

# Early Bird Menu

Served Monday, Tuesday & Wednesday from 3 p.m. to 10 p.m.  
Thursday, Friday & Saturday 3 p.m. to 5 p.m.  
Sunday 12 noon to 4 p.m.

**INCLUDES:** Soup and Salad, Bread & Butter, Jello or Pudding or Ice Cream

**Today's Special** • served with soup, salad and bread ONLY (complete) 11.50

**Veal Parmigiana** • with tomato sauce and linguini 13.50

**Eggplant Parmigiana** • with linguini (complete) 10.50

**Chicken Parmigiana** • with linguini 11.50

**Sauté Baby Beef Liver** • with onions, served with vegetable and potato of the day 10.50

**Roast Vermont Turkey** • with stuffing, gravy and vegetable of the day 11.50

**Char-Grilled Chopped Steak** • with brown gravy, served with vegetable  
and potato of the day 10.95

**Char-Grilled Pork Chop** • served with vegetable and potato of the day 11.50

**Sauté Chicken Piccante** • with mushrooms, capers in lemon butter sauce,  
served with vegetable and potato of the day 11.50

**Sauté Chicken Stir-Fry** • with fresh vegetables, served with rice (complete) 11.50

**Sauté Chicken Francaise** • egg batter dipped chicken breast sauteed in a lemon butter sauce,  
served over linguini 11.50

**Sauté Breast of Chicken Balsamico** • served on a bed of sauté spinach,  
topped with fresh tomato, basil and balsamic vinegar sauce,  
served with potato of the day 11.50

**Sauté Milk Fed Veal Marsala** • with prosciutto ham, onions and mushrooms in a  
marsala wine sauce, served with potato of the day 13.95

**Sauté Bay Shrimp Marinara** • served over a bed of linguini 11.95

**New Zealand Mussels Marinara** • served over a bed of linguini 10.95

**Linguini and Clams** • in a red or white sauce (complete) 11.50

**Baked Tilapia** • topped with chopped shrimp, finished with lemon butter sauce 10.95

**Breaded Fried Crab Cakes** • with tartar sauce, served with vegetable  
and potato of the day 12.50

**Baked Stuffed Filet of Flounder** • stuffed with crabmeat stuffing,  
served with vegetable and potato of the day 13.50

**Baked Stuffed Shrimp (2)** • with crab imperial and lemon butter sauce,  
served with vegetable and potato of the day 14.50

**Baked Filet of Flounder** • with lemon butter sauce, served with vegetable  
and potato of the day 12.95

**Fried Shrimp in a Basket** • with French fries and vegetable of the day 11.95

**Grilled Breast of Chicken** • with olive oil and oregano, served with vegetable  
and potato of the day 11.50

**SORRY, NO SUBSTITUTIONS • NO SHARING • NO COUPONS CAN BE APPLIED  
OUR EARLY BIRDS ARE NOT AVAILABLE ON HOLIDAYS!**

# Specialty Drinks

## **Ginny Pom Pom**

Tanqueray Gin, Dekuyper Pomegranate Liqueur, shaken on the rocks and then topped with ginger ale

## **Golden Sunset**

Captain Morgan with Grand Marnier

## **Caribbean Cruise**

Bacardi, Parrot Bay Coconut, pineapple juice and grenadine

## **Jack Punch**

Jack Daniels, Licor 43, pineapple, cranberry and orange juice

## **Ultimate White Russian**

Godiva Liqueur, Skyy and cream

## **Rum Runner**

Bacardi, Captain Morgan, Blackberry Brandy, grenadine, orange juice, topped with Myer's

## **Zombie**

Bacardi, Triple Sec, Peach Schnapps with pineapple juice, garnished with lemon

## **Pomegranite Margarita**

Dekuyper Pomegranate Liqueur, Margaritaville Tequila, Triple Sec and lime juice

## **Blue Hawaiian**

Bacardi, Blue Curacao, Parrot Bay, coconut rum and pineapple juice

## **Mojito**

Bacardi, Mojito Island Mix, Club Soda and Mint Leaves

## **Key Lime Cocktail**

Parrot Bay Key Lime Rum and Cranberry Juice, served over ice with a lime wedge

## **2 A.M.**

Nuvo Sparkling Vodka and Ketel One Citroen, served over ice

# Frozen Dessert Drinks

## **Burnt Almond**

Despite its toasty name... This dark drinks a frozen favorite: Di Saronno, Kahlua & vanilla ice cream

## **Chocolate Mint Cookie**

Thin frozen delight is so good it should be illegal... White Crème de Cacao, Peppermint Schnapps, cookies, vanilla ice cream and chocolate syrup

## **Royalretto**

A dessert drink fit for a king with Di Saronno, Chambord and vanilla ice cream

## **Rum Raisin Cake**

Not quite like your grandmother's recipe... Ours uses Myer's Dark Rum, Cinnamon Schnapps, vanilla ice cream, cranberry juice and raisins

