

**Friday, May 25, 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 Zucchini Sticks**

*Served with Creamy Horseradish Dip*

7

**SOUP: 4 / 5**  
**CHICKEN NOODLE**

**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

**Char-Grilled Cowboy Cheese Burger w/ French Fries**

*1/2 lb. Ground Burger topped with Shredded BBQ Beef Brisket, Cheddar Cheese & Onion Rings*

*Served with a side of BBQ Sauce*

12

**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 Atlantic Salmon Fillet**

*Served with rice & vegetable*

10

**Mozzarella & Roasted Red Pepper Salad with Grilled Chicken**

*Fresh Romaine Lettuce Blend topped with Fresh Mozzarella, Roasted Red Peppers and Grilled Chicken*

*Served with House Dressing on the side*

12

**Baked Mini Shells & Cheddar Cheese with Garlic Bread**

*Served with vegetable*

8

**“Fish & Chips”**

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

9

**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...Served with Lime-Cilantro Dressing on the Side*

14

**General Tso Chicken w/ Vegetable**

*Chicken Tempura Chunks & Broccoli tossed in a Sweet & Spicy Sauce...served over White Rice*

9

**Tempura Poke Bowl**

*Shrimp Tempura Mixed Vegetable Tempura & Baby Field Greens over Sushi Rice Drizzled with Hawaiian Poke Sauce*

*Topped with Shredded Japanese Red Peppers*

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\*\***

**HOT KENTUCKY PIE**

6

Please ask your server about coffee & additional desserts



www.theofficelounge.com

**Friday, May 25, 2018**

**APPETIZERS**

**Oysters Rockefeller (5)**

*Half-Shell Oysters baked with seasoned Spinach, Monterey Jack & Mozzarella Cheese  
Topped with Hollandaise Sauce*

10

**Frankenstein Roll**

*White Tuna Tempura inside, topped with Pepper Tuna, Avocado & Eel Sauce*

12

**Deep-fried Butter Breaded Mushrooms**

*Served with Creamy Horseradish Dip*

8

**Fresh Oyster on the Half Shell**

*Served with Cocktail Sauce & Lemon*

Half -8

Dozen-15

**SOUP: 4 / 5**

**BLACK BEAN W/  
ANDOUILLE SAUSAGE**

**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 "Office" Sliced Steak**

*Marinated Sliced Beef Tenderloin on Toast Points topped with Bearnaise Sauce*

20

**Basil & Vidalia Onion Crusted Icelandic Arctic Char**

*Fresh Icelandic Arctic Char Fillet topped with a Lemon-Basil Buerre Blanc*

17

**Roast Prime Rib *au Jus***

26

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

32

**Sautéed "Office" Crab Cakes (2)**

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

19

**Pot Roast**

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

15

**Broiled Colossal Lobster Tail (10-12oz.)**

*Brazilian Tail served with Drawn Butter*

28

**Broiled Pacific Wahoo Fillet**

*Mild-Sweet Tasting with Firm Texture*

*Served over a Pineapple Salsa & Topped with a Honey Soy Glaze*

17

**Marinated Southwest Grilled Chicken Dinner**

*Lime & Cilantro Marinated Chicken Breasts (2) served with Southwest Style Rice & Black Beans*

19

**\*\*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](http://www.villaprivateparties.com) or call  
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