

Tuesday, September 19, 2017

APPETIZERS

Breaded Zucchini Sticks

Served with Creamy Horseradish Dip

7

Baked Clams Casino

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

9

Pot Stickers (6)

Fried Pork Dumplings served with Sesame-Ginger Dipping Sauce

8

SOUP: 4 / 5
SPLIT PEA

LUNCH VEGETABLE:
CORN

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

Hot Turkey Sandwich

Served with fresh mashed potatoes, stuffing, gravy & vegetable

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

13

Basil & Vidalia Onion Crusted Arctic Char with Rice & Vegetables

Fresh Pacific Arctic Char Fillet topped with a Lemon-Basil Buerre Blanc

10

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

Penne Pasta with Broccoli

Pencil Point Pasta and Fresh Broccoli in Olive Oil & Garlic--Topped w/ Romano Cheese

Served with garlic bread

8

Fried Breaded Sea Scallops (9)

Served with Tartar Sauce, french fries & vegetable

10

Buffalo Chicken Salad

Crisp Romaine topped with Chick-Arrones tossed in Buffalo sauce, Chopped Celery & Blue Cheese Crumbles

Blue Cheese or Ranch Dressing served on the side

12

Chicken General Tso w/ vegetable

Chicken Tempura Chunks tossed in a Sweet & Spicy Sauce...served over White Rice

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

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****

RASPBERRY MARBLE CHEESECAKE

6

Please ask your server about coffee & additional desserts



Tuesday, September 19, 2017

APPETIZERS

Deep-Fried Breaded Half Moon Mozzarella (4)

Served with Marinara Sauce

8

Tuna Pizza (Japanese Style)

*Diced Tuna over Japanese flat bread topped with Mozzarella, Panko Bread Crumbs & Red Onion
Finished with Spicy Mayo*

9

Deep-fried Butter Breaded Mushrooms

Served with Creamy Horseradish Dip

8

SOUP: 4 / 5
SPLIT PEA

VEGETABLES:
STEAMED BROCCOLI 3
STEAMED ZUCCHINI 3

Roast Prime Rib au Jus

18

Char-Grilled 16 oz. T-bone Steak

Choice Steak topped with Beer-Battered Onion Rings

18

DINE IN ONLY

With 3 Jumbo Broiled Stuffed Shrimp

24

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

Broiled Alaskan Cod Fillet

Wild caught, mild flavored & flaky white... Topped with Toasted Almonds

16

Broiled Wild Coho Pacific Salmon Piccata Verde

Fresh Salmon Fillet Topped With a Lemon Butter and Caper Sauce over Fresh Spinach

18

Roast Loin of Pork

Boneless Pork Loin with Fresh Mashed Potatoes, Gravy & Applesauce

16

Broiled Colossal Lobster Tail (10-12oz.)

Brazilian Tail served with Drawn Butter

28

Baked Red Snapper Oreganata

Fresh Snapper Fillet topped with a Seasoned Bread Crumb Mix

18

Baked Lobster Macaroni & Cheese

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

16

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

TRIPLE CHOCOLATE MOUSSE CAKE

6

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