

Appetizers

Clams Casino \$12

Colossal Shrimp Cocktail \$17

Colossal Crab Cocktail \$17

Shrimp & Crab Cocktail \$17

Mussels with Marinara Or White Wine Sauce
\$10

Jersey Steamers

Select Local Top Neck Clams Steamed With White
Wine Garlic and Fresh Parsley \$12

Crab Cake Appetizer \$15

Dim Sum

Steamed Asian Pork Dumplings with Sesame Soy
Dipping Sauce \$10

Entrée Salads

Our Signature Mandarin Salad

Mixed Field Greens with Dried Cranberries, Maytag
Blue Cheese, Pine Nuts, Mandarin Oranges, and
Mandarin Orange Vinaigrette \$10
Add Grilled Chicken \$12
Add Colossal Shrimp \$17

Iceberg Wedge

Topped With Maytag Blue Cheese Dressing, Diced
Bacon, And Fresh Tomatoes \$7.50

Classic Caesar Salad \$10

Add Grilled Chicken \$14
Add Colossal Shrimp \$17

All Entrees Include Vegetable, Baked Potatoes, French Fries, or Pasta with Marinara or Garlic
and Oil Sauce

Side Of Au Gratin Potatoes \$3

Caesar side Salad \$4

House side Salad \$4

Mandarin side Salad \$4

Pasta Entrees

Choose Penne, Linguini, or Fettuccini

Linguini & Mussels

With Either Spicy Marinara or White Wine Sauce
\$16

Lobster Ravioli

Served With A Pink Lobster Sherry Sauce \$24

Your Choice of Penne, Linguini or Fettuccini
tossed in our Tomato and Fresh Basil Sauce
\$16

Fettuccini Alfredo \$14

Add Grilled Chicken \$18

Grilled Shrimp with Pesto

Linguini and Pesto Topped with Jumbo Grilled
Shrimp \$16

Veal and Chicken

Veal Louís

Breaded Pan Fried Veal Cutlet Topped With Jumbo Lump Crab Meat in a Grand Marnier Butter Sauce \$28

Veal Milanese

Breaded Pan Fried Veal Cutlet Topped With Arugala, Plum Tomatoes and Balsamic Vinegar \$24

Veal Piccata

Sautéed in Olive Oil with A Touch of Garlic, Lemon, and White Wine, and Capers \$18

Chicken Parmesan

Tomato and Fresh Basil Sauce topped with Mozzarella \$18

Chicken Marsala

A Mix of Shitake and Button Mushrooms with fresh Shallots and Marsala \$18

Chicken Milanese

Breaded Pan Fried Chicken Cutlet Topped With Arugala, Plum Tomatoes and Balsamic Vinegar \$24

Chicken Valdostana

Sautéed Chicken Breast with Prosciutto and Mozzarella Finished With A White Wine Sauce \$18

Meats

All Meats Are USDA Certified

Slow Roasted Prime Rib

Served With Au Jus and Horse Radish Sauce
Queen \$25 King \$32

Char Grilled 14oz Prime NY Strip \$35

Add Sautéed Mushroom and Onions \$2.50

Blue Cheese Crusted 10 Oz Filet Mignon

Served With Demi Glaze Sauce \$32

6oz Filet Mignon and Crab Cake Combo \$32

Seafood Entrees

Country Club Crab Cakes \$29

Broiled or Francaise Cold Water Australian Lobster Tail \$42

Broiled Or Fried Flounder \$18

Stuffed with Crab Imperial
Topped With A White Wine Cream Sauce \$28

Pan Seared Atlantic salmon

Topped With A Sweet Red Pepper Coulis \$18