



Grico's Menu

<https://menuweb.menu>

1074 AvePA 18644, Wyoming, United States

+15706549120 - <http://www.gricosrestaurant.com/>



The **menu of Grico's** from Wyoming includes 452 dishes. On average the **dishes or drinks on the menu** cost approximately \$22.2. You can view the categories on the menu below. You'll feel right at home at the Original Grico's in Exeter. Enjoy classic cuisine that will make you feel like part of the family. Indulge in succulent steaks, fresh [seafood](#), and traditional favorites in a warm and inviting atmosphere. Join your friends, family, or colleagues for a memorable dining experience, or unwind with cocktails at the vintage 1930s bar. Please visit our website at <https://gricosrestaurant.com/reservations> or call 570-654-9120 to reserve a private booth.

Grico's Menu



Alcoholic Drinks

VODKA

Burger

BLACK BEAN

Salad

CHEESY PEAR

Sandwiches

MORTADELLA

Breakfast

SMOKED SALMON PLATTER

Sweets

MARSHMALLOWS

Drinks

DRINKS

Starters & Salads

ANTIPASTO

Side Orders

FRESH SPINACH

Sauces

MARINARA

Fish

SEA BASS

Klassiker

LENTIL

Casseroles

FRESH

Chicken Dishes

CHICKEN SCAMPI

Beef Dishes

FILET MIGNON

Dessert

FRESH FRUIT SALAD

Insalate

APPLE WALNUT*

Steaks

SURF AND TURF

Cocktails

LEMON

Noodles

CHICKEN NOODLE

Fish & Seafood

BLACKENED SALMON

Paninis

GRILLED ITALIAN SAUSAGE

Grico's Menu



Beef

RIB EYE

Zuppe

TUSCAN BEAN

Al Forno*

BAKED ZITI

Penne

PENNE VODKA

Pies

PUMPKIN (IN SEASON)

American Usda Black Angus Steaks

TENDERLOIN

Wine

MARSALA

Greek Specialties

SPANAKOPITA

Der Küchenchef Empfiehl

FUSILI

American Food

MAC AND CHEESE

Crunchy Salads

CROUTONS

Vegetables

CREAMY COLE SLAW

Formaggio - Käse

GRANA PADANA

Steinofen Pizza Ø 24Cm

SOLE

Pasta Gratins

CAPPELLINI

Ceviche

RAW BAR*

Hot Drinks

CARAMEL SAUCE

Italian

CHICKEN MARSALA

Seafood Dishes

FRIED CALAMARI

\$10.0

For The Table

VEGETABLE CRUDITE*

Add Ons

HALF LOBSTER TAIL

Grico's Menu



Side Kicks

BAKED BEANS*

Salad Bar

PARMESAN CHEESE

Small Bites

BABY BACK RIBS*

Cold Dishes

ORZO SALAD

Vegetable Dishes

PROSCIUTTO

Entree

CURRIED CHICKEN

Small Plates

OYSTERS ON THE HALF SHELL

Big Plates

SOLE ALMONDINE

Hot Hearty Soup

POTATO AND LEEK

Sautéed Dishes

VEAL FRANCAISE

Bread Selection

CORN BREAD

Family Style Sides

GREEN BEANS ALMONDINE

Ingredients

PEPPERONI

Seafood Specialties

SHRIMP STUFFED

Extra Toppings

ROASTED RED PEPPERS

Gluten Free

CHOCOLATE SAUCE

Sauté

MELANZONE

Second Course

CAPPELLETI

\$8.0

Cold

CARROT AND DILL

Dinner Packages

PLATED DINNER

Featuring

GLAZED HAM

Seafood Entrees

SOLE OREGANATA

Grico's Menu



Starches

RICE PILAF

Course #1

CANAPÉ

Sandwich Shop

SLICED ROASTED TURKEY BREAST

Hot Drink

HOT CHOCOLATE

Chilled

POACHED LOBSTER

Daily Fresh Fish Selections

SOLE FRANCAISE

Chips and Dips

MAKE YOUR OWN BRUSCHETTA

Zuppe E Insalate

MINESTRA

Taste Of Italy

CAPPELLETTI SOUP

Choose Your Sauce

BOLOGNESE (MEAT)

