

**Saturday, November 18, 2017**

**APPETIZERS**

**Vegetarian Spring Rolls (4)**

*Deep-Fried Delicate Chinese Pastry filled with crisp Oriental Vegetables  
Served with Thai Style Spicy Chili Sweet Sauce*

8

**Baked Clams Casino**

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

9

**Deep-fried Butter Breaded Mushrooms**

*Served with Creamy Horseradish Dip*

8

**SOUP: 4 / 5**

**SPLIT PEA**

**LUNCH VEGETABLE:**

**BABY CARROTS**

**SANDWICHES**

**Philly Style Prime Rib Cheesesteak**

*Sliced Prime Rib of Beef w/ Sautéed Onion, Mushrooms & Provolone Cheese on a Sub Roll  
Served with French Fries*

10

**Boneless Beef Short Rib & Muenster Cheese Melt**

*Served on Rye Bread with Cole Slaw & French Fries*

11

**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*

13

**Broiled Monkfish Fillet**

*"Poor-Man's Lobster" served with Drawn Butter, rice & vegetable*

10

**Chopped Salad with Grilled Garlic Shrimp**

*A blend of Julienned Broccoli, Slivered Brussels Sprout, Chopped Cabbage, Chopped Kale, Chicory & Tomatoes  
Choice of Dressing on the side*

14

**Baked Manicotti & Meatballs w/ garlic bread**

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

8

**Fried Shrimp Basket**

*1/2 lb. Yuengling battered Shrimp served with french fries & Tartar Sauce*

9

**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

**BBQ Center-Cut Pork Chop**

*Char-Grilled 8 oz. Chop with Sweet Baby Ray's BBQ Sauce, rice & vegetable*

9

**Rosemary Roasted Half Chicken**

*Topped with Honey-Orange Glaze... Served with rice & vegetable*

8

***SPECIAL SELECTIONS OF THE MONTH***

*NICK'S SELECTION – CARTON SEASONAL 6  
DIANE'S SELECTION – CAPE MAY SEASONAL 6.5*

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

**DARKSIDE OF THE MOON CAKE**

6

Please ask your server about coffee & additional desserts



**Saturday, November 18, 2017**

**APPETIZERS**

**Pot Stickers (6)**

*Fried Pork Dumplings served with Sesame-Ginger Dipping Sauce*

8

**Wave 727 Roll**

*Asparagus Tempura & Avocado inside, Spicy Salmon outside, dusted with Cajun Seasoning*

11

**Deep-fried Butter Breaded Mushrooms**

*Served with Creamy Horseradish Dip*

8

**SOUP: 4 / 5**

**EGG DROP W/**

**CHEESE TORTELLINI**

**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

**Poached Salmon Fillet with Fresh Julienne Vegetables**

*Served on a Bed of Black Beluga Lentils 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

**Baked Red Snapper Oreganata**

*Fresh Snapper Fillet topped with a Seasoned Bread Crumb Mix*

18

**Veal Oscar**

*Sautéed Veal Medallions with Fresh Asparagus, Lump Crabmeat and Béarnaise Sauce*

20

**Roast Prime Rib au Jus**

26

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

32

**Roast Loin of Pork**

*Boneless Pork Loin with Apples & Pears in Cinnamon Brown Sugar Sauce with Fresh Mashed Potatoes*

16

**Broiled Colossal Lobster Tail (10-12oz.)**

*Brazilian Tail served with Drawn Butter*

28

**Broiled Mahi-Mahi Fillet**

*Topped with Toasted Almonds*

18

**Steamed Snow Crab Legs**

*1 lb. Whole Alaskan Snow Crab Legs served with Drawn Butter*

20

**Broiled Sea Bream Fillet**

*Sea Bream Moist Flesh has a Rich, Sweet Flavor with a Tender but Firm Texture*

*Topped with House-Made Mango Salsa*

16

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

**RED VELET SKYSCRAPER 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