



# PARLOR HOUSE GRILL



## Holiday Menu

### APPETIZERS

BAKED CLAMS (5)	10	CLAMS CASINO (6)	12
FRIED CALAMARI	10	SHRIMP COCKTAIL (4)	12
FRESH MOZZARELLA & TOMATO	10	SHRIMP SCAMPI (4)	12
LUMP CRAB CAKES (2)	12	COCONUT SHRIMP (4)	12

### SOUP

SEAFOOD BISQUE	6	BEEF BARLEY	6
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### SALAD

6

CAESAR SALAD OR HOUSE SALAD

CHOICE OF DRESSING:

BLUE CHEESE, RANCH, CREAMY ITALIAN, BALSAMIC VINAIGRETTE, VINAIGRETTE, HONEY MUSTARD, RUSSIAN

### ENTREES

LASAGNA WITH GARLIC BREAD	22
CHICKEN PARMESAN WITH ANGEL HAIR PASTA	25
VEAL MARSALA WITH ANGEL HAIR PASTA	26

ENTREE INCLUDES MIXED VEGETABLES AND CHOICE OF GARLIC MASH POTATO, BAKED POTATO OR FRENCH FRIES

STUFFED CHICKEN CORDON BLEU	25
STUFFED WITH HAM & MOZZARELLA CHEESE , TOPPED WITH PARMESAN DIJON SAUCE	
SEAFOOD MEUNIERE OVER LINGUINE	32
SAUTEED SHRIMPS, SCALLOPS & LOBSTER MEAT IN A GARLIC & WINE SAUCE	
BROILED SEAFOOD MEDLEY	30
FLOUNDER, SHRIMP & SCALLOPS WITH SCAMPI SAUCE	
CHILEAN SEABASS BROILED IN A SCAMPI SAUCE	32
*SURF & TURF FILET MIGNON (6OZ) AND LOBSTER TAIL (6OZ)	38
* NY SIRLOIN STEAK (16OZ)	32
*RIB EYE (14OZ)	36

### COFFEE & DESSERT MENU AVAILABLE

\*MENU ITEMS IN THIS GROUP MAY BE COOKED TO YOUR LIKING. CONSUMING RAW MEATS OR UNDERCOOKED MEATS MAY INCREASE YOUR RISK OF BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.