

APPETIZERS

MOZZARELLA STICKS	9	<i>Baked</i> CLAMS (5)	12
NEW YORK PRETZELS (2) ADD NACHO CHEESE - \$2	8	*STEAK TID BITS	16
SPINACH PIES (3)	9	SHRIMP COCKTAIL (4)	14
CRISPY CALAMARI	14	EGGPLANT CHIPS CHIPS WITH TZATZIKI DIP	11
CRAB CAKES	14	SAUTEED MUSSELS WHITE WINE SAUCE OR MARINARA	14
FRESH MOZZARELLA & TOMATO	10	SPINACH & ARTICHOKE DIP WITH HOMEMADE TOAST	12
CLAMS CASINO	12	COCONUT SHRIMP (4)	14
CHEESE QUESADILLA ADD CHICKEN - \$4	10	OYSTERS ROCKEFELLER (6)	14
BUFFALO WINGS (8) CLASSIC OR BONELESS	12		

RAW BAR

* 1/2 DOZEN LITTLE NECK CLAMS ON A HALF SHELL	10
* 1/2 DOZEN OYSTERS ON A HALF SHELL	12

SOUPS

SEAFOOD BISQUE	7
FRENCH ONION	7
SOUP OF THE DAY	7



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OFF THE GRILL

OFF THE GRILL SPECIALTIES SERVED WITH CHOICE OF POTATO:
MASH, BAKED OR FRENCH FRIES

P.H. GRILLED CHICKEN TENDER CHICKEN BREAST WITH OUR HOUSE SEASONING. ALSO AVAILABLE BLACKENED 16	CHICKEN FAJITAS THREE (3) SOFT TORTILLAS FILLED WITH GRILLED CHICKEN, SAUTEED ONIONS & PEPPERS W/ CHEDDAR CHEESE & SOUR CREAM SERVED WITH A SIDE OF RICE 16
CHICKEN SOUVLAKI SERVED WITH A WARM PITA AND SIDE OF RICE AND GREEK SALAD 20	PORK CHOP FRENCH CUT PORK CHOP TOPPED WITH GRAVY AND A SIDE OF APPLE SAUCE 22
* GORGONZOLA STEAK 16 OZ. CHOICE SIRLOIN TOPPED WITH MELTED GORGONZOLA 38	* FILET MIGNON 10 OZ. CHOICE TENDER FILET 42
* THE RIB-EYE 14 OZ. CHOICE RIB-EYE SERVED WITH OUR AU JUS 40	

SIDES

SUBSTITUTE VEGETABLE OF THE DAY FOR
A VEGETABLE BELOW FOR AN ADDITIONAL \$2
FOR ENTREES SIDE DISHES

MASH POTATO	5
VEGETABLES OF THE DAY	6
BAKED POTATO	5
RICE	4
FRENCH FRIES	6
PASTA	8
SAUTEED SPINACH	8
STEAM BROCCOLI	8
CREAM OF SPINACH	8
SAUTEED ASPARAGUS	8
SWEET POTATO FRIES	7

SALADS

ADD GRILLED CHICKEN \$5 OR SHRIMP (4) \$8
(ADDITIONAL ITEMS MAY BE BLACKENED)

PARLOR SPINACH RED ONIONS, SLICED ALMONDS, FRESH MUSHROOMS AND A BALSAMIC VINAIGRETTE DRESSING OVER SPINACH SMALL 6 LARGE 13
GREEK PREPARED WITH FETA CRUMBLES, GREEN PEPPERS, CARROTS, RED ONIONS, KALAMATA OLIVES, GRAPE LEAVES, TOSSED IN OUR VINAIGRETTE DRESSING SMALL 6 LARGE 13
CAESAR TRADITIONAL CREAMY CAESAR DRESSING TOSSED WITH CROUTONS AND PARMESAN CHEESE SMALL 6 LARGE 12
FIESTA SHREDDED CHEDDAR & MOZZARELLA CHEESE, RED ONIONS, CARROTS, GREEN PEPPERS TOSSED IN A CHIPOTLE-LIME VINAIGRETTE DRESSING OVER MIX GREENS & TORTILLA STRIPS SMALL 6 LARGE 13
HOUSE A BLEND OF ICEBERG LETTUCE, CARROTS, RED ONIONS, CUCUMBER AND TOMATO WITH YOUR CHOICE OF DRESSING SMALL 6 LARGE 12
GLAZED WALNUT MIXED LETTUCE, GORGONZOLA CHEESE, APPLES, CRAISINS AND GLAZED WALNUTS TOSSED IN BALSAMIC VINAIGRETTE SMALL 7 LARGE 14
THE TACO BOWL BAKED CRISPY TACO BOWL FILLED WITH ROMAINE LETTUCE, SHREDDED CHEESE, GREEN PEPPERS, RED ONIONS, TOMATOES TOSSED IN OUR THOUSAND IS- LAND DRESSING & TOPPED WITH GROUND BEEF, SALSA & SOUR CREAM 16
BUTTERMILK RANCH CHICKEN CUTLET SPINACH, ONIONS, CUCUMBERS, CARROTS, TOMATOES & PEPPERS TOSSED IN A BUTTERMILK RANCH DRESSING AND TOPPED WITH FRIED CHICKEN CUTLET.

