



Appetizers

Jumbo Shrimp Cocktail	6.95
Shrimy Monterey (<i>Lightly breaded topped with lemon sauce & cheese</i>).....	7.95
Italian Style Calamari (<i>Lightly fried, served with spicy marinara sauce</i>).....	6.95
Stuffed Mushrooms (<i>Stuffed with seasoned bread crumbs and cheese</i>)	5.95
Clams ala Montdale (<i>Fresh clams topped with a rich crabmeat stuffing</i>)	6.95
Petite Potato Pancakes (<i>Served with apple sauce or sour cream</i>)	5.95
Antipasto (<i>Ham, cheese, salami, olives, eggs & tuna on a bed of mixed greens</i>).....	8.95
Garlic Bread	3.00

Salads

House Salad	3.50
Caesar Salad	4.95
Spinach Salad	5.50
<i>Fresh spinach, mushrooms & croutons dressed with raspberry vinaigrette</i>	
Greek Salad	5.50
<i>Roasted peppers, calamata olives, feta cheese, & mesclun greens tossed in sun-dried tomato vinaigrette</i>	
with shrimp	9.75
Field Greens	5.50
<i>with seasoned walnuts, craisins, & oranges tossed in walnut honey dressing</i>	
Salad Dressing ~ Italian, French, Russian, Ranch, Balsamic Vinaigrette, Roquefort (.75)	

Soups

Chicken Noodle	2.95 cup
French Onion	4.50 crock

Special Platters

Sausage (3)	8.95
Meatballs (3)	6.95
<i>Special Platters Include Bread & Butter</i>	

Sandwich Specialties

New York Strip Steak	11.95
Italian Sausage	7.95
Hot Meatball	6.95
<i>Sandwiches Not Available Saturdays</i>	

Pasta

Baked Manicotti	10.95
Ravioli ~ Meat or Cheese	10.95
Macaroni	10.95
Gnocchi	10.50
Spaghetti	9.95
Linguine	9.95
Penne	9.95

Side of Sausage.....4.00 | **Meatballs**.....3.50

Sauce Selections ~ Tomato, Cream Basil, or Marinara
Pasta Dishes Include Bread and Butter.

Entrees

Breast of Chicken Au Jus (Slow roasted with natural juices).....	14.95
Chicken Parmigiana (Breast cutlets lightly breaded and topped with marinara & mozzarella).....	15.50
Stuffed Chicken (Breast meat with our own stuffing & pan gravy).....	15.50
Chicken Milanese (Breaded breast cutlets topped with lemon sauce & mozzarella).....	5.50
Roasted Duckling (A crisp half duck topped with a savory orange sauce)	17.95
Veal Parmigiana (Cutlets lightly breaded & topped with tomato sauce & mozzarella).....	16.95
Veal Milanese (Cutlets lightly breaded with lemon sauce & mozzarella).....	16.95
*T-Bone Steak (18 oz. of choice meat cooked to your liking)	23.95
Broiled Halibut Steak (Center cut loin served with drawn butter)	18.95
Roughy Imperial (Fresh roughy fillet topped with crab meat in a white wine sauce)	18.95
Jumbo Shrimp Milanese (Lightly breaded & topped with lemon sauce & mozzarella).....	17.95
Shrimp Parmigiana (Breaded jumbo shrimp topped with tomato sauce & mozzarella)	17.95
Fried Jumbo Shrimp (Cocktail or tartar sauce)	17.95
Broiled Lobster Tail (Served with drawn butter)	Market Price
Zuppa de Clams (Served on a bed of linguine with choice of red or white sauce).....	14.95

A La Carte Dinners Include Choice of Two: Potato, Vegetable, or Salad

Full Course Dinners Include: Soup or Fruit Cup, Salad, Potato, Vegetable, Coffee & Ice Cream or Rice Pudding

Salad Dressing ~ Italian, French, Russian, Ranch, Balsamic Vinaigrette, Roquefort (.75 extra)

A Side Dish of Pasta May Replace Potato & Vegetable.

**Food may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

Desserts

Brownie á la Mode (Topped with vanilla ice cream, chocolate sauce, & whipped cream).....	5.50
N.Y. Style Cheesecake (Served with seasonal berries).....	5.50
Strawberry Shortcake (Pound cake topped with a fresh strawberry glaze and whipped cream).....	5.50
Peach Melba (Vanilla ice cream, peach halves, raspberry sauce, & whipped cream).....	5.50

Ask About Our Featured Dessert



Catering to Large & Small Parties & Picnic Grove Facilities Available

Hours: Wednesday ~ Saturday Open 5:00pm | Sunday 1:00pm ~ 8:00pm | Closed on Mondays and Tuesdays

SORRY, WE DO NOT ACCEPT CREDIT CARDS

ALL PRICES SUBJECT TO CHANGE (RESTAURANT MENU PRICES FINAL)