

Adelphia

RESTAURANT • WEDDINGS • BANQUETS

NIGHTLIFE & BAR • CATERING • BAKERY



Beer

BEER ON TAP

Miller Lite
Bud Light
Yuengling
Blue Moon
Stella

CRAFT BEER ON TAP

Adelphia Ale
Flying Fish Seasonal
Evil Genius Seasonal
Victory Seasonal
Sam's Seasonal
Yards Brawler
Dog Fish Head 60 minute
Goose IPA
Leinenkugel Seasonal

BEER BOTTLES

Miller Lite | Coors Light
Budweiser | Bud Light
Bud Light Lime
Michelob Ultra | Rolling Rock
O'Douls | Modelo | Dos Equis
Corona | Corona Light
Corona Premier | Guinness
Heineken | Amstel Light
Smirnoff Ice | Twisted Tea
Angry Orchard Hard Cider
Peroni | Pacifico
Crabbies Ginger Beer
Crabbies Raspberry Ginger Beer

CRAFT BEER BOTTLES

Bells Two Hearts IPA
Evil Genius
Purple Monkey
New Belgium Fat Tire
Brooklyn Lager
Dog Fish Head 90 Minute
Victory Golden Monkey
Magic Hat #9
Downeast Cider (can)

Spirits

LOCAL CRAFT SPIRITS

Stateside Urbancraft Vodka | Revivalist Botanical Gin
Dad's Hat Rye Whiskey | Cape May Blueberry Rum
Misunderstood Ginger Spiced Whiskey
Resurgent Rye | Resurgent Bourbon
Blue Coat Gin | Lazy Eye Vodka

VODKA

Tito's | Grey Goose | Kettle One Three Olives | Stolichnaya

GIN

Bombay Sapphire | Tanqueray
Brockmans | Hendricks | Gin Lane

RUM

Captain Morgan | Bacardi | Bacardi Coconut | Don Q
Mount Gay | Kraken | Meyers

TEQUILA

Avion | Patron | Patron XO Cafe | 1800 Tequila
Casamigos | Gran Patron | Burdeos | Patron Citronge
Gran Patron Platinum | Gran Patron Reposado

COGNAC

Louis XIII | Gran Marnier | Remy VSOP | Martell VS

SCOTCH BLEND

Dewars | Dewars 12 | Dewars 15 | Dewars 18
Chivas Regal 12 | Johnny Walker Black 12 |
Johnny Walker Gold Reserve
Johnny Walker Blue | William Grant & Sons 26

SCOTCH SINGLE MALT

Aberfeldy | Aberfeldy 21
The Singleton | Cardhu | Glendullan 12 | Glenlivet 12
Maccalan 12 | Maccalan 18
Lagavulin 16 | Deveron 12 | Oban 14

IRISH WHISKEY

Jameson | Jameson Black Barrel
Jameson Cask Mates | Slane Castle
Red Breast 15 | Red Breast 12 | Powers | Teeling

BOURBON

Bulleit | Woodford Reserve | Makers Mark
Knob Creek | Wild Turkey 101
Russells 10 | Makers 46 | Old Forester | Bookers

TENNESSEE WHISKEY

Jack Daniel's | Gentleman's Jack
Jack Daniels Single Barrel
Jack Daniels Tennessee Honey

CANADIAN WHISKEY

Crown Royal | Seagrams | VO

Cocktails

STRAIGHT UP

Crusher Tito's Handmade Gluten Free Vodka with Fresh Squeezed Orange Juice, topped with Club Soda

Chocolate Martini Whipped Vodka, Godiva Liqueur and Rum Chata

Mintless Mojito Don Q Mojito Rum, Lime Juice, Simple Syrup, Splashed with Verdi, Garnished with a Lime

Cinnamon Toast Crunch Fireball Whiskey and Rum Chata Rum, complete with a Sugar Rim

Rice Pudding Martini Rum Chata and Bacardi Coconut Rum Topped with Cinnamon and Whipped Cream

Italian Wedding Martini Vanilla Vodka, Amaretto, White Creme de Cacao, Cranberry Juice, Pineapple Juice

ON THE ROCKS

Blueberry Lemonade Cape May Blueberry Rum, Lemonade, Fresh Blueberries, Lemon Wedge