Choc Medium Bar

FRUIT AND NUTS

Fresh Seafood & Chicken

BROILED SALMON*

Aged Steaks & Chops

FILET MIGNON

\$45.0

Standard Toppings

SUN-DRIED TOMATOES

Fizzy Lemonade

CUCUMBER BASIL

Salads And Spreads

ARTICHOKE

Frutti Di Mare / Seafood

CLAM SAUCE

Johnny's Pasta Dishes

STUFFED SHELLS WITH CHICKEN

A La Carte - Sample Seafood

FRESH CLAMS

\$14.0

Cold Antipasti

FRESH MOZZARELLA SALAD

Pastas And Italian

CHICKEN POSITANO

Sides

BRIE

Grico's Menu



Cured Meats And Cheeses

DAFFINOIS

Antipasto Station

GRILLED SEASONAL VEGETABLES

From Our Deep Fryer

DEVEILED CRAB PATTIES

The Charcuterie

SOPRASETTA

Side Bites

HOUSE MIXED GREEN SALAD \$5.0

Premium Options

MINI CRAB CAKES WITH REMOULADE

Side Suggestions

GREEN BEANS ALMONDINE*

Silver Appetizer Upgrades

MUSHROOMS STUFFED WITH SAUSAGE

Cavalryman Sides

GRILLED SEASONAL VEGETABLES*

Carving Station And Cookout

WHOLE TENDERLOIN

La Carne Secondi

VEAL POSITANO

Saturday & Sunday Burgers & Brunch

MINI PRETZEL STICKS

Beef And Veal

VEAL CACCIATORE

Firm*

AGED PROVOLONE

Select 1

GRILLED CHEESEBURGERS

I primi / Pasta

VODKA SAUCE

Stations & Bars

ICE SCULPTURE

Pig Roast

WHOLE ROASTED PIG*

Soup Station (Choose Up To 3)

CANTALOUPE GAZPACHO (IN SEASON)

Sauces (Choose Two)

ARUGULA AND BASIL PESTO

Grico's Menu



Meat (Choose Two)

GRILLED CHEESEBURGERS WITH
LETTUCE, TOMATO AND ONION

American Kobe

BRAISED SHORT RIBS

Leaves And Bowls

CLASSIC CAESAR

Bar Menu - Appetizers

OYSTERS ROCKEFELLER \$16.0

Featured Dishes - Meals

CHILEAN SEABASS

For Your Dining Pleasure

PORK LOIN

Semi-Soft*

HUMBOLDT FOG

Club Style

ROASTED BABY CARROTS

Potato / Vegetable

CREAMY RISOTTO \$6.0

Salads (Choose 3)

BEETROOT AND GOAT CHEESE

Grand Antipasto Station

LONZA

Restaurant Category

GREEK

Meat Dishes From The Pan

SALTIMBOCCA

Main Courses And Sides

GARLIC MASHED POTATOES \$6.0

Pizza

PUTTANESCA

CRISPY PANCETTA

Vegetarian

SPINACH TART \$6.0

GREEN BEANS

Antipasti

CLASSIC BRUSCHETTA

GRILLED VEGETABLE

Extras

WHIPPED CREAM

SIDE OF SMOKED SALMON

Menu

DELIVERY

ORZO

Grill

THE KING* \$65.0

THE PRINCE* \$46.0

Grico's Menu



Meat

WHOLE BONELESS PORK LOIN \$75.0
BEEF TENDERLOIN KEBOBS

Main

MINI CHEESEBURGERS
PULLED PORK

Appetizers

ICED OYSTERS
SHRIMP SAVOY \$12.0

Accompaniments

ORANGE GLAZED CARROTS
CREAMY SPINACH

Soup & Salads

CORN CHOWDER
ROASTED POTATO SALAD

Veal

VEAL PICCATA
VEAL MARSALA

Salads & Wraps

MEDITERRANEAN CHICKEN
HONEY MUSTARD CHICKEN

Raw Bar

ON THE HALFSHELL
SIDE OF POACHED SALMON

Ingredient Choices

ROASTED PEPPERS
PEPPERONCINI

Starters (Choose Two)

LEMONY ARUGULA*
TOMATO AND FRESH MOZZARELLA AND
BASIL SALAD*

Dinners And Entrees

EGGPLANT PARMESAN
VEAL PARMESAN

Uncategorized

FAMILY STYLE
FILET OF SOLE OREGANATA

Mains

FILLET OF SALMON \$23.0
ROAST TURKEY BREAST
COD

Meat Dishes

SCALLOPED POTATOES
CHICKEN ROMANA
MEATBALLS

Chicken

CHICKEN MILANESE
CHICKEN PARMESAN
CHICKEN CACCIATORE

Grico's Menu



Main Course

SHORT RIBS

VEGETABLE LASAGNE

GRILLED BONE-IN PORK CHOP

Chef's Favorites

KING CRAB LEGS

ORANGE ROUGHY

PARMESAN WHEEL

Popular Items



PORTOBELLO MUSHROOM
LASAGNE

CHILDREN'S MEALS

OUR FAMOUS CHICKEN
SALAD

Italian Specialties



ARANCINI

GRAPE TOMATO AND
MOZZARELLA BASIL
SHOOTERS

CANTALOUPE GAZPACHO SHOOTERS

Optional Services

DRINKS AT CEREMONY SITE

MIXERS FOR THE BAR

CAKE CUTTING AND PLATING

Grill (Choose One)

