

## Saturday, July 21, 2018

### 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

#### **Queso dipNside Sticks (8) with Salsa**

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

8

SOUP: 4 / 5  
**SOUTHWEST LENTIL**

LUNCH VEGETABLE:  
**MIXED**

### 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

#### **Grilled Chicken Portabella Sandwich**

*Boneless Breast on a Hard Roll with Portabella Mushrooms, Provolone Cheese, lettuce & tomato*

*Served with french fries*

10

### 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

#### **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

#### **Penne Pasta with Broccoli**

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

*Served with Garlic Bread*

8

#### **Fried Coconut Shrimp (7) with rice & vegetable**

*Jumbo Shrimp rolled in Coconut...Deep-Fried and served with a Pineapple & Coconut Dipping Sauce*

14

#### **Greek-Style Pasta Salad with Grilled Chicken Breast**

*Artichoke Hearts, Spinach, Olives & Feta Cheese in Lemon-Olive Oil Dressing*

12

#### **Stuffed Roast Loin of Pork with Rice & Vegetables**

*Boneless Pork Loin stuffed with Spinach, Roasted Red Peppers, Prosciutto,*

*Sun-Dried Tomatoes, Mozzarella & Asiago Cheese...Served with a Red Wine & Mushroom Demi-Glace*

9

#### **Sautéed Calves Liver**

*Topped with Grilled Onions & Bacon... served with rice & vegetable*

9

**ASK US ABOUT OUR FLIGHTS OF BEER**

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

**WHITE & CHOCOLATE MOUSSE CAKE**

7

Please ask your server about coffee & additional desserts

*The Villa*  
*Private Party Facility*

Featuring 2 private rooms to choose from each with a full bar. Seating up to 125 people. Build your own package to cater to your special occasion.

[www.villaprivateparties.com](http://www.villaprivateparties.com)



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**APPETIZERS**

**Steak & Cilantro Empanadas (4)**

*Served with Thai Chili Sauce*

9

**Anniversary Roll**

*Salmon Tempura inside, White Tuna (Escolar) Outside, Jalapenos, Scallion, Flying Fish Roe & Eel Sauce on Top*

12

**Baked Escargot**

*Topped with Shallot-Garlic Butter*

9

**Greek Flatbread**

*Flatbread topped with Goat Cheese, Feta Cheese, Black Olives, Sun-Dried Tomatoes, Artichoke Hearts & Dried Figs*

10

**SOUP: 4 / 5**  
**SHRIMP BISQUE**

**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 "Grass Fed" Rib-Eye Steak**

*Boneless 14 oz. Steak served with Roasted Garlic-Rosemary Potatoes & Steamed Zucchini*

26

**Broiled South Pacific Grouper Fillet**

*Served over Steamed Spinach and Topped with a Piccata Sauce*

17

**Local Soft Shell Crab Francaise (2)**

*(2) Soft Shell Crabs Dipped in Egg Batter---Sautéed in Lemon, Butter & White Wine*

22

**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*

28

**BBQ Barnyard Special Half BBQ Chicken & BBQ Spare Ribs**

*Served with Mashed Potatoes & Fresh Mixed Vegetables*

20

**Broiled Wild Sockeye Salmon**

*Fresh Alaskan Salmon Fillet topped with Grilled Asparagus & Béarnaise Sauce*

18

**Roast Turkey Dinner**

*Turkey Breast Meat with Stuffing, Fresh Mashed Potatoes & Gravy*

15

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

**HOT KETUCKY PIE**

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