## **Golden Margherita**

Sauza Tequila, Triple Sec, lime and sour juice, blended perfectly for the best of frozen drinks. Also available in strawberry, peach and mango

## **Frozen Rum Runner**

3 White Rums, Blackberry Brandy, Grenadine and orange juice blended together and topped with Myer's Dark Rum

## **Pina Colada**

Bacardi, splash of Pineapple juice and Pina Colada mix. The perfect island drink

## **Mudslide**

Absolut, Amaretto, Kahlua and a splash of Frangelico blended with cream

## **Atlantis**

Take blueberries, Raspberry Schnapps and Blueberry Schnapps, blend with vanilla ice cream... then watch it disappear!

## **Screaming Grasshopper**

Don't worry, it doesn't bug us when you yell for this combination of Green Crème de Menthe, White Crème de Cacao, Grey Goose and vanilla ice cream

## **Barbados Punch**

Will keep you dancing with Captain Morgan, Triple Sec, lime juice and pineapple juice with crushed ice, garnished with slices of lime and pineapple

## **Banana Colada**

Bailey's Irish Cream, Parrot bay and coconut rum blended with a fresh banana and ice

# Martinis

## **French Cosmopolitan**

*Ketel One Citron, Cointreau, cranberry and lime juice*

## **Sour Apple**

*Ketel One, Dekuyper Sour Apple Pucker and a splash of sour mix*

## **Orange Crush**

*Stoli, Parrot Bay Rum, Banana Liqueur and orange juice*

## **Flirtini**

*Stoli, pineapple juice and champagne*

## **Jaded**

*Bombay Sapphire, Midori and Lemoncello*

## **Hawaiian Punch**

*Three Olives Cherry, Triple Sec, orange juice, cranberry juice and a splash of sierra mist*

## **Ecstasy**

*Three Olives Grape, Blue Curacao, Grenadine and a splash of tonic*

## **Chocolate Covered Cherry**

*Godiva liqueur, Three Olives Cherry and Godiva chocolate liqueur*

## **Root Beer Floatini**

*Three Olives Root Beer Vodka, Di Sarrano Amaretto and a melon ball sized scoop of vanilla ice cream*

## **Peartini**

*Grey Goose, Di Saronno Amaretto, lemon juice and simple syrup*

## **Pomegranate**

*Dekuyper Pomegranate Liqueur, Ketel One Citron, a splash of cranberry juice and sour mix*

# Draft Beers

**Budweiser • Coors Light • Blue Moon • Yuengling • Sam Adams**

# Bottled Beers

## **Amstel Light**

**Bass Ale**

**Blue Moon**

**Blue Moon Belgian White Ale**

**Budweiser**

**Bud Light**

**Coors Light**

**Corona**

**Corona Light**

**Guinness Draft**

**Guinness Draught**

**Harp Lager**

**Heineken**

## **Heineken Light**

**Killian's Irish Red**

**Killian Red**

**Lord Chesterfield Ale**

**Magic Hat Circus Boy**

**Miller Genuine Draft**

**Miller Lite**

**Modelo Especial**

**Molson**

**Molson Ice**

**Negro Modelo**

**O'Doul's**

**Rolling Rock**

## **Samuel Adams**

**Samuel Adams Boston Lager**

**Samuel Adams Cherry Wheat**

**Smirnoff Ice**

**Smithwick's**

**Stella Artois**

**Yuengling**

**Yuengling Black and Tan**

**Yuengling Light**

**Yuengling Light Lager**

**Yuengling Porter**

**Yuengling Premium**

**Yuengling Traditional Lager**

# Cognac

Harvey's Bristol Crème  
Remy XO

Metaxa  
Martell VSOP  
Remy Martin VSOP

Martell Cordon Bleu  
Louis XIII

## Select Spirits and Liqueurs

### Rum:

Bacardi Dragon  
Bacardi Light  
Bacardi Limón  
Bacardi Grand Melon  
Bacardi 151  
Bacardi 8  
Captain Morgan Spiced Rum  
Myer's  
Parrot Bay Coconut Rum  
Parrot Bay Key Lime Rum  
Parrot Bay Mango

### Scotch:

Aberfeldy  
Chivas Regal  
Cutty Sark  
Dalwhinnie  
Dewars  
Glenlivet 12 & 18 yr.  
Glenmorangie  
J & B  
Johnny Walker Black  
Johnnie Walker Red  
Johnnie Walker Gold  
Johnnie Walker Blue  
Macallan  
Oban  
Talisker