BURGERS

SERVED ON A Brioche Bun with French Fries &
Lettuce & Tomatoes

* CLASSIC BURGER 13 8 OZ. BLACK ANGUS BEEF SERVED
* CHEESEBURGER 14 8 OZ. BLACK ANGUS BEEF SERVED WITH YOUR CHOICE OF CHEESE
HOMEMADE TURKEY BURGER 13
GREEK VEGGIE BURGER 13 A SHREDDED ZUCCHINI, BREADED & MIXED WITH FETA CHEESE TOPPED OF WITH RED ONION AND TZATZIKI SAUCE
* SOUTHWEST BURGER 15 WITH ROASTED PEPPERS AND ONION FRITES, TOPPED OFF WITH MELTED PEPPERJACK CHEESE
* THE PARLOR HOUSE 15 WITH SAUTED MUSHROOMS AND ONIONS, TOPPED OFF WITH MELTED MOZZARELLA

* MENU ITEMS IN THIS GROUP, OR THIS ITEM MAY BE COOKED TO YOUR LIKING CONSUMING RAW OR UNDERCOOKED MEATS, FISH, SHELLFISH OR FRESH SHELL EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

* BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY

SANDWICHES

SERVED WITH FRENCH FRIES

CHICKEN CAESER WRAP 14
CHICKEN PARM HERO 14 PREPARED ON A GARLIC HERO WITH CHICKEN CUTLET, MARINARA SAUCE AND MELTED MOZZARELLA
BUFFALO GRILL WRAP 14 GRILLED CHICKEN, LETTUCE, CHEDDAR CHEESE AND RANCH WITH HOT SAUCE IN A TORTILLA
PRIME FRENCH DIP 16 SLICED PRIME RIB PREPARED ON A GARLIC HERO WITH MELTED MOZZARELLA AND AU JUS DIP
CRISPY CHICKEN 14 JUICY FRIED CHICKEN CUTLET PREPARED IN OUR FLOUR BATTER, TOPPED WITH BACON, & PEPPERJACK CHEESE AND BBQ SAUCE ON A Brioche Bun.
THE SLICED STEAK 19 SERVED WITH SAUTÉED ONIONS AND PEPPERS TOPPED OF WITH MELTED MOZZARELLA CHEESE

PASTAS

RIGATONI ALA VODKA MARINARA SAUCE SAUTEED WITH VODKA, MINCED BACON AND HEAVY CREAM 16
FETTUCCINE ALFREDO RICH HEAVY CREAM SAUCE WITH GRATED PARMESAN CHEESE AND BUTTER OVER FETTUCCINE 16
PENNE CALIFORNIA CHERRY TOMATOES, MUSHROOMS AND BROCCOLI IN A GARLIC AND WHITE WINE SAUCE WITH PENNE PASTA 16
CREAMY CHICKEN PENNE PESTO PESTO SAUCE MADE WITH BASIL LEAVES, GARLIC, PINE NUTS, WHIPPED IN A HEAVY CREAM SAUCE WITH PENNE PASTA 22
BOLOGNESE CHOPPED MEAT SAUCE SAUTEED IN MARI- NARA WITH GARLIC AND SHALLOTS OVER SPAGHETTI 18
PASTA GIOVANNI SAUTEED ONIONS, GARLIC, MARINARA SAUCE WITH SHERRY WINE & TOUCH OF CREAM, SEASONED WITH PEPPERCORN BLENDED WITH MOZZARELLA CHEESE 17
SEAFOOD MAC & CHEESE SAUTÉED SHRIMP, CRABMEAT & SCALLOPS WITH PENNE PASTA TOPPED WITH BREADCRUMBS 26