Mojito Don Q Mojito Rum, Club Soda & Mint Leaves

American Mule Tito's Handmade Gluten Free Vodka, Ginger Beer and Fresh Squeezed Lime Wedge

Rum Drifter Appleton, Amaretto, Lime Juice, Grenadine, Pineapple Juice, Orange and Lime Garnish

Candy Apple Tito's Handmade Gluten Free Vodka, Buttershots, Apple Pucker and A Splash Of Cranberry Juice

The Traveler Bulleit Bourbon, Amaretto And Sour With a Cherry and Lemon Garnish

Black And Stormy Mt. Gay Black Barrel Rum, Ginger Beer, Fresh Lime

Twisted Tom Collins Brockman's Gin, Elderflower Liqueur, Simple Syrup, Lemon Juice and Club Soda

Lemon Meringue Pie Rum Chata, Limoncello and Whipped Vodka

Atlantic City Crush Tito's Handmade Gluten Free Vodka, Muddled Blueberries and Lemonade

Old Fashion Woodford Reserve, Simple Syrup and a Dash of Bitters, Poured over Muddled Orange Slice and Cherry

Strawberry Blonde Mionetto Prosecco, Tito's Handmade Vodka, Pineapple Juice & Strawberry Puree

Bristol Mule Dad's Hat Rye Whiskey, Lime Juice, Ginger Beer, Lime Wedge

Blue Coat Collins Blue Coat Dry Gin, Muddled Cucumber, Lemon Juice, Raspberry Syrup

Wines From Light to Bold

	Glass	Bottle
ROSE		
Rose (dry), Whispering Angel France	10	40
White Zinfandel, Sutter Home CA	6.25	22
WHITE		
Moschofilero, Boutari Greece	8	30
Pinot Grigio, Cavit Italy	7.5	25
Pinot Grigio, Santa Margherita Italy		40
Sauvignon Blanc, Boulder Bank NZ	9	35
Sauvignon Blanc, Ferrari Carano Fume Blanc CA	8	30
Chardonnay, Cave de Lugny Unoaked France	7.5	25
Chardonnay, Kendall Jackson, Vintners Reserve CA	8.25	33
Chardonnay, Sonoma Cutrer Russian River CA		35
Riesling, Pacific Rim WA	7.5	30
Moscato, Cavit Italy	8	30
HOUSE WINES		
House Pinot Grigio	5.75	
House White Zinfandel	5.75	
House Chardonnay	5.75	
House Merlot		5.75
RED		
Pinot Noir, Pepperwood CA	7	24
Pinot Noir, Firesteed Williamette Valley Oregon	10	40
Pinot Noir, La Crema Sonoma Coast CA	10	40
Naoussa, Boutari Greece		26
Red Blend, 7 Moons CA	8	30
Red Blend, Jersey Red Mullica Hill, NJ	8	25
Merlot, Murphy Goode CA	8	30
Chianti, Banfi Italy	8	30
Malbec, Cigar Box Argentina	8	30
Cabernet Sauvignon, Glass Mountain Chile	7.5	25
Cabernet Sauvignon, Sterling Vintner's CA	9	35
Cabernet Sauvignon, Jordan Alexander Valley CA		76
Cabernet Sauvignon, Goldschmidt Oakville, Napa CA		70
SPARKLING		
Verdi Raspberry Spumante Italy	6	22
Korbel Brut Rosé CA		27
Veuve Clicquot Yellow Label Brut Champagne France		45
Moet Imperial Brut Champagne France		109
Dom Perignon Brut Champagne France		300
Cristal Louis Roederer Champagne France		Market
Mionetto Prosecco Italy		Split 9
BLUSH		
White Zinfandel, Sutter Home CA	6.25	22.00

Appetizers

Fresh Mozzarella Fritta Tomato Basil Bruschetta & Pesto 9

Chicken Fingers Kansas City BBQ Sauce 9

Sesame Ahi Tuna Black & White Sesame Seed, Pickled Asian Slaw & Sweet Soy Dipping Sauce 12

