

## Great burgers

All of our signature Angus Chuck burgers are served on a grilled split-top bun with French fries and our signature fry dipping sauce. Garnished with a sweet, mild cherry pepper.

**THE GROUND ROUNDER\*** – Our signature burger! 10 oz. of pure deliciousness! Served with American cheese, applewood smoked bacon, shredded lettuce, tomato, red onion, pickles and our special Ground Rounder sauce. 12.99 (1340 cal.)

**CLUBHOUSE BURGER\*** – A Ground Round burger served on grilled thick-sliced white bread topped with Cheddar and Swiss cheese, ham, applewood smoked bacon, shredded lettuce, tomato and mayonnaise. 12.99 (1300 cal.)

**BISON BURGER\*** – 1/3 lb. of tender bison topped with applewood smoked bacon, bleu cheese, shredded lettuce, tomato, pickles, red onion and Ground Rounder sauce. 13.49 (970 cal.)

## Half-pound burgers

ROUND UP ANY OF OUR HALF-POUND BURGERS FEATURED BELOW TO 10 OUNCES FOR \$1

**SWISS, ONION & MUSHROOM\*** – Sautéed onions and mushrooms, Swiss cheese and Ground Rounder sauce. Served with beef au jus dipping sauce. 11.99 (1050 cal. / 10 oz. 1202 cal.)

**GREEN EGGS & HAM\*** – A burger I am...topped with cured ham, fried egg, Cheddar cheese and pesto mayonnaise. 11.99 (1330 cal. / 10 oz. 1482 cal.)

**LITTLE PIGGY\*** – Pulled pork, applewood smoked bacon, cured ham, Cheddar cheese, BBQ sauce and fried onion tanglers sit atop this burger. 11.99 (1280 cal. / 10 oz. 1432 cal.)

**HUNK OF "BURNING" LOVE\*** – Holy Smokes! This burger is packed with heat! Grilled habanero and serrano peppers, pepper-jack cheese, fried jalapeños and smoky chipotle sauce. 11.99 (1330 cal. / 10 oz. 1482 cal.)

**HAYSTACK\*** – Chipotle ranch dressing, Cheddar cheese and onion tanglers. 11.99 (1120 cal. / 10 oz. 1272 cal.)

**SOUTH OF THE BORDER\*** – Fresh guacamole, house-made pico de gallo, seasoned sour cream, tortilla chips, Cheddar cheese and shredded lettuce. 11.99 (1020 cal. / 10 oz. 1172 cal.)

**TEXAS HOLD 'EM\*** – BBQ sauce, caramelized onions, fried jalapeños, applewood smoked bacon, pepper-jack cheese and Ground Rounder sauce. 11.99 (1320 cal. / 10 oz. 1472 cal.)

**BLACK & BLEU\*** – A half pounder is blackened and topped with bleu cheese crumbles and applewood smoked bacon. 11.99 (1090 cal. / 10 oz. 1242 cal.)

WE'VE GOT WHAT YOU LIKE!™

\*Cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## soups

ADD A SIDE OF FLATBREAD (200 CAL.) FOR .99.

**SOUP OF THE DAY** – Crock 5.29/Bowl 6.99 Ask your server for today's selection.

**CHICKEN TORTILLA** – Crock 5.29 (240 cal.) / Bowl 6.99 (480 cal.)

**FRENCH ONION** – Crock 5.29 (330cal.)

## salads

**CHICKEN CLUB** – Crisp fresh salad greens, applewood smoked bacon, blended cheeses, chopped egg and tomatoes with *grilled chicken or crispy chicken tenderloins*. Served with honey mustard dressing and flatbread. *Try our Buffalo version tossed in Buffalo hot sauce with bleu cheese dressing.* 11.49 (1060-1440 cal.)

**TACO SALAD GRANDE** – Crisp shredded lettuce, blended cheeses, black beans, fresh pico de gallo and *your choice of seasoned chicken or beef*. Topped with seasoned sour cream and salsa. 12.49 (900-910 cal.)

**TEXAS TANGLER** – Crisp fresh salad greens with seasoned grilled chicken, black bean corn salsa, onion tanglers, shredded cheeses and drizzled with our hickory BBQ sauce and creamy ranch dressing. Served with flatbread. 12.49 (1060 cal.)

**CRANBERRY WALNUT CHICKEN SALAD** – Tender chicken, applewood smoked bacon, sweet dried cranberries, bleu cheese crumbles, candied walnuts and crisp fresh greens in sweet Italian dressing. Served with flatbread. 12.99 (1020 cal.)

## sandwiches

Choice of one side.

**VEGGIE BURGER** – A tasty veggie burger with shredded lettuce, tomato, onion, pickle and ancho-lime ranch dressing on a grilled split-top bun. 9.99 (510 cal.)

