

Friday, August 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

Fried New England Clam Chowder Bites (8)

Served with Tarter Sauce & Cocktail Sauce

9

SOUP: 4 / 5
BEEF VEGETABLE

LUNCH VEGETABLE:
MIXED

SANDWICHES

“Ultimate Reuben” w/ french fries

Corned Beef, Pastrami, Cole Slaw, Russian Dressing & melted Swiss Cheese on Rye

10

Chicago Style Beef Gyro

*Seasoned Beef Strips served on Pocket Pita with Tzatziki Sauce, Shredded Lettuce & Tomatoes
French Fries & Pickle Chips*

8

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 a Red Wine Demi-Glace
Served with French fries & vegetable*

15

Broiled Atlantic Salmon Fillet

Served with rice & vegetable

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

Angel Hair Pasta with White or Red Clam Sauce

Served with garlic bread

8

“Fish & Chips”

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

9

Cranberry, Orange & Pecan Chicken Salad

*Mixed Baby Greens tossed with Cranberries, Oranges & Candied Pecans topped with Grilled Chicken Breast
Raspberry Vinaigrette served on the side*

12

Grilled Polish Kielbasa

Served with Spiced Sauerkraut & Pierogies with Sour Cream

8

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****

JAVAMOON CAKE

6

Please ask your server about coffee & additional desserts



Friday, August 18, 2017

APPETIZERS

Deep Fried Potato Chip Nachos

*Thin Sliced Potato Chips Deep Fried covered in Cheddar Beer Cheese
Topped with Ground Beef, Bacon, Red Onions and Jalapeno Peppers*

10

Snooki Roll

Tempura Pickle inside, topped with White Tuna & Srirachi Chili Sauce

10

Sea Scallops wrapped with Bacon

10

SOUP: 4 / 5
SPLIT PEA

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 Portabella

Choice Short-Loin Steak topped with sautéed onions & Portabella Mushrooms

24

Broiled Mako au Poivre

Fresh Shark Steak Topped with a Creamy Green Peppercorn Sauce

15

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 Fresh Mashed Potatoes, Gravy & Applesauce

16

Veal Saltimbocca

Sautéed Veal Topped with Prosciutto & Provolone in a White Wine/Butter Sauce over Fresh Spinach

19

Broiled Colossal Lobster Tail (10-12oz.)

Brazilian Tail served with Drawn Butter

28

Broiled Monkfish Fillet

“Poor-Man’s Lobster“ served with Drawn Butter

17

Rosemary Roasted Half Chicken

Served with Honey-Orange Glaze, Mashed Potatoes & Fresh Mixed Vegetables

14

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

OREO COOKIE CHEESECAKE

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