Saganaki Opa Pan Fried Kaseri Cheese with Lemon and Brandy 12

Jumbo Shrimp Cocktail Cocktail Sauce, Lemon GF 12

Clams and Mussels Garlic White, Marinara or Fra Diavolo 14

Crab Stuffed Mushrooms Jumbo Mushroom Caps, Lump Crab Imperial 13

Clams Casino Fresh Shucked Clams, Bacon, Onions, Bell Pepper, Garlic, Butter, Parmesan Bread Crumbs 10

Fried Calamari with Marinara Sauce 12

Long Hots Stuffed with Fresh Mozzarella, Wrapped In Prosciutto with Garlic Crostini 10

Meatball Crock Large Meatball Stuffed with Ricotta Cheese in our Traditional Pizza Sauce Topped with Balsamic Glaze 9

Wings One Pound Jumbo Chicken Wings tossed with Your Choice

(Gorgonzola Chili, K.C. BBQ, Sweet Chili Garlic, Hot) Celery Stick 11

Boneless Wings (Original Hot Sauce, Gorgonzola Chili, K.C. BBQ or Sweet Chili Garlic) 11

Hummus Sampler (Sriracha, Roasted Pepper Garlic and Feta) Hummus with Grilled Pita, Sliced Cucumbers 10

Adelphia Combo Chicken Fingers, Mozzarella Fritta, Pork Spring Rolls, Cheese Potato Skins 13

Bruschetta Topped With Marinated Tomato and Fresh Basil 8

Fire Cracker Shrimp Crispy Fried Shrimp tossed in our Secret Creamy Oriental Sauce, served over Julienne Lettuce 12

Fried Cheesesteak Spring Rolls (4) Shaved steak, onions, American cheese, sriracha cheese dipping sauce 11

Fire Roast Appetizers

Available Sunday - Thursday 11 am - 9 pm
Friday & Saturday 11 am - 10 pm

Fire Roasted Crab Dip Cream Cheese, Fresh Herbs, Artichoke, Spinach, Tri-Color Corn Tortilla 13

Fire Roasted Oysters Fennel, Onions, Spinach, Bacon, Gorgonzola, Parmesan Breadcrumbs 14

Fire Roasted Lamb Lolly Pops Feta, Cucumber & Chick Pea Salad, Tzatziki, Grilled Pita 14

Soup

Avgolemono Traditional Greek Recipe, Lemon Chicken Soup Cup 3 Bowl 4

Soup of the Day Chef's Choice Cup 3 Bowl 4

French Onion Garlic Parmesan Croutons, Gruyere Cheese 5.5

Salads

Chicken Waldorf Apple Walnut Raisin Chicken Salad, Mixed Greens, Cucumbers **GF** 12

Greek Mixed Greens, Tomato, Cucumber, Kalamata Olives, Stuffed Grape Leaves, Crumbled Feta, Anchovies, Hard Cooked Egg, Oregano Lemon Vinaigrette **GF** 11

Caesar Romaine Hearts, Pecorino Romano, Garlic Croutons, Anchovy and Creamy Roasted Garlic Caesar Dressing 8

Crab Arugula Ripe Strawberries, Toasted Hazelnuts, Crumbled Goat Cheese, Sweet Lime Basil Vinaigrette **GF** 15

Chopped Cobb Chopped Romaine Hearts, Diced Tomato, Crumbled Gorgonzola, Smokey Bacon, Diced Turkey, Hard Cooked Egg, Sliced Avocado, Buttermilk Bleu Cheese Dressing **GF** 10

Caribbean Shrimp Blackened Jumbo Shrimp, Romaine Hearts, Roasted Red Pepper, Grilled Pineapple, Orange, Shaved Red Onion, Corn Tortilla Strips, Avocado Ranch 14

Steak Panzanella 4 oz Sliced beef, Grilled Ciabatta Bread, Mixed Greens, Tomato, Fennel, Bell Pepper, Shaved Red Onion, Cucumbers, Green Olives, Feta, White Balsamic Vinaigrette 15

Grilled Tuna Nicoise Grilled Ahi Tuna, Hard Cooked Egg, Tomato, Shaved Red Onion, Red Potato, Green Beans, Kalamata Olives, Creamy Caper Dijon Dressing **GF** 12

Key West Char-Grilled Baby Shrimp & Scallops over Mixed Greens with Tomatoes, Cucumbers, Peppers, Hard Cooked Egg, Black Olives, Onions, Garlic Crostini with Choice of Dressing 15