### Tequila:

1800 Reposado  
Cuervo Gold  
Gran Patrón  
Patrón Silver  
Patrón XO Café

### Irish:

Bushmills  
Jameson  
Tullamore

### Vodka:

Absolut  
Absolut Peach  
Belvedere  
Christiania  
Firefly Vodka  
Grey Goose  
Grey Goose Le Poire  
Level  
Ketel One  
Ketel One Citron  
Nuvo  
Skyy  
Stoli  
Stoli Berry  
Stoli Elite  
Stoli O  
Three Olives Chocolate  
Three Olives Cherry  
Three Olives Grape  
Three Olives Mango  
Three Olives Raspberry  
Three Olives Root Beer  
Three Olives Vanilla  
Ultimate

### Bourbon Whiskey:

Basil Hayden  
Bookers  
Canadian Club  
Crown Royal  
Crown Royal Cask 16  
Crown Royal Extra Rare  
Crown Royal Reserve  
Jack Daniels  
Jameson  
Jim Beam  
Knob Creek  
Markers Mark  
Old Bushmills  
Seagrams 7  
Seagrams VO  
Wild Turkey 101  
Woodford Reserve

### Liqueurs:

99 Bananas  
B & B  
Bailey's Irish cream  
Campari  
Chambord  
Cointreau  
Di Saranno  
Dekuyper Butterscotch  
Dekuyper Peach  
Dekuyper Sour Apple  
Drambuie  
Frangelico  
Galliano  
Godiva Chocolate  
Godiva White Chocolate  
Grand Marnier  
Grand Marnier 150 yr.  
Irish Mist  
Jagermeister  
Kahlua  
Licor 43  
Midori  
Lemoncello  
Metaxa  
Pama  
Romana Sambuca  
Southern Comfort  
Tia Maria  
Tuaca

### Gin:

Beefeater  
Bombay  
Bombay Sapphire  
Boodles  
Tanqueray

# Wines

## White:

<b>Chardonnay Sonoma Cutrer</b> • "Russian River" . . . . .		34.00
<b>Chardonnay</b> • Sterling "Vintners Collection" (California) . . . . .	6.50	24.00
<b>Chardonnay</b> • Kendall-Jackson (California) . . . . .	7.50	29.00
<b>Pinot Grigio</b> • Cavit (Italy) . . . . .	5.50	19.00
<b>Pinot Grigio</b> • San Angelo Castello Banfi (Italy) . . . . .		32.00
<b>Moschofilero</b> • Boutari (Greece) . . . . .		26.00
<b>Sauvignon Blanc</b> • Castillo De Molino (Chile) . . . . .	6.50	21.00
<b>Riesling</b> • Dr. Loosen (Germany) . . . . .	5.50	19.00

## Red:

<b>Cabernet Sauvignon</b> • Glass Mountain (California) . . . . .	5.50	19.00
<b>Cabernet Sauvignon</b> • Sterling "Vintners Collection" (California) . . . . .	7.50	26.00
<b>Merlot</b> • Sterling "Vintners Collection" (California) . . . . .	7.50	26.00
<b>Merlot</b> • Pepperwood Grove (California) . . . . .	5.50	20.00
<b>Chianti Classico</b> • Nando (Italy) . . . . .	7.00	24.00
<b>Shiraz</b> • Oxford Landing (Australia) . . . . .	5.50	19.00
<b>Naoussa</b> • Boutari (Greece) . . . . .		28.00
<b>Pinot Noir</b> • Pepperwood Grove (California) . . . . .	5.50	20.00
<b>Zinfandel</b> • "Old Vines" Ironstone (California) . . . . .	6.00	22.00
<b>Malbec</b> • Xplorador (Chile) . . . . .	5.50	19.00

**Don Simon Sangria . . . . . \$4.95 per glass**

## Blush:

<b>Fetzer</b> • White Zinfandel (California) . . . . .	5.00	17.00
<b>Sutter Home</b> • White Zinfandel (California) . . . . .	5.00	17.00

## Sparkling:

<b>Korbel</b> • Brut (California) . . . . .		25.00
<b>Korbel</b> • Brut Rose (California) . . . . .		25.00
<b>Moet and Chandon</b> • Imperial (France) . . . . .		80.00
<b>Dom Perignon</b> • (France) . . . . .		250.00
<b>Martini and Rossi</b> • Asti Spumante (Italy) . . . . .		22.00
<b>Champagne</b> • House-Verdi Raspberry . . . . .	5.00	18.00
<b>Cristal</b> • (France) . . . . .		Market
<b>Veuve</b> • Clicquot "Yellow Label" (France) . . . . .		80.00

## House Wines:

Chardonnay . . . . .	4.50	15.75
Merlot . . . . .	4.50	15.75
White Zinfandel . . . . .	4.50	15.75

# Soups

*Ask Your Server for Our Soup of the Day!*

**Soup of the Day** • *chef's daily creation!* cup 1.95 bowl 2.95

**Manhattan Clam Chowder** • cup 2.25 bowl 3.50

**Avgolemono** • *Greek style cream of chicken* cup 1.95 bowl 2.95

**French Onion Soup** • *in a crock with croutons, swiss and provolone cheeses* 4.95

# Appetizers

**Buffalo Chicken Busters** • *Chicken breast and cheese in our spicy buffalo sauce, stuffed in a spiced wrapper & golden fried crisp, bleu cheese dipping sauce* 7.50

