

**Wednesday, June 21, 2017**

**APPETIZERS**

**Baked Crab Dip**

*Blend Of Crabmeat & Cream Cheese with Old Bay Seasoning...Veggies & bread for dipping*

10

**Baked Clams Casino**

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

9

**Sweet Potato Waffle Fries**

*Served with Cayenne Sour Cream Dip*

7

**SOUP: 4 / 5**

**BEEF SOUP**

**W/ PEARL PASTA**

**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

**Sautéed "Office" Crab Sliders (2) w/ French Fries**

*House-Made Panco Breaded Maryland Style Crab Cakes on Rolls...Served with Tartar Sauce*

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

**Broiled Mahi-Mahi Fillet**

*Topped with Toasted Almonds...Served with rice & vegetable*

10

**Mexican Grilled Garlic Shrimp Salad**

*Fresh Romaine Lettuce Blend with Tomatoes, Red Onions, Avocados, Queso Fresco,*

*Black Beans and topped with Tri-Color Tortilla Strips*

*Choice of 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

**Chopped Salad with Grilled Chicken**

*A blend of Julienned Broccoli, Slivered Brussels Sprout, Chopped Cabbage, Chopped Kale, Chicory & Tomatoes*

*Choice of Dressing on the side*

12

**Roast Loin of Pork**

*Boneless Pork Loin with mashed potatoes, gravy, applesauce & 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\*\***

**TEQUILA KEY LIME CAKE**

6

Please ask your server about coffee & additional desserts



**Wednesday, June 21, 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

**Touchdown Roll**

*Fried Shumai inside, topped with Seaweed Salad, Tuna & Spicy Mayo*

10

**Breaded Avocado Slices**

*Deep Fried Avocado Slices served with Thai Chili Sauce*

8

**SOUP: 4 / 5**

**SEAFOOD BISQUE**

**VEGETABLES:**

**STEAMED BROCCOLI 3**

**STEAMED ZUCCHINI 3**

<p><b>Broiled Lobster Tails</b> <i>Twin 3oz. Brazilian Tails with Drawn Butter</i> 18</p> <p><b>Broiled Colossal Lobster Tail (10-12oz.)</b> <i>Brazilian Tail served with Drawn Butter</i> 24</p> <p>DINE IN ONLY</p>
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**HEART  HEARTY**

\*SORRY, NO SUBSTITUTIONS\*

**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

**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

**DINNER ENTREES**

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

**Char-Grilled Top Sirloin Steak**

*Boneless 16 oz. Steak topped with Grilled Asparagus & Béarnaise Sauce*

21

**Broiled Monkfish Fillet**

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

17

**Roast Prime Rib au Jus**

26

**Roast Prime Rib Combo au Jus with 3Jumbo Stuffed Shrimp**

32

**Sautéed Chicken Creole-Style**

*Boneless Breast in a SPICY Creole-Style Sauce with Andouille Sausage & Mozzarella Cheese*

20

**Pot Roast**

*House-Made Specialty served with Potato Pancakes & Applesauce*

15

**Honey BBQ Half Chicken**

*Served with Mashed Potatoes & Fresh Mixed Vegetables*

14

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

**APPLE STREUSEL CHEESECAKE**

6

Please ask your server about coffee & additional desserts

<p><b>Having a Celebration Soon? *Sweet 16 *Anniversary *Baby Shower *Bridal Shower</b> <b>Why not have it at our Private Party facility, “The Villa” Visit us online @www.villaprivateparties.com or call</b> <b>732.349.1463</b></p>
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