LITTLE EXTRA ON TOP

Grilled Chicken 4.5 Sliced Steak 6 Grilled Salmon 6 Grilled Ahi Tuna 7
Jumbo Shrimp 7 Seared Scallops 7 Lump Crab 7

Wood Stone Flatbread & Pizza

Available Sun-Thurs 11am-9pm
Fri-Sat 11am-10pm

Pizza Margherita Rustic Tomato Sauce, Basil, Fresh Mozzarella, Pecorino Romano, Extra Virgin Olive Oil Flatbread 9 Pizza 10

Blanco Fresh Mozzarella, Pecorino Romano, Roasted Garlic, Broccoli Flatbread 9 Pizza 10

Melanzane Marinated Grilled Eggplant, Rustic Tomato Sauce, Kalamata Olives, Fresh Mozzarella, Pecorino Romano, Arugula Extra Virgin Olive Oil Flatbread 10 Pizza 12

Salsiccia Sweet Italian Sausage, Basil Pesto, Roasted Red Peppers, Garlic Spinach, Caramelized Onions, Sharp Provolone Flatbread 11 Pizza 13

Traditional Shredded Mozzarella Cheese and Tomato Sauce Flatbread 8 Pizza 9

TOPPINGS AVAILABLE 2 per

Asparagus • Ham • Sausage • Pepperoni • Mushrooms • Artichokes • Zucchini • Roasted Peppers • Onions • Feta Cheese

Sandwiches

Served with French Fries and Coleslaw (Gluten Free Roll Available Upon Request)

9Th Street Steak Grilled Chopped Steak, Fried Onions, American Cheese, Fresh Baked French Roll 10

Bacon BBQ Ranch Chicken Steak Grilled White Meat Chicken, Crispy Bacon, Fried Onions, Grilled Mushrooms, BBQ Ranch, Fresh Baked French Roll 10

Louisiana Crab Sandwich Pan Fried Crab Cake, Topped with Baby Field Greens, Tomatoes, Red Onion, Roasted Pepper Mayonnaise on Ciabatta Bread 14.5

Turkey Club Sliced Turkey, Smokehouse Bacon, Lettuce, Tomato and Mayonnaise 11

French Dip Our "Famous Prime Rib" Thin Sliced, Mushrooms, Gruyere Cheese, Creamy Horseradish, Au Jus, Fresh Baked French Roll 15

Vegetable Panini Fresh Mozzarella, Roasted Peppers, Tomato, Basil and Balsamic Glaze 11

California Blackened Chicken Ciabatta with Bacon, Avocado, Lettuce, Tomato and Roasted Pepper Mayonnaise 11

Fish Tacos Crispy Fried White Fish, Pickled Asian Slaw, Avocado Ranch, Pineapple Pico de Gallo, Grilled Flour Tortilla 13

Chicken Caesar Wrap Fried or Grilled Chicken with Lettuce, Tomatoes, Caesar Dressing, Wrapped in a Flour Tortilla 10

Gyro Sliced Lamb, Tomato, Romaine, Shaved Red Onion, Grilled Pita, Tzatziki Sauce 12

The Cuban with Sliced Ham, Sliced Pork, Swiss Cheese, Pickles and Mustard Served on a Crisp Baked Roll 11

Jersey Girl Wrap Grilled Eggplant, Spinach, Mushrooms, Roasted Peppers and Goat Cheese Served in a Wrap 10

Burgers

Freshly Ground Daily Angus Beef, Served with French Fries and Coleslaw (Gluten Free Roll Available Upon Request)

Adelphia Burger Cheddar, Smokey Bacon, Frizzled Onions, Sriracha Mayo, Lettuce, Tomato 13

Deptford Burger Canadian Bacon, Fried Onions, Barbecue Sauce And Cheddar Cheese 12

Black & Bleu Burger Smokey Bacon, Crumbled Gorgonzola Cheese, Lettuce, Tomato, Red Onion 12

Turkey Burger Blended With Greek Spices and Feta, Cucumber, Tzatziki, Lettuce, Tomato, Red Onion 13

All American Burger American Cheese, Ketchup, Mustard, Mayo, Lettuce, Tomato, Red Onion, Dill Pickle 12