**ISLAND TURKEY BURGER** – A ground turkey burger atop sriracha mayonnaise, lettuce and tomato. Topped with grilled pineapple slices and served on a grilled split-top bun. 9.99 (690 cal.)

**HOT SICILIAN** – Ham, pepperoni, applewood smoked bacon and melted mozzarella cheese on grilled flatbread with marinara sauce for dipping. 10.49 (940 cal.)

**BUFFALO CHICKEN WRAP** – Crispy Buffalo chicken tenderloins, shredded cheeses, applewood smoked bacon, shredded lettuce, tomatoes and ranch dressing. 10.49 (1140 cal.)

**TRADITIONAL CLUB SANDWICH** – Freshly shaved ham and turkey, applewood smoked bacon, Swiss and Cheddar cheeses, shredded lettuce, tomato and mayonnaise on white toast. 10.49 (670 cal.)

**TURKEY PRETZEL** – Shaved turkey, applewood smoked bacon and Swiss cheese with shredded lettuce, tomato and honey mustard on a grilled pretzel roll. 10.49 (880 cal.)



# takeout

## MENU

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# appetizers

ADD GUACAMOLE (100 CAL.) FOR 1.49.

**SOFT PRETZELS** – Served with queso cheese dipping sauce. 8.99 (1000 cal.)

**ORIGINAL CHICKEN WINGS** – 1 lb. of wings. 12.99 (930 cal.)

**BONELESS CHICKEN WINGS** – 11.99 (610 cal.)

*Choose your favorite sauce!* • Parmesan garlic (390 cal.) • Honey BBQ (240 cal.)  
Honey sriracha (230 cal.) • Buffalo (15 cal.) • Sweet chili sauce (280 cal.)

**TOWER O' RINGS** – A tower of golden-fried onion rings. Served with ranch dressing and French onion dipping sauce. 8.99 (900 cal.)

**CHICKEN QUESADILLA** – Savory chicken, melted cheeses, fresh pico de gallo and applewood smoked bacon. Served with seasoned sour cream and salsa. 11.99 (1120 cal.)

**OUTRAGEOUS NACHOS GRANDE** – Melted cheeses, fresh pico de gallo, shredded lettuce and jalapeños with *seasoned chicken or beef*. Served with seasoned sour cream and salsa. 13.99 (1400-1410 cal.)

**TRIPLE SAMPLER** – A generous sampler of guest favorites: potato skins, chicken tenderloins (Buffalo or plain) and mozzarella cheese sticks. 15.99 (1680-1710 cal.)

**FRIED CHICKEN STREET TACOS** – Fried chicken strips topped with creamy jalapeño cole slaw, tomatoes, house-made avocado ranch dressing and a black pepper honey drizzle. Served with a side of roasted salsa verde. 11.99 (940 cal.)

**TEXMEX STREET TACOS\*** – Grilled sirloin steak, sautéed peppers and onions in tortillas topped with house-made avocado ranch dressing and roasted salsa verde. Served with a side of pico de gallo. 11.99 (940 cal.)

**GRILLED ANGUS CHUCK SLIDERS\*** – Grilled Angus beef topped with pepper-jack cheese and caramelized onions on a grilled sweet roll. Served with a garnish of onion rings and a side of Ground Rounder sauce. 10.99 (1670 cal.)

**FRIED GREEN BEANS** – Crispy fried green beans served with French onion dipping sauce. 6.99 (640 cal.)

**BUFFALO CHICKEN QUESADILLA** – Buffalo marinated chicken and a blend of cheeses. Served with our own avocado ranch dressing and roasted salsa verde. 11.99 (1250 cal.)

**BLTA POTATO SKINS** – Potato skins filled with cheeses, crispy applewood smoked bacon, tomatoes and shredded lettuce. Drizzled with our avocado ranch dressing that's so good we serve up extra on the side for dipping. 7.99 (1050 cal.)

# ARTISAN flatbreads

**TEXAS TANGLER FLATBREAD PIZZA** – Grilled chicken, mozzarella cheese, diced red onions and tomatoes all topped with BBQ sauce, ranch dressing and onion tanglers. 13.99 (1140 cal.)

**CHICKEN CAPRESE FLATBREAD PIZZA** – Chicken, sun-dried tomato pesto, in-house oven roasted tomatoes, caramelized onions, mozzarella and Parmesan cheeses are topped with fresh basil and balsamic glaze. 13.99 (1000 cal.)

# seafood

Choice of two sides unless otherwise specified.

**FISH & CHIPS** – Beer battered fish with French fries and cole slaw. Served with lemon and tartar sauce. 14.99 (1161 cal.)

**BAKED COD** – Baked cod topped with butter and crumbs. 14.99 (500 cal.)

**FRIED SHRIMP** – Golden-fried shrimp with cocktail sauce. 15.99 (680 cal.)

**ORANGE GRILLED SALMON** – Cajun-grilled salmon basted in an orange marinade. 16.99 (820 cal.)

# pasta

All pasta dishes are sprinkled with Parmesan cheese and fresh parsley and served with flatbread unless otherwise specified.

