0
FRENCH CHICKEN	\$19.0
RIGATONI	
RIGATONI BOLOGNESE	
PAPPARDELLE	
SEAFOOD PASTA	
PENNE	

Carbernet Sauvignon

BERINGER FOUNDERS ESTATE, NAPA VALLEY 2010	\$21.0
CLOS DU BOIS, SAMONA 2010	\$42.0

Sear House Grill Menu



HESS SELECT, NAPA VALLEY 2010	\$54.0
ROBERT MANDAVI, NAPA VALLEY 2009	\$90.0
RAYMOND RUTHERFORD, NAPA VALLEY 2008	\$67.0
TRINCHERO NAPA VALLEY, CENTRAL PARK WEST 2009	\$80.0
JORDAN, SONOMA 2008	\$95.0
KENDAL JACKSON, SANOMA 2010	\$40.0

Chardonnay

BERINGER FOUNDERS ESTATE, NAPA VALLEY 2010	\$21.0
CLOS DU BOIS (UNOAKED), NORTH COAST 2011	\$35.0
GREG NORMAN, NAPA VALLEY 2010	\$36.0
CAKEBREAD, NAPA VALLEY 2010	\$90.0
SIMI, RUSSIAN RIVER VALLEY 2009	\$60.0
FERRARI CARANO, SONOMA COUNTRY 2010	\$56.0
JORDAN, RUSSIAN RIVER VALLEY 2010	\$72.0
NEWTON RED LABEL , NAPA VALLEY 2011	\$50.0
FAR NIENTE OAKVILLE CHARDONNAY, NAPA VALLEY 2010	\$110.0

Piedmont

LA SCOLCA, GAVI WHITE LABEL 2010	\$40.0
PIO CESARE, CORTESE DI GAVI 2011	\$40.0
MICHELE CHIARLO, GAVI DE MARNE 2011	\$37.0
LA SCOLCA, GRAVI BLACK LABEL 2010	\$75.0

MICHELE CHIARLO, BARBERA D'ASTI LE ORME 2010	\$30.0
PIO CESARE, DOLCETTO D'ALBA 2010	\$50.0
MICHELE CHIARLO, BARBARESCO 2009	\$72.0
MICHELE CHIARLO, BAROLO TORTONIANO 2008	\$92.0
MICHELE CHIARLO, LA COURT 2009	\$85.0

White

AZZOLINO, CHARDONNAY
GIGI ROSSO, GAVI
SAN CAPRIANO, PINOT GRIGIO
RONCO DE FALCO, PINOT GRIGIO
TERRE DI FIORI, VERMENTINO
HAVENSCOURT, CALIFORNIA, CHARDONNAY
AZZOLINO, SAUVIGNON BLANC
SEAGLASS, RIESLING, NAPA VALLEY
TOMMASI, PROSECCO
ALTO ADIGO, SANTA MARGHERITA, PINOT GRIGIO 2010
DUCKHORN, NAPA VALLEY, SAUVIGNON BLANC 2011
CHATEAU MONTELENA, NAPA VALLEY, CHARDONNAY 2009

Entrées



SHRIMP COCKTAIL	\$16.0
CRABMEAT COCKTAIL	\$19.0
SPIEDINO ALLA ROMANA	\$10.0
1 OUNCE CELUGA CAVIAR	
BRIE SHRIMP	
SASHIMI/CRABMEAT	

Sear House Grill Menu



SRIMP ARRABIATTA
COLOSSAL CRABMEAT COCKTAIL
PEI MUSSELS FRADIAVOLO
ZUPPA DE CLAMS RED SAUCE
MEATBALLS/RAGU SAUCE
MANILA CLAMS AND PEI MUSSELS
SHRIMP COCKTAIL

Starters

PAPPARDELLA AL 3 FUNGHI/SHRIMP
SNAPPER MARICHIARA
LINGUINE MEATBALLS/RAGU
SNAPPER FIORENTINA O/ SPINACH
LAMB OSSOBUCCO W/ MUSH/RISOTTO
2 1/2 POUND LOBSTER
GR. RACK OF LAMB FOR ONE
CHILEAN SEA BASS W /RISOTTO
TILAPIA MEUNIEUR, MASHED POT,
FRIED ONIONS
GR. SWORDFISH O/ESCAROLE BEANS
LEG LAMB MASHED
HALIBUT MUSTARD CRUST
PORK CHOPS GIAMBOTTA
FILET MIGNON CARDINALE