**Firecracker Shrimp** • *Crispy fried shrimp chunks tossed with our secret creamy oriental sauce, served over crisp julienne lettuce* 9.95

**Habañero Wings** • *Spicy chicken wings crispy fried, tossed in a sweet habañero barbecue sauce* 7.50

**Steamed Clams, Mussels & Shrimp** • *in a garlic butter sauce* 12.95

**Fried Calamari** • *with fried jalapeño rings and zesty marinara sauce* 9.95

**Loaded Nachos** • *cheese, salsa, jalapenos, lettuce, guacamole and sour cream* 7.50

**Blooming Onion** • *deep fried and served with a spicy horseradish remoulade* 7.95

**Shrimp Cocktail** • *(½ lb.) served with lemon wedges and cocktail sauce* 10.95

**Fried Mozzarella Sticks** • *served with salsa pomodoro* 7.00

**Buffalo Wings** • *with bleu cheese and celery* 7.50

**Chicken Fingers** • *served golden brown with barbecue dipping sauce* 7.50

**Chicken Fingers** • *in buffalo sauce with ranch dressing* 7.50

**Bruschetta** • *topped with a marinated tomato and fresh basil topping* 6.25  
*(with chicken, add 2.50)*

**Clams & Mussels** • *garlic white, marinara or fra diavolo* 10.25

**Clams Casino** 9.95

**Broiled Stuffed Mushrooms** • *stuffed with crab imperial* 9.95

**Sampler Platter** • *mozzarella sticks, potato skins, chicken fingers, buffalo wings and fried ravioli* 13.95

**Baked Crab, Spinach and Artichoke Dip** • *served with foccacia* 8.95

**Mini Roadside Burgers** 9.95

**Chicken Satay** • *boneless chicken morsels marinated in ginger soy sauce and char-broiled on skewers with a Japanese teriyaki sauce* 7.50

# Cold Salads

**Rustic Chopped Greek Salad** • loaded with tomatoes, mixed greens, artichokes, kalamata olives, anchovies, rice stuffed grape leaves and feta cheese 9.25  
(with grilled chicken 11.25)

**Caesar Salad with Chicken** • topped with strips of char-grilled chicken 11.25

**California Chicken** • char-grilled chicken breast strips over mixed greens with tomatoes, cucumbers, hard boiled egg, broccoli, tri-color peppers, Bermuda onion and garlic crostini with choice of dressing 11.25

**Buffalo Chicken** • char-grilled chicken on top of mixed greens with crumbled bleu cheese, onions, tomatoes, cucumbers, zesty buffalo sauce, ranch dressing and garlic crostini 11.25

**Big Blue Crab Salad** • mixed greens with crabmeat, tomatoes, cucumbers, onions, olives, tri-color bell peppers and garlic crostini with balsamic vinaigrette 11.75

**Rosemary Chicken Salad** • Rosemary grilled chicken, eggplant, fresh and sundried tomatoes on a bed of lettuce, crowned with grilled jumbo shrimp, served with a lemon Rosemary olive oil dressing and garlic crostini 11.25

**Double B.L.T. Chicken Salad** • grilled marinated chicken breast strips over crisp mixed lettuce, baby greens with tomatoes, cucumbers, Bermuda onion, cheddar and Jack cheeses, crispy apple wood smoked bacon pieces, hard boiled egg, garlic crostini and our special bleu cheese dressing 11.25

**Caribbean Chicken Salad** • blackened chicken breast served over crisp mixed greens, cucumbers, tomato, red onion, bell peppers, topped with Mandarin orange slices, pineapple chunks and sweet cranberry raisins drizzled with a mango vinaigrette 11.25

**Asian Sesame Chicken Salad** • crispy chicken tender strips served over Romaine lettuce and green cababge, topped with sliced almonds, sesame seeds, crispy wonton strips and ginger garlic sesame vinaigrette 11.25

**Grilled Salmon** • pear and bacon salad, grilled salmon strips served over baby greens, peas, candied walnuts, crisp bacon, shredded carrots and wonton crisps, drizzled with orange balsamic vinaigrette 12.25

**Black and Bleu Chicken Salad** • blackened chicken breast strips served over crispy iceberg lettuce wedge. topped with crumbled maytag bleu cheese, diced tomatoes, red onion and cucumbers, drizzled with buttermilk ranch dressing 11.25

**Maui Chicken Salad** • layered tower of grilled chicken, baby greens, chopped cucumbers, candied walnuts, and honey crispy tortilla strips with a cilantro-lime dressing 11.95

