



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
----------------	---	-------------	---

SALAD

6

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	23
VEAL MARSALA WITH ANGEL HAIR PASTA	26

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

STUFFED CHICKEN FLORENTINE	23
----------------------------	----

STUFFED WITH SPINACH & FETA, TOPPED WITH MELTED MOZZARELLA

SEAFOOD MEUNIERE OVER LINGUINE	32
--------------------------------	----

SAUTEED SHRIMPS, SCALLOPS & LOBSTER MEAT IN A GARLIC & WINE SAUCE

BROILED SEAFOOD MEDLEY	28
------------------------	----

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.