**TUSCAN SEAFOOD PASTA** – Broiled scallops and shrimp, bruschetta mix and linguine tossed in a delicate white sauce. 17.49 (1070 cal.)  
Lighter portion 13.99 (750 cal.)

**CHICKEN ALFREDO** – Penne pasta with rich Alfredo sauce, topped with grilled chicken breast. 13.49 (1250 cal.) Add broccoli 1.79 (50 cal.)  
Lighter portion 10.49 (810 cal.)

# chicken and ribs

Choice of two sides.

**BBQ BABY BACK RIBS** – Our famous, tender, slow-cooked, barbequed baby back ribs. Full rack 21.99 (1460 cal.) Half rack 14.99 (730 cal.)

**BALSAMIC CHICKEN DINNER** – Grilled chicken breasts topped with white butter sauce, fresh house-made bruschetta and a splash of balsamic glaze. 14.99 (650 cal.) Lighter portion single breast 11.99 (400 cal.)

**CHICKEN TENDERLOINS PLATTER** – Plain or Buffalo. 12.99 (920-1040 cal.)

# texmex

ADD GUACAMOLE (100 CAL.) FOR 1.49.

**UNMASKED BURRITO** – Everything that goes into a burrito except the tortilla. Cilantro-lime rice topped with fresh black bean corn salsa, Cajun chicken, shredded cheese, pico de gallo and chopped cilantro. Served with a side of seasoned sour cream and salsa. 11.49 (690 cal.)

**SIZZLING FAJITAS** – Served over a bed of grilled peppers and onions with shredded cheeses, fresh pico de gallo and seasoned sour cream. Served with warm flour tortillas. Steak\* (1330 cal.) or Chicken (1330 cal.) 14.99  
Steak\* & Chicken Combo 15.99 (1330 cal.)

**STEAK BURRITO** – Seasoned steak, fresh black bean corn salsa and Spanish rice, rolled inside a flour tortilla. Topped with chili con queso, pico de gallo and cilantro. Served with seasoned sour cream, salsa and a side of cilantro-lime rice. 13.49 (840 cal.)

**BAJA TACOS** – Golden-fried fish or grilled shrimp topped with cabbage, pico de gallo and a tangy dressing. Served with Spanish rice. 13.49 (1000-1090 cal.)  
Lighter portion 10.49 (700-810 cal.)

**TRIPLE FAJITAS\*** – Our signature fajita with grilled strips of seasoned steak, chicken and broiled Cajun shrimp served sizzling hot. 18.99 (1430 cal.)

# steak

Choice of two sides unless otherwise specified.

ALL OF OUR STEAKS ARE FROM "USDA CHOICE" CORN-FED MIDWESTERN BEEF.

**GRILLED ASPARAGUS BÉARNAISE\*** – A 12 oz. center-cut sirloin topped with tender grilled asparagus spears and Béarnaise sauce. 21.49 (890 cal.)  
7 oz. center-cut sirloin 17.49 (630 cal.)

**CARIBBEAN SIZZLING SIRLOIN TIPS\*** – Sirloin tips basted in sweet and spicy BBQ sauce. Served over sautéed peppers, onions and caramelized pineapple. Served with choice of one side. 15.49 (1220 cal.)

**CENTER-CUT SIRLOIN\*** – A 12 oz. center-cut cooked to your liking. 19.99 (800 cal.) 7 oz. center-cut sirloin 15.49 (530 cal.)

**7 OZ. CENTER-CUT SIRLOIN & SHRIMP\*** – A 7 oz. center-cut sirloin served with golden-fried shrimp. 20.49 (760 cal.)

**CHOICE 10 OZ. RIBEYE\*** – Hand cut steak seasoned with our house steak blend. Served with a crunchy onion ring garnish. 19.99 (1170 cal.)

## CLASSIC SIDES

- House Salad (230 cal.)
- Small Caesar Salad (250 cal.)
- Rice Pilaf (160 cal.)
- Baked Potato (140 cal.)
- Mashed Red Skin Potatoes (150 cal.)
- Seasonal Vegetable (120 cal.)
- House-made Chips with French Onion Dipping Sauce (490 cal.)
- French Fries or Tater Tots with our GR Signature Fry Dipping Sauce (520-580 cal.)
- Cole Slaw (150 cal.)

## SPECIALTY SIDES, \$1.79 EXTRA

- Sweet Potato Fries served with Sriracha Dipping Sauce (520 cal.)
- Onion Rings served with French Onion Dipping Sauce (470 cal.)
- Fried Green Beans with French Onion Dipping Sauce (390 cal.)
- Loaded Baked Potato (510 cal.)



2,000 calories a day is used for general nutrition advice, but calorie needs vary.  
Written nutritional information available upon request.



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\*Cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.