Red

TENUTA COSTA, ACANTO, SUPER
TASCAN
AZZOLINO, DIMORE, CABERNET SYRAH
BLEND
CASTELLI MARTINOZZI, ROSSA DI
MONTALCINO
VINO NOBLE DI MONTALCINO
TENUTE DUE CORTI, BAROLO

TERRE DEL BAROLO, BARBERA D'ALBA
AFFRESCHI, NERO D'AVOLA
RONCO DI FALCO, CABERNET
RONCO DI FALCO, MERLOT
TOMAILOLO, CHIANTI CLASSICO
RESERVA
MONTE DEGLI, PINOT NOIR PIEDMONT
MIGRATION, ANDERSON VALLEY, PINOT
NOIR 2009
J. LOHR LOS OSOS , PASO ROBLES,
MERLOT 2009
RUFFINO TAN LABEL , DUCCALE,
TASCANY, CHIANTI CLASSICO RESERVA
2007
MT VEEDER, NAPA VALLEY, CARBERNET
SAUVIGNON 2009
E.GUIGAL, RHONE, GIGONDAS 2009

These Types Of Dishes Are Being Served



APPETIZER

LAMB

SALAD

SOUP

OYSTERS

BREAD

MEAT

PASTA

DESSERTS

SIRLOIN STEAK

LOBSTER

ICE CREAM

MUSSELS

FISH

CHICKEN

Sear House Grill Menu



TUNA STEAK
LAMB CHOPS
BURGER

Reserve Wine List

TENUTA MARCHESE ANTINORI, CHIANTI CLASSICO 2007	\$49.0
RUFFINO RISERVA DUCALE, CHIANTI CLASSICO RISERVA 2008 (TAN LABEL)	\$57.0
LA CREMA LOS CARNEROS, PINOT NOIR 2011	\$58.0
CHATEAU MARTINET, SAINT EMILION 2008	\$60.0
OREGON, WILLAMETTE VALLEY, PINOT NOIR	\$60.0
TENUTA DELL'ORNELLAIA, LE VOLTE TOSCANA IGT 2010	\$60.0
HENRI LURTON, MARGAUX DE BRANE CANTENAC 2009	\$75.0
BAROLO, MARCHESE DI BAROLO 2007	\$79.0
CESARI, AMARONE DELLA VALPOLICELLA CLASSICO 2008	\$80.0
BRUNELLO DI MONTALCINO, TERRE NERE 2006	\$85.0
RUFFINO RISERVA DUCALE, CHIANTI CLASSICO RISERVA 2007 (GOLD LABEL)	\$85.0
TOMMASI, AMARONE 2008	\$120.0
II POGGIONE, BRUNELLO DI MONTALCINO 2006	\$120.0
COL SOLARE, COLUMBIA VALLEY 2006	\$120.0
ALEXANDER VALLEY CABERNET SAUVIGNON, SILVER OAK 2008	\$135.0
LUCE, ROSSO DI TOSCANA 2008	\$160.0
CHÂTEAU GLORIA, SAINT JULIEN, 1998	\$175.0

TIAGNANELLO, ANTINORI, TOSCANA IGT 2008	\$190.0
OPUS ONE, BARON DE ROTHSCHILD, NAPA VALLEY 2009	\$350.0
ORNELLAIA TENUTA DELL'ORNELLAIA BOLGHERI 2009	\$350.0
SOLAIA, IGT MARCHESI ANTINORI 2008	\$490.0
CHATEAU MOUTON ROTHSCHILD, PAUILLAC 2001	\$950.0

Ingredients Used



TUNA
POTATOES
CORN

BROCCOLI
ONION
FRENCH ONION
GARLIC
AVOCADO
SHRIMP
MOZZARELLA
TOMATO
CARROTS
CHEESE
SCALLOPS
CHOCOLATE
BACON
SEAFOOD
PORK MEAT
PRAWNS
SALMON
BEEF

Sear House Grill Menu



MUSHROOMS

SCALLOP

CHILI

Sear House Grill

1 Newark Pomton Turnpike Little
Falls, NJ 07424, United States

Opening Hours:

Monday 12:00-22:00
Tuesday 12:00-22:00
Wednesday 12:00-22:00
Thursday 12:00-22:00
Friday 12:00-23:00
Saturday 12:00-23:00
Sunday 12:00-21:00

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