**Bistecca de la Casa** • chopped house salad with grilled steak, baby greens, tomatoes, cucumbers, candied walnuts and crumbled bleu cheese with house dressing 10.95

**Southwest Chicken Salad** • chicken strips with spring mix, cucumbers, tomatoes, onions and salsa vinaigrette dressing 11.25

**Roasted Portabello Mushroom Caesar Salad** • with grilled chicken 11.25

**Albacore Tuna Salad Platter** • with chopped tomatoes, cucumbers, onions, hard-boiled egg and baby greens, finished with cilantro lime dressing 13.95

# Double Deckers

*Served with French Fries, Cole Slaw and a Pickle*

**Tuna Melt Club** • 9.95

*with lettuce, tomato, bacon and melted American cheese, served on flat panini bread*

**Turkey Club** • 9.95

*sliced turkey, smokehouse bacon and gruyere cheese*

# Burgers

*All Served with French Fries, Cole Slaw and a Pickle • All Burgers are 10 oz. Top Quality Beef, Char-Grilled*

**Burger of the Day** • *our signature beef burger* 7.95

**Cheeseburger** 8.25

**Neapolitan Burger** • *with grilled peppers, mushrooms and provolone cheese* 8.25

**Deptford Burger** • *with Canadian bacon, fried onions, barbecue sauce and cheddar cheese* 8.25

**Burger Alternative** • *char-grilled lean ground turkey* 8.25

# Hot Sandwiches

*All Served with French Fries, Cole Slaw and a Pickle*

**Philly Chicken Cheese Steak** • *lean breast of chicken with mushrooms, onions, bell peppers and melted American cheese* 9.25

**Open Face Reuben** • *corned beef with sauerkraut and melted Swiss cheese* 9.50

**Gyro** • *Greek style steak sandwich on pita bread with tzatziki sauce* 8.95

**Bayou Grilled Chicken Breast Sandwich** • *cajun seasoned grilled chicken breast, grilled onions, peppers and melted monterey cheese* 8.95

**Philly Cheese Steak** • *lean beef with mushrooms, onions, bell peppers and melted American cheese* 8.95

**Open Face Roast Turkey or Open Face Roast Beef** 10.95

**Cheese Quesadilla** • *Monterey Jack cheese, grilled green peppers and onions on a tortilla shell, served with guacamole, homemade salsa, lettuce, tomato, sour cream and french fries* 8.50

# Panini Sandwiches

*Served on Our Freshly Baked Foccacia*

**Chicken Pesto** • *topped with roasted peppers, sliced roma tomatoes, sharp provolone and baby field greens, tossed in pesto dressing* 9.95

**Wild Mountain Panini** • *grilled chicken breast topped with sautéed mushrooms, bacon, caramelized onions, cheddar & jack cheese, baby greens, tomatoes and a spicy mayonnaise on ciabatta bread* 9.75

**San Francisco Panini** • *grilled chicken breast, sliced tomatoes, roasted peppers, melted mozzarella, fresh baby spinach with a sundried tomato spread on ciabatta bread* 9.75

**Filet Mignon Panini** • *with mozzarella cheese, fried onions, portabello mushrooms, baby greens and balsamic glaze* 12.95

# Wraps

*Served with French Fries, Cole Slaw and a Pickle*

**Chicken Fajita** • char-grilled Mexican seasoned chicken strips wrapped in a soft tortilla shell with onions, peppers, tomatoes, melted Monterey jack and cheddar cheeses, served with our homemade salsa and sour cream 9.25

**Spicy Buffalo Chicken Wrap** • tossed in a zesty buffalo sauce, wrapped with roasted peppers with a cool bleu cheese dressing 9.25

**Grilled Chicken & Portobello Mushroom Wrap** • grilled chicken, mozzarella cheese, grilled portobello, mixed greens, tomato and garlic balsamic mayonnaise 9.25

**Little Caesar Chicken Wrap** • crisp fried chicken tender strips tossed with romaine lettuce, cheddar and jack cheese and Caesar dressing, wrapped in a flour tortilla and toasted golden brown 9.25

**Cowboy Ranch Wrap** • grilled sliced prime rib with caramelized onions, provolone cheese in a chipotle sauce, wrapped in a flour tortilla 9.25

# Fire Roasted Pizza

*Available after 12:00 Noon to 10:00 P.M. Sunday to Thursday  
12:00 Noon til 12:00 Midnight Friday and Saturday*

**Traditional Pizza** • shredded mozzarella and tomato sauce 8.95

**Margherita Pizza** • roma tomatoes, extra virgin olive oil and sliced fresh mozzarella cheese 8.95

**White Pizza** • with mozzarella cheese, garlic and extra virgin olive oil 8.95

**Mediterranean Pizza** • baby spinach, roasted black olives, feta cheese, grilled eggplant, diced Roma tomatoes and a touch of lemon cream 9.95

