

Saturday, December 15, 2018

APPETIZERS

Breaded Toasted Cheese Ravioli

Served with Marinara Sauce

7

Baked Clams Casino

Whole Littleneck Clams topped with Butter, Bell Pepper, Pimiento, White Wine & Bacon

9

Breaded Zucchini Sticks

Served with Creamy Horseradish Dip

7

SOUP: 4 / 5
CRAB CHOWDER

LUNCH VEGETABLE:
CORN

SANDWICHES

Pork Cuban Panini

*Natural Cuban seasoned Pork Roast, Genoa Salami and Ham topped with Swiss Cheese, Pickel Chips & Mustard
Served on a Ciabatta Roll with French Fries*

9

Grilled Hot Italian Sausage Sandwich Parmigiana

Served on a Sub Roll with melted Mozzarella Cheese, Sweet or Spicy Marinara Sauce & French Fries

9

LUNCH SPECIALS

Available until 5:00 PM

-All Lunch Specials Served with Cole Slaw-

Char-Grilled Top Sirloin Steak "Montreal"

*Boneless 8 oz. Steak Seasoned with Onion, Black & Red Pepper, and Sea Salt & Garlic
Served with French fries & vegetable*

14

Broiled Black Sea Bass Fillet with Rice & Vegetables

Mild-Sweet Tasting with Firm Texture...Topped with Toasted Almonds

11

Walnut & Goat Cheese Spinach Salad with Grilled Garlic Shrimp

Fresh Spinach with Egg, Tomato, Bacon, Walnuts & Goat Cheese...Dijon Vinaigrette dressing on the side

14

Baked Manicotti & Meatballs w/ garlic bread

Stuffed with Ricotta Cheese---Topped with Mozzarella Cheese & Marinara Sauce

9

Fried Breaded Clam Super Strips

Served with Tartar Sauce, french fries & vegetable

9

Beet & Walnut Salad with Grilled Chicken

*Mixed Baby Greens topped with Sliced Beets, Walnuts & Crumbled Goat Cheese
Served with Choice of Dressing on the Side*

12

Sautéed Calves Liver

Topped with Grilled Onions & Bacon... served with rice & vegetable

9

Fried Corkscrew Shrimp

1/2 lb. Lighty Battered Shrimp served with French Fries & Tartar Sauce

9

ASK US ABOUT OUR FLIGHTS OF BEER

****LUNCH DESSERT SPECIAL OF THE DAY****

CHOCOLATE PEANUT BUTTER EXPLOSION CAKE

7

Please ask your server about coffee & additional desserts



Saturday, December 15, 2018

APPETIZERS

“Shrimp Jammers” (6) with Salsa

Breaded & Stuffed with Jalapeno Peppers, Cream Cheese, Monterey Jack & Cheddar Cheeses

9

Santa Roll

Spicy Tuna & Avocado Inside, Topped with Tuna, White Tuna & Scallion

11

Vegetarian Spring Rolls (4)

Deep-Fried Delicate Chinese Pastry filled with crisp Oriental Vegetables

Served with Thai Style Spicy Chili Sweet Sauce

9

SOUP: 4 / 5

CRAB CHOWDER

VEGETABLES:

STEAMED BROCCOLI 3

STEAMED ZUCCHINI 3

HEART



HEARTY

SORRY, NO SUBSTITUTIONS

Peppercorn Dusted Filet Mignon (5 oz.)

Served Grilled over a roasted Portabella Mushroom with a Red Wine-Balsamic Reduction & Fresh Asparagus and Rosemary-Garlic Roasted Bliss Potatoes

19

Char-Grilled Boneless Chicken Breast

Served on Grilled Pineapple with a Fruited Almond Basmati Rice & sautéed Zucchini Topped with a Citrus Reduction

15

Pan Seared Jumbo Shrimp (5)

Served with a Ragout of Portabella Mushrooms, Eggplant, Diced Tomato and Spring Onions Topped with a light Sun Dried Tomato and Roasted Red Pepper Pesto over Angel Hair Pasta

17

DINNER ENTREES

Served with a Choice of: A Cup of Soup or a Tossed Salad or Cole Slaw

Char-Grilled “Grass Fed” Rib-Eye Steak

Boneless 14 oz. Steak served with Roasted Garlic-Rosemary Potatoes & Steamed Zucchini

26

Broiled Florida Red Snapper Fillet

Topped with Fresh House-Made Mango Salsa

19

Roast Prime Rib *au Jus*

26

Roast Prime Rib Combo *au Jus* with 3Jumbo Stuffed Shrimp

32

Veal Portabella

Medallions of Veal sautéed with Shallots in a Brown Portabella Mushroom Sauce

19

Broiled Colossal Lobster Tail (10-12oz.)

Brazilian Tail served with Drawn Butter

29

Pot Roast

House-Made Specialty served with Potato Pancakes & Applesauce

15

Broiled Atlantic Haddock Fillet

Wild caught, mild flavored & flaky white...Served with a Shrimp, Cilantro & Artichoke Heart Cream Sauce

16

Eggplant Parmigiana

Breaded Eggplant topped with Mozzarella Cheese and Marinara Sauce...Served with Linguini

15

Baked Lobster Macaroni & Cheese

Macaroni Pasta & Lobster Meat tossed with White Cheddar Cheese, Cream Cheese & Parmesan Cheese

21

****DINNER DESSERT SPECIAL OF THE DAY****

CHOCOLATE TUXEDO BOMBE CAKE

7

Please ask your server about coffee & additional desserts

Having a Celebration Soon? *Sweet 16 *Anniversary *Baby Shower *Bridal Shower

Why not have it at our Private Party facility, “The Villa” Visit us online @www.villaprivateparties.com or call 732.349.1463