ADD GRILLED CHICKEN \$5 OR
SHRIMP (4) \$8
(ADDITIONAL ITEMS MAY BE BLACKENED)

LAND

CHICKEN SPECIALTIES SERVED WITH SPAGHETTI

CHICKEN PARMESAN 20 BREADED CHICKEN CUTLET WITH MARINARA AND TOPPED OFF WITH MELTED MOZZARELLA CHEESE
CHICKEN PICCATA 20 A CREAMY LEMON CAPER SAUCE SAUTEED WITH CHICKEN AND ARTICHOKE HEARTS
CHICKEN FRANCAISE 20 TENDER CHICKEN BREAST SAUTEED IN A HOMEMADE LEMON AND WHITE WINE SAUCE
CHICKEN MARSALA 20 TENDER CHICKEN BREAST SAUTEED IN A HOMEMADE RICH AND SAVORY MUSHROOM AND MARSALA WINE SAUCE
STUFFED CHICKEN FLORENTINE 24 STUFFED WITH SPINACH & FETA AND TOPPED WITH MELTED MOZZARELLA
CHICKEN SORRENTINO 24 BREADED CHICKEN CUTLET MEDALLIONS SAUTEED IN A MARINARA WINE SAUCE AND TOPPED WITH EGGPLANT, PROSCIUTTO AND MELTED MOZZARELLA
CHICKEN SALTIMBOCCA 25 SEARED CHICKEN BREASTS WITH PROSCIUTTO, & MELTED MOZZARELLA OVER SAUTEED SPINACH IN A WHITE WINE SAUCE

HOUSE COMBINATIONS

SERVED WITH CHOICE OF POTATO: MASH, BAKED OR FRENCH FRIES

*** SURF & TURF**
6 OZ. LOBSTER TAIL PAIRED WITH
6 OZ. PETIT FILET MIGNON
46

*** REEF & BEEF**
SCHRIMP SCAMPI (3) PAIRED
WITH A 10 OZ. SIRLOIN STEAK
42

SEA

SEAFOOD SPECIALTIES SERVED WITH CHOICE OF
VEGETABLE OF THE DAY OR RICE

FISH & CHIPS 18 FRIED BATTERED FLOUNDER SERVED WITH A SIDE OF FRENCH FRIES & COLE SLAW
PARMESAN CRUSTED FLOUNDER 18 GRATED PARMESAN BREADED FLOUNDER SAUTEED IN A BUTTER AND WHITE WINE SAUCE
CAPER SWORDFISH 25 BROILED SWORDFISH SAUTEED IN A RICH CAPER, LEMON, BUTTER AND WHITE WINE SAUCE
CRABMEAT FLOUNDER 26 TWO STUFFED FILLETS OF FLOUNDER BROILED WITH BUTTER, GARLIC AND SEASONED WITH PAPRIKA
SEAFOOD MEDLEY 27 BROILED OR FRIED FLOUNDER, SHRIMP AND SCALLOPS
SHRIMP & MUSHROOM RISOTTO 24 SAUTEED SHRIMP (5) & MUSHROOMS OVER A BED OF RISOTTO IN A WHITE WINE & BUTTER SAUCE.
SEAFOOD FRA DIAVOLO 30 SHRIMP, SCALLOPS, MUSSELS AND CALAMARI OVER A SPICY TOMATO SAUCE PREPARED WITH CHILLI AND CAYENNE PEPPER OVER SPAGHETTI
ALMOND CRUSTED SALMON 26 SAUTEED SALMON COATED IN ALMOND BREADCRUMB
SEAFOOD MEUNIERE 32 SAUTEED SHRIMP, SCALLOPS & CRABMEAT "ROLLED IN FLOUR" AND BROWNED IN A BUTTER, GARLIC & WHITE WINE SAUCE