Mexi Burger Guacamole, Pico de Gallo, Jalapeno Cheese 11

Black Bean Burger Lettuce, Tomato **VG** 10

Pasta

Served with Soup or House Salad, Roll & Butter (Greek or Caesar Salad 2 Additional)

Penne Rustica Sweet Italian Sausage, Roasted Peppers, Broccoli, Fresh Mozzarella, Tomato, Red Tomato Sauce 16

Lobster Ravioli Tomato, Basil, Cream, Garlic, Pecorino Romano 25

Shrimp & Crab Alla Vodka Jumbo Shrimp, Lump Crab, Mushrooms, Spinach, Creamy Tomato Sauce, Penne Pasta 33

Seared Scallops Linguini Cherry Tomatoes, Pesto Cream Sauce, Pecorino Romano 33

Shrimp & Scallops Pomodoro Jumbo Shrimp and Scallops, Sautéed with Fresh Tomatoes, Pesto, Fresh Basil and Garlic in a White Wine Sauce, Served Over Linguini 27

Portuguese Pasta Calamari Sauteed over Angel Hair with Sundried Tomato and Chipotle, in Olive Oil Garlic Sauce 24

Vegan Pasta Delight Black Olives, Broccoli, Tomatoes in Olive Oil, Served over Penne Pasta **VG** 15

V - Vegetarian Dish **GF - Gluten Free** **VG - Vegan**

Chicken

Served with Soup or House Salad, Roll & Butter (Greek or Caesar Salad 2 Additional)

Chicken Bella Grilled Chicken Breast Topped With Lump Crabmeat, Diced Tomatoes, Pesto, Melted Mozzarella and Spinach in a White Wine Lemon Herb Sauce, Served With Potato Of The Day (complete) 23.5

Chicken Alla Broccoli Chicken and Broccoli Topped with 3 Way Cheese in a White Wine Sauce, Served with Potato of the Day 19

Chicken Marsala Sautéed Chicken Breast with Prosciutto Ham, Onions, Mushrooms In Marsala Wine Sauce, Served With Potato & Asparagus (complete) 19

Chicken Portofino Char-Grilled Chicken Breast with Fresh Grilled Vegetables Brushed with Olive Oil and Garlic (complete) **GF** 18

Chicken Parmesan Breaded Chicken Cutlet, Tomato Sauce, Fresh Mozzarella, Basil, Parmesan, Linguini Pasta (complete) 17

Chicken Stir Fry Fresh Vegetables in a Teriyaki Soy Sauce, Served over Rice 18

Veal

Served with Soup or House Salad, Roll & Butter (Greek or Caesar Salad 2 Additional)

Veal Parmigiana Breaded Milk Fed Veal Cutlet, Tomato Sauce, Mozzarella Cheese with Linguini (complete) 20

Veal Adelfia Sautéed Milk Fed Veal Medallions, Lump Crabmeat, Artichoke Hearts, Mushrooms, Hollandaise White Wine Sauce with Potato (complete) 28

Seafood

Fresh from the Sea, Served with Soup or House Salad, Roll & Butter (Greek or Caesar Salad 2 Additional)

Baked Stuffed Shrimp (3) Crab Imperial Stuffed Shrimp 27

Grilled Balsamic Salmon BBQ Onions Served with Rice Pilaf and Asparagus **GF** 22

San Fran Cioppino Jumbo Shrimp, Scallops, Little Neck Clams, Mussels, Lump Crabmeat, White Fish, Onions, Peppers, Mushrooms, Tomatoes, Garlic, Lemon Butter Wine Marinara Sauce, Fresh Herbs Served with Rice Pilaf **GF** 37

Stuffed Flounder Crab Imperial Stuffed Filet, Lemon Butter Buerre Blanc and Roasted Red Potatoes, Served with Green Beans 25

Seared Scallop Scampi Jumbo Seared Scallops, Diced Tomato, Garlic, Fresh Herbs, White Wine, Butter Served with Rice Pilaf and Broccoli 33

Broiled Lobster Tails (2) 6 oz. Cold Water Lobster Tails, Lemon Herb Butter, Roasted Red Potatoes and Asparagus 41