**Buffalo Pizza** • white pizza with chopped chicken, buffalo sauce and mozzarella cheese, topped with crumbled bleu cheese 9.95

**White Seafood Pizza** • with crabmeat, shrimp & scallops 10.95

## **CREATE YOUR OWN... Begin with a Margherita Pizza**

*For Each Whole Topping • add 1.50*

*For Each Half Topping • add 75¢*

*For Each Whole Premium Topping • add 2.00*

*For Each Half Premium Topping • add 1.00*

**Toppings:** Asparagus • Ham • Sausage • Pepperoni  
Mushrooms • Artichokes • Zucchini  
Roasted Peppers • Onions

**Premium Toppings:** Shrimp • Feta Cheese  
Prosciutto Ham • Scallops • Chicken

## Sauté Veal Dishes

*All Dinners are Served with Soup or Salad (House Salad with Your Choice of Dressing or Greek Salad or Caesar Salad)*

**Veal Cutlet** • *breaded, fried & topped with tomato sauce, served with linguini 16.95*

**Veal Parmigiana** • *topped with mozzarella cheese, served with linguini 17.50*

**Veal Marsala** • *veal sautéed with mushrooms in a marsala wine sauce with onions and prosciutto, served with potato of the day (complete) 17.95*

**Veal Adelfia** • *sautéed medallions of veal topped with crabmeat, artichokes and mushrooms, finished with hollandaise white wine sauce, served with potato of the day (complete) 19.95*

**Veal Francaise** • *egg battered dipped veal sautéed in a lemon butter sauce and served over linguini (complete) 17.95*

## Sauté Seafood Dishes

*All Dinners are Served with Soup or Salad (House Salad with Your Choice of Dressing or Greek Salad or Caesar Salad)*

**Shrimp & Scallops Pomodoro** • *jumbo shrimp and scallops sautéed with fresh tomatoes, pesto, fresh basil and garlic in a white wine sauce, served over linguini 19.75*

**Seafood Basilico** • *sauté shrimp, scallops, lump crabmeat, baby clams and mussels and fresh tomatoes, basil and asparagus tips in a creamy garlic white wine sauce, served over fettuccini 19.95*

**Seafood Montalcino** • *sauté shrimp, scallops and crabmeat with roma tomatoes, artichokes and spinach, tossed with linguini, extra virgin olive oil, fresh herbs and a splash of white wine 19.95*

# Sauté Chicken Dishes

*All Dinners are Served with Soup or Salad (House Salad with Your Choice of Dressing or Greek Salad or Caesar Salad)*

**Malibu Chicken** • *marinated char-grilled chicken breast topped with sautéed zucchini, portobello mushrooms, red bell peppers and Bermuda onion in a sun dried tomato pesto, white wine sauce, served with potato of the day 16.25*

**Chicken & Shrimp Scampi** • *with lemon butter, white wine garlic sauce, served over rice (complete) 17.75*

**Chicken Parmigiana** • *served with our homemade tomato sauce, topped with mozzarella cheese, served with linguini 15.25*

**Chicken Ala Broccoli** • *chicken with broccoli, topped with 3 way cheese in a white wine sauce, served with potato of the day (complete) 16.25*

**Chicken Stir-Fry** • *fresh garden vegetables stir-fried over rice (complete) 16.25*

**Chicken Bella** • *grilled chicken breast topped with lump crabmeat, diced tomatoes, melted mozzarella and spinach in a white wine lemon herb sauce, served with potato of the day (complete) 18.25*

**Chicken DiMare** • *boneless breast of chicken topped with lump crabmeat, asparagus tips and herb roasted plum tomatoes, finished with a creamy lemon beurre blanc, served with potato of the day (complete) 16.50*

**Chicken & Shrimp Parmigiana** • *chicken and shrimp sautéed with marinara sauce, topped with mozzarella cheese, served with linguini (complete) 17.95*

**Chicken DaVinci** • *chicken breast with mushrooms, onions and garlic in a delicious madeira wine sauce, tossed with penne pasta and parmesan cheese 16.25*

**Chicken Gorgonzola** • *boneless breast of chicken with mushrooms and marsala gorgonzola cream sauce, served over angel hair (complete) 16.25*

**Chicken Celina** • *sautéed chicken breast with wild mushrooms, asparagus tips and fresh sage in a lemon cream chardonnay sauce, tossed with linguini (complete) 16.25*

# Prime Steaks and Chops

*All Dinners are Served with Soup or Salad*

• ALL STEAKS ARE CHAR-GRILLED •

**Sirloin Steak** • (10 oz.) served with baked potato and vegetable of the day and golden fried onion rings 18.95

**Filet Mignon** • (8 oz.) served with baked potato and vegetable of the day and golden fried onion rings 19.95

**Filet Mignon Vivaldi** • (8 oz.) topped with jumbo lump crabmeat, asparagus and a marsala demi glaze, served with baked potato 23.95