GRILLED BONELESS CHICKEN BREAST*

GRILLED ITALIAN SAUSAGE (ONIONS
AND PEPPERS)

GRILLED ALL BEEF HOT DOGS

Toppings

TOPPINGS

MINI CHOCOLATE CHIPS

ITALIAN SAUSAGE CRUMBLES

ROASTED, DICED CHICKEN

Hot Chocolate Station

CRUSHED PEPPERMINTS

TOFFEE BITS

CRUSHED WHOPPERS

PIROUETTE COOKIES

Starters (Choose One)

MIXED GREENS (CHOOSE TWO
DRESSINGS)

FRESH MOZZARELLA, TOMATO AND
BASIL SALAD*

SHAVED BRUSSEL*

CREAMY CARROT AND DILL SOUP*

Chicken / Veal

CHICKEN MELANZONE

VEAL MELANZONE

CHICKEN OBEDIAH

VEAL OBEDIAH

VEAL ROMANA

Proteins (Choose 3)

6 OZ. PRIME FILET

ROASTED WHOLE STRIP LOIN

CHICKEN DIANE

ROAST AIRLINE CHICKEN BREAST

DRY RUB PORK LOIN

Grico's Menu



Hors D'oeuvres Stations

CHEESE DISPLAY WITH FRUIT

PETITE ANTIPASTO TABLE

SALMON MOUSSE WITH CRACKERS
AND CROSTINI

ASSORTED HUMMUS WITH PITA

BRUSCHETTA PLATTER (MAKE YOUR
OWN)

SHRIMP COCKTAIL (SOLD BY THE
PIECE)

Sides (Choose 3)

FINGERLING POTATOES WITH
PANCETTA AND BROWN SUGAR

ASPARAGUS WITH ROASTED RED
PEPPERS

BRUSSEL SPROUTS AU GRATIN

BROCCOLI WITH TERIYAKI GLAZE AND
SESAME SEEDS

CARROTS AND GREEN BEANS

GRILLED ASPARAGUS, PINE NUTS AND
SCALLIONS

Pasta (Choose 1)

PESTO WITH ROASTED GRAPE TOMATO

WHOLE AND BABY CLAMS FRA
DIAVOLO

ITALIAN SAUSAGE AND GRILLED
CHICKEN

PARMESAN CREAM

BAKED WITH MEAT SAUCE

FLORENTINE WITH CREAM AND
MOZZARELLA

Flavored Water Station (Choose 3)

STRAWBERRY, BASIL AND LEMON

HONEYDEW, CUCUMBER AND MINT

BLACKBERRY, ORANGE AND GINGER

BLUEBERRY, LEMON AND ROSEMARY

PINEAPPLE, COCONUT AND LIME

MANGO RASPBERRY AND GINGER

Soups

DU JOUR

\$6.0

MIXED GREENS*

CLASSIC CAESAR SALAD*

CHICKEN SOUP*

CRAB BISQUE

MINESTRONE

FISH SOUP

Entrees (Choose Two)

CITRUS CAPICOLA CRUSTED COD

SLICED GLAZED BONELESS HAM*

SLICED ROASTED TURKEY BREAST*

ROASTED SLICED FILET MIGNON*

SHRIMP AND CHICKEN IN LEMON
BEURRE BLANC

BLACKENED SALMON FILET

COD WITH TOMATO FRESCA SAUCE*

Entrees (Choose Three)

HALIBUT WITH LEMON BEURRE BLANC

BONE IN PORK CHOP CALABRESE

CLASSIC MEAT LASAGNA

4OZ LOBSTER TAILS*

Grico's Menu



SHORT RIBS IN A DEMI GLACE
SLICED GLAZED BONELESS HAM
ROASTED SLICED FILET MIGNON

Sides (Choose Three)

RICE WITH HERBS*
RICE WITH CRANBERRY AND ALMONDS*
PENNE WITH RED OR MARINARA SAUCE*
BOWTIES WITH PEPPERCORN DRESSING, GRAPE TOMATOES, CUCUMBER AND DILL
PASTA SALAD WITH FRESH GARDEN VEGETABLES*
BAKED ZITI, HOUSE MADE MARINARA SAUCE
PASTA SALAD WITH FRESH GARDEN VEGETABLES

