

Monday, July 24, 2017

APPETIZERS

Breaded Avocado Slices

Deep Fried Avocado Slices served with Thai Chili Sauce

8

Queso dip Side Sticks (8) with Salsa

A spicy southwestern favorite with creamy cheddar cheese, green chile, tomato & seasonings...Crunchy Chip Breading

8

Fried Mac & Cheese Wedges

Served with Marinara Sauce

7.5

SOUP: 4 / 5

BEEF SOUP

W/ PEARL PASTA

LUNCH VEGETABLE:

CORN

SANDWICHES

Pork Cuban Sandwich w/ French Fries

*Natural Cuban seasoned Pork Roast, Genoa Salami and Ham topped with Swiss Cheese, Pickel Chips & Mustard
On a Toasted Italian Roll*

9

Char-Grilled Lamb Burger with French Fries

1/2 lb. Ground Lamb Burger served on a Hard Roll with Lettuce, Tomato & Tzatziki Sauce

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

Baked Sea Scallops Casino-Style w/ rice & vegetable

Topped w/ Butter, White Wine, Bell Pepper, Pimiento & Chopped Bacon

13

Romaine Wedge-Style Salad with Grilled Chicken

Romaine Hearts with crumbled Blue Cheese, Blue Cheese Dressing, Bacon, Diced Tomato & Cracked Black Pepper

12

Baked Manicotti & Meatballs w/ garlic bread

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

8

"Fish & Chips"

Beer Battered Cod Wedges with french fries, vegetable & malt vinegar

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

Grilled Pork Chop

Char-Grilled Center Cut Chop (8 oz.) with applesauce, rice & vegetable

9

Tuna Poke Bowl

*Sushi Grade Tuna mixed with Baby Field Greenss, Wakame & Spicy Hawaiian Poke Sauce over Rice
Topped with Red Onions, Avocado & Sesame Seeds*

11

Fried Tempura Soft Shell Crab Sandwich w/ French Fries

Deep Fried Soft Shell Crab on a Hard Roll...Served with Lettuce, Tomato & Tartar Sauce

12

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****

CHAMBORD CHOCOLATE CAKE

6

Please ask your server about coffee & additional desserts



Monday, July 24, 2017

APPETIZERS

BBQ Pig Wings (8)

Fried Pig Wings tossed in BBQ Sauce

10

Baked Clams Casino

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

9

Oysters Rockefeller (5)

*Half-Shell Oysters baked with seasoned Spinach, Monterey Jack & Mozzarella Cheese
Topped with Hollandaise Sauce*

10

Deep-Fried Breaded Half Moon Mozzarella (4)

Served with Marinara Sauce

8

SOUP: 4 / 5

BEEF SOUP

W/ PEARL PASTA

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 16 oz. T-bone Steak

Choice Short-Loin Steak topped with Beer-Battered Onion Rings

24

Broiled Wild Ivory King Salmon

*Fresh White Alaskan Salmon Fillet Succulent Full-Flavored with the Highest Omega-3 Content
Topped with Grilled Asparagus & Béarnaise Sauce*

24

Roast Prime Rib *au Jus*

26

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

32

Roast Loin of Pork

Boneless Pork Loin with Fresh Mashed Potatoes, Gravy & Applesauce

16

Veal Portabella

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

19

Broiled Crusted Alaskan Cod Fillet

Wild caught, mild flavored & flaky white... Topped Potato, Scallions & Cheddar Cheese

16

Rotisserie-Style Roasted Half Chicken

Marinated Chicken with Mashed Potatoes & Mixed Fresh Vegetables

14

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

CHAMBORD CHOCOLATE CAKE

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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"

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