**Rib-Eye Steak** • (14 oz.) served with baked potato and vegetable of the day 21.75

**Texas T-Bone Steak** • (24 oz.) specially selected porterhouse steak served with baked potato and vegetable of the day 23.95

**Surf and Turf** • filet mignon (8 oz.) and south African lobster tail served with baked potato and vegetable of the day 27.95

**Pork Chops** • center cut, white marbled chops served with baked potato and vegetable of the day 18.75

**Steak Alexander** • 10 oz. New York strip steak pepper corn crusted, char-grilled and topped with jumbo grilled shrimp, tomato basil bruschetta drizzled with extra virgin olive oil and aged balsamic vinegar reduction 22.95

**Filet Mignon a la Porto** • char-grilled center cut filet wrapped with smokehouse bacon, topped with caramelized onions and sauce porto, finished with crumbled bleu cheese 21.95

**Black Angus Gorgonzola Steak** • 10 oz. sirloin steak topped with gorgonzola cream sauce 19.95

**Barbecued Texas Ribs & Chicken Combination** • served with steak french fries and vegetable of the day 17.95

## CREATE YOUR OWN STEAK SIZE

Sirloin Steak over 10 oz. • add \$2.50 per oz.

Filet Mignon over 8 oz. • add \$3.25 per oz.

Ribeye Steak over 12 oz. • add \$2.50 per oz.

## CHOICE OF SAUCES

**Bordelaise** • a cabernet demi-glaze

**Bearnaise** • tarragon scented hollandaise

**Diane** • creamy demi-glaze scented with cognac

**Special Note:** We cannot be responsible for flavor or dryness of well done steaks!

# From the Deep Sea

All Dinners are Served with Soup or Salad

## **Baked Cold Water South African Lobster Tail**

*served with lemon butter sauce market price  
(Stuffed with crabmeat 5.00 additional)*

**Baked Seafood Combination** • (6 oz.) lobster tail, jumbo shrimp, scallops, flounder stuffed with crabmeat, clams casino and filet of fish 34.75

**Baked Stuffed Shrimp** • with jumbo lump crabmeat, served with potato and vegetable of the day 22.50

**Baked Filet of Flounder** • served with potato and vegetable of the day and lemon butter sauce 20.25

**Baked Stuffed Filet of Flounder** • stuffed with crab imperial, topped with lemon butter sauce, served with potato and vegetable of the day 20.95

**Baked Crab Imperial** • topped with lemon butter sauce, served with potato and vegetable of the day 21.75

**Baked Stuffed Flounder and Scallops** • topped with lemon butter sauce, served with potato and vegetable of the day 21.75

**California Style Fried Shrimp U-10** • served with potato and vegetable of the day 21.75

**Char-Grilled Atlantic Salmon** • brushed with olive oil, lemon and garlic herb sauce, served with potato and vegetable of the day 19.95

**Fire-Roasted Maryland Crab Cakes** • with shrimp sauce, served with potato and vegetable of the day 20.50

**Salmon Balsamico** • char-grilled filet of salmon on a bed of sautéed spinach, topped with fresh tomato basil balsamic vinegar sauce, served with potato of the day (complete) 19.95

**Fire-Roasted Cayman Island Tilapia** • fresh tomatoes, peppers, red onion, pineapple and mango coconut glaze, served with potatoes 19.95

**Salmon Oscar** • with asparagus and crabmeat, finished with béarnaise sauce, served with potato of the day 21.75

**Tilapia Brasil** • filet stuffed with asparagus and crab imperial, glazed with our special mango pineapple sauce 18.95

**Scallops Santa Maria** • pan-seared scallops served over baby greens with tomato bruschetta and kalamata olive, capers and side of rice (complete) 21.95

**Salmon Creole** • cajun salmon filet with spinach, onions, peppers, mushrooms and creole sauce over rice 19.95

**Grouper** • with mango pineapple sauce, served with vegetable of the day and rice 19.95

## ♥ Healthy Specialties

*All Served with Soup or Salad and Bread*

- ♥ **Scallops Mediterranean** • sautéed scallops in olive oil with asparagus tips, fresh tomatoes, red peppers and onions over angel hair pasta (complete) 17.95
- ♥ **Chicken Portofino** • char-grilled with fresh grilled vegetables, brushed in olive oil and garlic (complete) 16.25
- ♥ **Pasta and Broccoli** • broccoli florettes sautéed in olive oil, onions and fresh chopped tomatoes, tossed with penne pasta (complete) 13.95

## Pasta

*All Served with Soup or Salad and Bread ONLY (Complete)*

- Linguini** • served with marinara sauce or oil & garlic (complete) 12.75  
with Meatball or Italian Sausage (complete) 13.95

- Ricotta Cheese Ravioli** • topped with Adelfia sauce 12.95  
with Meatball or Italian Sausage (complete) 13.95

