

Thursday, March 22, 2018

APPETIZERS

Breaded Cheddar Cheese Balls

A Boardwalk Favorite 1/2 pound breaded Cheddar Cheese Balls

8

Baked Clams Casino

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

9

Deep-Fried Breaded Half Moon Mozzarella (4)

Served with Marinara Sauce

8

SOUP: 4 / 5

CREAM OF TOMATO

LUNCH VEGETABLE:

BABY CARROTS

SANDWICHES

Beef Barbacoa Tacos (3)

Slow cooked shredded Beef served inside a Flour Tortilla topped with Avocado, Cilantro, Red Onions, Queso Fresco & Salsa Rojo on the side

11

Italian Sub Sandwich

Ham, Salami, Pepperoni, Provolone Cheese, Lettuce, Tomato & Raw Onion on a Sub Roll Served with french fries

9

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 Beer Battered Onion Rings Served with French Fries & Vegetable

15

Broiled Atlantic Salmon Fillet

Served with rice & vegetable

10

Mozzarella & Roasted Red Pepper Salad with Grilled Chicken

Fresh Romaine Lettuce Blend topped with Fresh Mozzarella Balls, Roasted Red Peppers and Grilled Chicken Served with House Dressing on the side

12

Penne Pasta with Broccoli

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

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

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 Greens, 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****

LIL RED VELVET

7

Please ask your server about coffee & additional desserts



Thursday, March 22, 2018

Tijuana Taco Thursday!

MIX ANY THREE FOR \$10

Add Guacamole or Sour Cream for 1.00

Pork Carnitas Tacos (3)

Slow cooked shredded pork served inside a Flour Tortilla topped with Avocado, Cilantro, Red Onions, Queso Fresco & Salsa Verde on the side

10

Fish Tacos (3)

Pan Seared Alaskan Pollock served inside a Flour Tortilla topped with Avocado, Pico de Gallo & Chipotle Mayo

10

Ground Beef Tacos (3)

*Marinated Ground Beef inside Flour tortillas topped with Lettuce, Tomatoes, Shredded Cheddar Cheese
Sour Cream on the side*

10

Shrimp Tacos (3)

Pan Seared Shrimp served inside a Flour Tortilla topped with Avocado & Spicy Slaw

10

Chicken Carnitas Tacos (3)

*Shredded Chicken cooked with Jalapeno Peppers & Onions served inside a Flour Tortilla
Topped with Avocado, Cilantro & Queso Fresco*

10

APPETIZERS

Red Rose Petal Roll

Scallop Tempura Inside, Eel, Wasabi Mayonnaise, Eel Sauce & Dried Cranberry on top

12

Stuffed Avocado with Crab Salad (2)

Two Avocado Halves stuffed with Peppers, Onions, Cucumbers & Lump Crab Meat

8

SOUP: 4 / 5

CREAM OF TOMATO

VEGETABLES:

STEAMED BROCCOLI 3

STEAMED ZUCCHINI 3

HEART

HEARTY

SORRY, NO SUBSTITUTIONS

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

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

DINNER ENTREES

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

Char-Grilled 16 Oz. Top Sirloin Steak "Montreal"

Boneless 16 oz. Steak Seasoned w/ Onion, Black & Red Pepper, Sea Salt & Garlic

21

Grilled Yellowfin Tuna Steak

Char Grilled Yellowfin Tuna Topped with a Hollandaise Sauce over Steamed Spinach

17

Pot Roast

House-Made Specialty served with Potato Pancakes & Applesauce

15

Roast Prime Rib au Jus 26

Roast Prime Rib Combo au Jus with 3Jumbo Stuffed Shrimp

32

Broiled Colossal Lobster Tail (10-12oz.)

Brazilian Tail served with Drawn Butter

29

Baked Meat Lasagna

House-Made Specialty topped with Mozzarella Cheese & Marinara Sauce...Served with Garlic Bread

14

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

CARROT 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