Surf & Turf - Filet Mignon 8 oz and Cold Water Lobster Tail 6 oz. Served with Baked Potato and Vegetable of the Day (complete) 47

Steaks/Chops

Adelfia Hand-Cut Steaks/Chops Served with Soup or House Salad, Roll & Butter (Greek or Caesar Salad 2 Additional)

Grilled Filet Mignon Roasted Garlic & Mushroom Demi Glaze Served with Mashed Potatoes and Green Beans **GF** 34

Steak Alexander 10 oz. NY Strip Steak, Peppers, Corn Crusted, Char-Grilled and Topped with Grilled Shrimp, Tomato Basil Bruschetta, Drizzled with Extra Virgin Olive Oil, Aged Balsamic Reduction, Served with Baked Potato (complete) **GF** 28

Grilled Pork Chops Center Cut, White Marbleized, with Roasted Potatoes and Asparagus 21

Rib Eye Steak 14 oz. Served with Baked Potato and Vegetable of the Day (complete) 25

Char-Grilled Porterhouse 16 oz. "King of the T-Bones" a Flavorful Strip and Filet Tenderloin Together Seared for a Juicy Taste, with Mushrooms, Peppers and Onions, Topped with Bordelaise Sauce, Served with Potato of the Day (complete) 26

HOW DO YOU WANT YOUR STEAK COOKED?

RARE - Cool Red Center **MEDIUM RARE** - Warm Red Center **MEDIUM** - Warm Pink Center
MEDIUM WELL - No Pink **WELL DONE** - Dark Center

*We Cannot Be Responsible For The Flavor And Dryness Of Well Done Steaks

Fire Roasted

Served with Soup or House Salad, Roll & Butter (Greek or Caesar Salad 2 Additional) Available Sunday - Thursday 11am - 9pm
Friday - Saturday 11am - 10pm

Fire Roasted Crab Cakes Lump Crab Imperial, Shrimp Sauce, served with Roasted Red Potatoes and Asparagus 27

Fire Roasted Rack of Lamb Char-Grilled Rosemary & Garlic Infused, Served with Roasted Potatoes and Asparagus **GF** 30

Fire Roasted Chicken Bruschetta Chicken Breast Topped with Tomato Basil Bruschetta with Balsamic Glaze, Served with Roasted Potatoes and Asparagus 19

Fire Roasted Salmon on a Cedar Plank with Roasted Potatoes and Asparagus 22

Fire Roasted Portobello Mushroom Asparagus and Roasted Potatoes, Drizzled with Balsamic Glaze **GF VG** 21

Our Sunday Brunch

9 am to 2 pm (except Holiday's) Choices may vary

FEATURES

An Exotic Fresh Fruit Display
Chocolate Lava Fountain
Specialty Cakes, Mini Pastries and Danish
Delicious Omelets Made to Order

A BREAKFAST BUFFET LINE THAT INCLUDES ITEMS SUCH AS

Egg Benedict
Cream Chipped Beef
Pancakes, Waffles and French Toast
Scrambled Eggs
Bacon and Link Sausage
Home-style Potatoes
Toast and English Muffins

CARVING STATIONS OF FRESH ROASTED HAND CARVED MEATS

Fresh Ham
Brisket
Turkey Breast
Sweet Rope Sausage
Your Choice of Gravies and Pineapple Chutney

CHEF'S HOT LINE ENTREE

SELECTIONS SUCH AS:
Assorted Fresh Baked Fish
Vegetables
Chicken Selection
Pastas, Rice or Potatoes

DELI BRUNCH STATION

Nova, Whitefish, Smoked Deli Favorites
Cream Cheese Spreads
Assortment of Fresh Bagels
Assorted Fresh Garden Salad and Pasta Salads
Assorted Mini Focaccia Bread Sandwiches
Assorted Yogurts

WE PROUDLY FEATURE PEPSI PRODUCTS

Pepsi, Diet Pepsi, Sierra Mist, Lemonade, Ginger Ale, Raspberry Iced Tea,
Root Beer, Peach Tea, Blackberry Tea, Stone Fruit Tea, Hazelnut Tea
Regular and Decaf Coffee (Flavors: Hazelnut, Vanilla, and Caramel)
Espresso and Cappuccino