- Linguini and Clams** • red or white sauce (complete) 14.95

- Mussels and Clams Marinara** • served over linguini (complete) 15.25

- Cheese Ravioli with Lobster Sauce** • cheese ravioli topped with sautéed lobster in a cream tomato basil peach schnapps sauce, topped with sautéed spinach and tomato concassée (complete) 16.50

- Penne Siciliano** • penne pasta tossed with fresh tomatoes, garlic and basil, baked with fresh mozzarella, served on a bed of grilled eggplant (complete) 14.25

- Crabmeat with Asparagus Alfredo** • jumbo lump crabmeat tossed with fresh sautéed asparagus tips and sun dried tomatoes in a creamy garlic alfredo sauce with fettuccini (complete) 19.50

- Chicken with Sundried Tomato Pesto** • sautéed chicken tossed with penne in a sun dried tomato alfredo pesto sauce (complete) 15.95

- Fettuccini Alfredo** (complete) 12.75  
with Chicken - add 2.25    with Crabmeat - add 3.75    with Shrimp - add 3.75

- Penne ala Panna** • penne tossed in a creamy tomato sauce with claw crabmeat and roasted garlic (complete) 17.50

- Tortellini ala Toscano** • tri-color cheese tortellini tossed with fresh sun dried tomatoes, basil, garlic, extra virgin olive oil, grilled shrimp and a splash of white wine (complete) 17.95

- Tortellacci Beef and Veal** • with roasted peppers and mushrooms in a vodka blush cream sauce 13.95

# Beverages



**Lemonade**

**Raspberry Iced Tea**

**Fresh Brewed Iced Tea** (unsweetened)

**Ginger Ale**

**Root Beer** (charged per bottle)

**Fresh Brewed**

**Lacas Coffee** (regular & decaffeinated)

**Lacas Tea** (regular & decaffeinated)

**Complimentary Refills Available with the Exception of Root Beer!**

**Add Flavor to Your Coffee for an Additional Charge**

**FLAVORS:** Vanilla • Hazelnut • Irish Cream • Chocolate • Mint • Tiramisu

**Lacas Hot Chocolate**

**Milk or Chocolate Milk**

## Bottled Water

**Pelegriano**

**Perrier  
Panna**

**Spring Water**

## Juices

**Orange Juice  
Cranberry**

**Apple  
Tomato**

**Grapefruit  
Pineapple**

## Energy Drink

**Red Bull**



ENERGY DRINK (regular or sugar-free)

## Italian Style Espresso & Cappuccino

**Espresso** • 4.75

*a traditional shot of rich, full bodied espresso specially blended from fresh arabica beans that are dark roasted and brewed to perfection*

**Cappuccino** • 4.95

*a luscious blend of freshly brewed espresso, steamed milk and froth in equal proportions*

**Caffè Latte** • 5.25

*a milder specialty drink with three parts steamed milk and a shot of espresso with a thin layer of froth*

**Mocha Latte** • 5.50

*a perfectly sweet dessert drink of real cocoa, espresso and steamed milk topped with real whipped cream and chocolate*

## Desserts

**To Top Off Your Meal... Ask Your Server About our Delicious Desserts!**

*Sharing Charge \$2.50*



## Our Sunday Brunch

### **Features:**

*An Exotic Fresh Fruit Display  
A Chocolate Lava Fountain  
Fresh Baked On Premises by Our Master Bakers  
Specialty Cakes, Mini Pastries and Danish  
Delicious Omelettes Made to Order*

### **A Breakfast Buffet Line that Includes Items Such As:**

*Eggs Benedict  
Creamed Chipped Beef  
Pancakes, French Toast and Waffles  
Scrambled Eggs  
Bacon and Link Sausage  
Home-Style Potatoes  
Cereals • Toast and English Muffins  
Various Yogurts*

### **Carving Stations of Fresh Roasted, Hand Carved Meats:**

*Turkey, Beef and Ham  
Your Choice of Gravies and Pineapple Chutney*

### **The Chef's Hot Line Such As:**

*Baked Flounder Stuffed with Crabmeat  
Baked Salmon • Seafood Newburg  
Chicken Piccante  
Vegetables  
Pasta, Rice and Potatoes*

### **Salad Stations:**

*Various Cold Salad Choices*

**We Also Offer a Deli Brunch Station with Nova, Whitefish and Other Smoked Deli Favorites, Cream Cheese Spreads and an Assortment of Fresh Bagels!**



*B*

**THE BALIS FAMILY  
APPRECIATES YOUR PATRONAGE  
FOR THE PAST 22 YEARS  
AND ANTICIPATES SERVING YOU  
FOR THE NEXT 22.**

**THE BALIS FAMILY  
ARE EXCLUSIVE PROPRIETORS  
FOR  
ADELPHIA  
PHILY DINER  
PHILY SPORTS BAR  
KAMINSKI'S**