

Saturday, August 18, 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

Breaded Popcorn Shrimp

1/2 LB Breaded Popcorn Shrimp...Served with Cocktail & Tarter Sauce

9

SOUP: 4 / 5

CREAM OF ASPARAGUS

LUNCH VEGETABLE:

CORN

SANDWICHES

Grilled Kielbasi & Melted Swiss Cheese

Served on a Pretzel Roll with Saurkraut & French Fries

8

Turkey Burger w/ French Fries

Seasoned Ground Turkey on a Kaiser Roll w/ lettuce, tomato & mayonnaise

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 Shallot-Garlic Butter

Served with french fries & vegetable

15

Broiled Black Sea Bass Fillet with Rice & Vegetables

Mild-Sweet Tasting with Firm Texture...Topped with Almonds

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 a la Vodka

Pencil-Point Pasta in a Pink Vodka Sauce...Served with garlic bread

8

Fried Breaded Clam Super Strips

Served with Tartar Sauce, french fries & vegetable

9

Romaine Wedge-Style Salad with Grilled Chicken

Romaine Hearts with crumbled Blue Cheese, Blue Cheese Dressing, Bacon, Diced Tomato & Cracked Black Pepper

12

Grilled Pork Chop

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

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****

GUAVA MANGO CHEESECAKE

7

Please ask your server about coffee & additional desserts

www.theofficelounge.com



Saturday, August 18, 2018

APPETIZERS

Fried Mac & Cheese Wedges

Served with Marinara Sauce

7.5

Super Bowl Roll

Spicy Crawfish & Cucumber Inside, Topped with Eel & Spicy Mayo

12

Pot Stickers (6)

Fried Pork Dumplings served with Sesame-Ginger Dipping Sauce

8

Cheese Board

Platter with Grand Cru Reserve, Buttermilk Bleu Affinee, Mezzaluna Fontina, Red Spruce Cheddar, Vintage Van Gogh, Sliced Hot Sopressata, Sliced Abruzzese, Red & Green Grapes, Fig Jam, Hot Spicy Honey, Spanish Almonds, Strawberries, Raspberries, Wheat & Butter Crackers

14

SOUP: 4 / 5

CREAM OF ASPARAGUS

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 Béarnaise

Boneless 14 oz. Steak topped with Grilled Asparagus & Béarnaise Sauce

26

Broiled Red Snapper Fillet

Topped with Fresh House-Made Mango Salsa

18

Veal Francaise

Veal Medallions Dipped in Egg Batter---Sautéed in Lemon Butter & White Wine

19

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

Rack of Roast Pork (3)

Italian Breaded & Baked Bone-In Pork

Served over Mashed Potatoes topped with a Mushroom Demi-Glace

18

Broiled Golden Tilefish Fillet

Wild, Mild Flavored, Firm & White...Served over Steamed Spinach topped with Hollandaise Sauce

17

Rosemary Roasted Half Chicken

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

14

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

LIL RED VELVET 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