

Friday, May 26, 2017

APPETIZERS

Deep-fried Butter Breaded Mushrooms

Served with Creamy Horseradish Dip

8

Baked Clams Casino

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

9

Pot Stickers (6)

Fried Pork Dumplings served with Sesame-Ginger Dipping Sauce

8

SOUP: 4 / 5

**CREAM OF CHICKEN
W/ POTATO GNOCCHI**

LUNCH VEGETABLE:

GREEN PEAS

SANDWICHES

Char-Grilled Filet Mignon Burger

1/2 lb. Ground Filet Mignon Beef Burger...Served with French Fries

13

“The Coach” Fried Breaded Chicken Sand w/ French Fries

Fried Boneless Breast topped with Fried Half Moon Mozzarella, Tater Tots, Bacon & Cheddar Cheese Sauce served on a Sub Roll

12

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 Pacific Wahoo Fillet with Rice & Vegetables

Mild-Sweet Tasting with Delicate Texture...Topped with Toasted Almonds

10

Grilled Chicken Bruschetta Salad

*Crisp Romaine topped with Shredded Mozzarella, “House-made Bruschetta” and Grilled Chicken
Balsamic Dressing on side*

12

Baked Mini Shells & Cheddar Cheese

Served with vegetable & Garlic Bread

8

Fried Corkscrew Shrimp

1/2 lb. Lighty Battered Shrimp served with French Fries & Tartar Sauce

9

Romaine Wedge-Style Salad with Grilled Shrimp

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

14

Jersey Tomato Stuffed with White Meat Chicken Salad

Served on leaf lettuce garnished with hard-boiled egg & ripe olives

10

Tuna Poke Bowl

*Sushi Grade Tuna mixed with Baby Field Greenss, 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****

JIM BEAM BANANA SUPREME CAKE

6

Please ask your server about coffee & additional desserts



Friday, May 26, 2017

APPETIZERS

Sweet Potato Waffle Fries

Served with Cayenne Sour Cream Dip

7

Spicy Edamame

Young Soy Beans tossed with a Spicy Miso Sauce

5.5

Stuffed Portabella Mushroom (2)

Stuffed with House-Made Crab Stuffing & Served with a side of Hollandaise Sauce

12

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

Choice Short-Loin Steak topped with Beer-Battered Onion Rings

24

Fresh Swordfish Steak

Seared on the Char-Grill...Topped with Fresh House-Made Mango Salsa

17

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 Mahi-Mahi Fillet

Topped with a Lemon, Tomato, Basil & Artichoke Cream Sauce

17

Rotisserie-Style Roasted Half Chicken

Marinated Chicken with Mashed Potatoes & Mixed Fresh Vegetables

14

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

RASPBERRY 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