



Monday, February 06, 2012



APPETIZERS

Sea Scallops wrapped with Bacon
8.5

Breaded Toasted Cheese Ravioli
Served with Marinara Sauce
6

Baked Clams Casino
Whole Littleneck Clams topped with Butter, Bell Pepper, Pimiento, White Wine & Bacon
7

SOUP: 3 / 4
ESCAROLE

LUNCH VEGETABLE:
MIXED

SANDWICHES

Hot Turkey Sandwich
Served with fresh mashed potatoes, gravy & vegetable
7

BBQ Pork Sliders (2)
Pulled Pork with Smokey BBQ Sauce on Slider Rolls with french fries
7

LUNCH SPECIALS

Available until 5:00 PM

-All Lunch Specials Served with Cole Slaw -

Sirloin Steak Sandwich
Boneless 8 oz. New York Strip on toast points topped with Shallot-Garlic Butter
Served with french fries & vegetable
13

Grilled Garlic Shrimp over Mixed Baby Greens
Served with a Balsamic Vinaigrette Dressing
10

Baked Flounder Florentine w/ rice & vegetable
Fresh Fillets Stuffed with Seasoned Spinach & Swiss Cheese---Topped with Hollandaise Sauce
10

Penne Pasta "Claudia" with garlic bread
Pencil-Point Pasta & Julienne Zucchini in a Tomato-Basil Cream Sauce
7

Spinach Salad with Grilled Chicken Breast
With Mushrooms, Grape Tomatoes, Bacon & Hard-Boiled Egg
Dijon Vinaigrette Dressing on the side
9

Grilled Pork Chop
Char-Grilled Center Cut Chop (8 oz.) with applesauce, rice & vegetable
7

Fried Shrimp Basket
1/2 lb. Yuengling battered Shrimp served with french fries & Tartar Sauce
8

Roasted Half Chicken
Served with Home-Style Gravy, Mashed Potatoes & Vegetables
7

SPECIAL SELECTIONS OF THE MONTH
NICK'S SELECTION – OMMEGANG RARE VOS 6
DIANE'S SELECTION – LONG TRAIL DOUBLE BAG 5

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

SNICKER'S CHOCOLATE TRUFFLE
4.5

Please ask your server about coffee & additional desserts





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APPETIZERS

Loaded Potato Sticks (8)

Bite size... Stuffed with Potato, Cheddar Cheese, Sour Cream, Bacon, Onions and Chives

6

Baked Escargot

Topped with Shallot-Garlic Butter

7

Steak & Cilantro Empanadas (4)

Served with Thai Chili Sauce

8

SOUP: 3 / 4

CREAM OF CHICKEN

VEGETABLES:

STEAMED BROCCOLI 3

STEAMED ASPARAGUS 4

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

17

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

16

DINNER ENTREES

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

Grilled Hot Italian Sausage

Served with Broccoli Rabe sautéed in Olive Oil & Garlic over Rigatoni

14

Broiled Fluke

Fresh Fluke Fillets topped with House-Made Mango Salsa

16

Roast Prime Rib *au Jus*

21

Shrimp & Ravioli Parmigiana

Jumbo Shrimp & Cheese Filled Pasta with Marinara Sauce & Mozzarella Cheese

18

Roast Loin of Pork

Boneless Pork Loin with Fresh Mashed Potatoes, Gravy & Applesauce

12

Broiled Salmon Fillet

Fresh Atlantic Salmon Fillet topped with Roasted Red Pepper-Sun Dried Tomato Pesto

16

Roasted Half Duckling

Crispy Duckling with a Zinfandel-Dark Cherry Sauce

18

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

OREO COOKIE CHEESECAKE

4.5

Please ask your server about coffee & additional desserts

Towels on sale now - Limited quantities \$20 / each
Please join us 2/15/12 for our 7th Annual J. Phillip Citta Cancer Fundraiser