Late Night Menu

OLD FORGE STYLE RED PIZZA
SOY NOODLES WITH BABY SHRIMP
TEXAS STYLE DOGS
PANINI (CHOOSE 1)
TOMATO SOUP WITH GRILLED CHEESE CROSTINI
MINI CHOCOLATE CHIP COOKIES AND VANILLA MILKSHAKES IN JUICE GLASS
HOT PRETZEL WITH MUSTARD ON THE SIDE
MAKE YOUR OWN SMORES BAR

Passed Hot Hors D'oeuvres

MINI BEEF KABOBS*
MINI CHEESEBURGER SLIDERS

COCKTAIL MEATBALLS IN MARINARA SAUCE
CHICKEN SKEWERS SATAY*
BRAISED PORK BELLY SLIDERS WITH BLT SLAW
TOMATO BASIL SHOOTERS WITH GRILLED CHEESE CROSTINI
OYSTERS BAKED WITH CHEESE SAUCE
LAMB LOLLIPOP WITH BLUEBERRY GASTRIQUE OR CHIMICHURRI*

Sides (Choose Two)

HERBED RICE*
BABY RED POTATOES WITH DILL*
PASTA WITH RED SAUCE OR MARINARA
CARROTS WITH CRANBERRIES AND APPLES*
VEGETABLE MELANGE*
GREEN AND YELLOW SQUASH WITH SAMBUCA BUTTER*
SEASONAL FRESH VEGETABLES*
GREEN BEAN SALAD WITH ALMONDS AND COUSCOUS

Party Package



MINI BEEF KEOBS WITH SWEET PEPPERS, MUSHROOMS AND TOMATOES
MUSHROOMS STUFFED WITH VEGETABLES

PHYLLO TRIANGLES WITH FETA AND SPINACH

ANTIPASTA KABOBS

BUFFALO CHICKEN BITES WITH COOL DIPPING SAUCE

CHICKEN SATES WITH PEANUT DIPPING SAUCE

Grico's Menu



SWEET POTATO ROUNDS

DILLED SALMON MOUSSE WITH TOAST

COCKTAIL MEATBALLS

These Types Of Dishes Are Being Served



PORK CHOP \$25.0

CHICKEN

SALMON TERIYAKI

COBB

SPAGHETTI

SALAD

PASTA

ICE CREAM

DESSERTS

Entrées



CLAMS CASINO \$12.0

EGGPLANT FRITTI \$10.0

CAJUN GRILLED SHRIMP*

GREEN LIP MUSSELS

SHRIMP COCKTAIL

ASSORTED OLIVES

SNOW CRAB CLAWS

POACHED SCALLOPS

STEAMED CLAMS

OVEN ROASTED POTATOES

Seafood



CHEF BILL'S CRAB CAKES

PICKLED SHRIMP

SIDE OF SMOKED SALMON
OR POACHED SALMON

COCKTAIL SHRIMP

SHRIMP SCAMPI

BREADED SOLE

CRABMEAT CASSEROLE

JUMBO LUMP CRABMEAT
CASSEROLE \$33.0

LOBSTER TAIL

STUFFED SHELLS

Starters



COLOSSAL SHRIMP
COCKTAIL \$18.0

SHRIMP STUFFED
WITH CRABMEAT \$30.0

BLACKENED FILET OF SALMON \$23.0

MUSHROOMS STUFFED WITH CRAB

SCALLOPS WRAPPED IN BACON*

SPINACH SALAD*

MARINATED SKIRT STEAK

SEA SCALLOPS

CHICKEN FRANCAISE

VEAL MILANESE

CHICKEN PICATA

VEAL SCAMPI

Passed Cold Hors D'oeuvres

PEPPER CRUSTED STEAK ON CROSTINI
WITH HORSERADISH

ANTIPASTO KABOBS*

SWEET POTATO ROUNDS WITH
ROASTED RED PEPPER AND GOAT
CHEESE*

POACHED SALMON WITH ORZO SALAD

Grico's Menu



SMOKED SALMON TARTARE ON
CUCUMBER ROUNDS*

ASSORTED HUMMUS WITH PITA CHIPS

TABULI*

ENDIVE CHICKEN WITH PECAN AND
GRAPE TOMATOES*

WASABI SHRIMP ON CUCUMBER
ROUNDS*

OVEN ROASTED BEEF TENDERLOIN
SANDWICH WITH HORSERADISH

CITRUS POACHED SHRIMP WITH HOUSE
TANGY COCKTAIL*

LOBSTER SALAD ON MARTIN'S ROLLS

Salads



APPLE WALNUT \$10.0

CAESAR

PASTA SALAD WITH
VEGETABLES

MIXED GREENS

ARUGULA SALAD

ROASTED RED PEPPER BISQUE

GREEN BEAN WITH BALSAMIC

QUINOA TABBOULEH

ROAST HEIRLOOM CARROTS

MINESTRONE PASTA SALAD

HUMMUS AND TZATZIKI WITH PITA

PICKED VEGETABLE

MARINATED MUSHROOMS

CALAMARI SALAD

BOWTIE PASTA SALAD

GREEK PASTA SALAD

PANZANELLA

CHICKEN SALAD

SIDE SALAD

CAESAR SALAD

Pasta



LINGUINE

PENNE BOLOGNESE

SEAFOOD FRA
DIAVOLO \$32.0

MEAT LASAGNA

CLASSIC MEAT LASAGNE

CLASSIC SMOOTH RED SAUCE

ARRABIATA

PASTA ALFREDO

ALFREDO WITH SUNDRIED TOMATOES
AND BASIL

ALFREDO WITH PROSCIUTTO AND PEAS

AGLIO E OLIO WITH BROCCOLI

AGLIO E OLIO WITH MUSHROOMS

AGLIO E OLIO WITH CHICKEN

CAJUN SHRIMP

VEGETARIAN LASAGNA, MANICOTTI, OR
STUFFED SHELLS

GRILLED VEGETABLE LASAGNA,
MANICOTTI, OR STUFFED SHELLS

MEATLESS TOMATO LASAGNA,
MANICOTTI, OR STUFFED SHELLS

TOMATO MEAT SAUCE LASAGNA,
MANICOTTI, OR STUFFED SHELLS

HOMEMADE MANICOTTI

PENNE

MEAT TORTELLINI

Ingredients Used



PARMESAN

SCALLOPS \$26.0

CHICKEN BREAST

Grico's Menu



LETTUCE
CHEESE
VEGETABLES
HALIBUT
TOMATO
SALAMI
CAMEMBERT
ITALIAN SAUSAGE
TUNA
SHRIMP
SALMON
RED SNAPPER
SWEET POTATOES
BROCCOLI
CARROTS
OLIVES
SHRIMP
RASPBERRY

MUSHROOM CAPS \$16.0

SCAMPI

ASIAN SESAME NOODLE SALAD

AMERICAN PICNIC POTATO SALAD

MASHED POTATOES*

GARLIC MASHED POTATOES*

BUTTERED PARSLEY RED POTATOES*

LYONNAISE POTATOES

RICE WITH HERBS

RICE WITH CRANBERRY ALMONDS

PENNE WITH RED OR MARINARA SAUCE

BOWTIES WITH PEPPERCORN
DRESSING, CUCUMBER, AND GRAPE
TOMATOES WITH DILL

JULIENNE VEGETABLES*

GREEN AND YELLOW SQUASH RIBBONS
WITH SAMBUCA BUTTER*

GREEN BEANS WITH COUSCOUS AND
LEMON VINAIGRETTE

GRILLED ASPARAGUS

MIXED GREEN SALAD*

SPINACH*

COLE SLAW*

ROASTED GARLIC MASHED POTATOES*

CORN ON THE COB*

MASHED POTATOES

PEPPER SHOOTERS

PICKLED EGGS

SESAME NOODLES

FRENCH POTATO SALAD

RANCH PASTA SALAD

GREEN AND RED CABBAGE SLAW

CREAMY MASHED POTATOES

ROASTED RED POTATOES WITH DILL

Side Dishes



BAKED POTATO BAR
(UPCHARGE)

MASHED POTATO BAR
(UPCHARGE)

FINGERLING POTATOES WITH
ROSEMARY

BASIL SCENTED WHIPPED POTATOES

CHEDDAR MASHED POTATOES

RED BLISS AND KIELBASA CASSEROLE

ITALIAN BABY POTATOES

ROASTED SWEET POTATOES AND
BEETS

JULIENNE VEGETABLE

GREEN AND YELLOW SQUASH

Grico's Menu



WILD AND BROWN RICE

COUSCOUS PILAF WITH RAISINS

STEAMED SEASONAL VEGETABLE

CARROTS, BROCCOLI AND
CAULIFLOWER

BROCCOLI CHEESE CASSEROLE

ROASTED CHERRY TOMATOES

Grico's

1074 AvePA 18644, Wyoming,
United States

Opening Hours:

Monday 17:00-22:00
Tuesday 17:00-22:00
Wednesday 17:00-22:00
Thursday 17:00-22:00
Friday 17:00-22:00
Saturday 17:00-22:00

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