

## APPETIZERS

|   |    |   |    |
|---|----|---|----|
| MOZZARELLA STICKS (6)                           | 9  | <i>Baked</i> CLAMS (5)                          | 10 |
| NEW YORK PRETZELS (2)<br>ADD NACHO CHEESE - \$2 | 8  | *STEAK TID BITS                                 | 16 |
| SPINACH PIES (3)                                | 9  | SHRIMP COCKTAIL (4)                             | 14 |
| CRISPY CALAMARI                                 | 13 | EGGPLANT CHIPS<br>CHIPS WITH TZATZIKI DIP       | 10 |
| CRAB CAKES DUO                                  | 12 | SAUTEED MUSSELS<br>WHITE WINE SAUCE OR MARINARA | 14 |
| FRESH MOZZARELLA &<br>TOMATO                    | 10 | SPINACH & ARTICHOKE DIP<br>WITH HOMEMADE TOAST  | 12 |
| CLAMS CASINO                                    | 12 | COCONUT SHRIMP (4)                              | 14 |
| CHEESE QUESADILLA<br>ADD CHICKEN - \$4          | 10 | SHRIMP SCAMPI (4)                               | 14 |
| BUFFALO WINGS (8)<br>CLASSIC OR BONELESS        | 11 | OYSTERS ROCKEFELLER (6)                         | 14 |

## RAW BAR

|   |    |
|---|----|
| * 1/2 DOZEN<br>LITTLE NECK CLAMS ON A<br>HALF SHELL | 10 |
| * 1/2 DOZEN<br>OYSTERS ON A HALF SHELL              | 12 |

## SOUPS

|                 |   |
|-----------------|---|
| SEAFOOD BISQUE  | 6 |
| FRENCH ONION    | 7 |
| SOUP OF THE DAY | 6 |



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## OFF THE GRILL

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

|  |   |
|--|---|
| <b>P.H. GRILLED CHICKEN</b><br>TENDER CHICKEN BREAST WITH<br>OUR HOUSE SEASONING.<br>ALSO AVAILABLE BLACKENED<br><b>16</b> | <b>CHICKEN FAJITAS</b><br>THREE (3) SOFT TORTILLAS FILLED WITH<br>GRILLED CHICKEN, SAUTEED ONIONS &<br>PEPPERS W/ CHEDDAR CHEESE &<br>SOUR CREAM<br>SERVED WITH A SIDE OF RICE<br><b>16</b> |
| <b>CHICKEN SOUVLAKI</b><br>SERVED WITH A WARM PITA AND SIDE<br>OF RICE AND GREEK SALAD<br><b>20</b>                        | <b>PORK CHOP</b><br>FRENCH CUT PORK CHOP TOPPED WITH<br>GRAVY AND A SIDE OF APPLE SAUCE<br><b>22</b>  |
| <b>* GORGONZOLA STEAK</b><br>16 OZ. CHOICE SIRLOIN TOPPED WITH<br>MELTED GORGONZOLA<br><b>32</b>                           | <b>* FILET MIGNON</b><br>10 OZ. CHOICE TENDER FILET<br><b>36</b>  |
| <b>* THE RIB-EYE</b><br>14 OZ. CHOICE RIB-EYE<br>SERVED WITH OUR AU JUS<br><b>31</b>                                       |   |

## 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

### GORGONZOLA

MIXED LETTUCE, GORGONZOLA CHEESE &  
FRESHLY DICED PINEAPPLE  
TOSSED IN BALSAMIC VINAIGRETTE

SMALL 6 LARGE 13

### 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

## BURGERS

SERVED ON A BRIOCHE BUN WITH FRENCH FRIES &  
LETTUCE & TOMATOES

\* CLASSIC BURGER 12  
8 OZ. BLACK ANGUS BEEF SERVED

\* CHEESEBURGER 13  
8 OZ. BLACK ANGUS BEEF SERVED  
WITH YOUR CHOICE OF CHEESE

HOMEMADE TURKEY BURGER 13

HOMEMADE CHICKEN BURGER 13

GREEK VEGGIE BURGER 13  
A SHREDDED ZUCCHINI, BREADED &  
MIXED WITH FETA CHEESE TOPPED OF  
WITH RED ONION AND TZATZIKI SAUCE

SPICY-MUSTARD SALMON 13  
SALMON BREADED MIX BURGER WITH  
SPICY MUSTARD SERVED ON THE SIDE

\* SOUTHWEST BURGER 14  
WITH ROASTED PEPPERS AND  
ONION FRITES, TOPPED OFF WITH  
MELTED PEPPERJACK CHEESE

\* THE PARLOR HOUSE 14  
WITH SAUTED MUSHROOMS AND  
ONIONS, TOPPED OFF WITH  
MELTED MOZZARELLA

\$1.00 - SAUTEED ONIONS OR MUSHROOMS OR CHEESE : AMERICAN, MOZZARELLA, SWISS,  
CHEDDAR & PEPPERJACK ADD \$2.00 FOR BACON OR GORGONZOLA CHEESE

## 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 15  
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 17  
SERVED WITH SAUTEED ONIONS AND PEPPERS  
TOPPED OF WITH MELTED MOZZARELLA CHEESE

## PASTAS

RIGATONI ALA VODKA 16  
MARINARA SAUCE SAUTEED WITH VODKA,  
MINCED BACON AND HEAVY CREAM

FETTUCCINE ALFREDO 16  
RICH HEAVY CREAM SAUCE WITH  
GRATED PARMESAN CHEESE AND  
BUTTER OVER FETTUCCINE

PENNE CALIFORNIA 16  
CHERRY TOMATOES, MUSHROOMS AND  
BROCCOLI IN A GARLIC AND WHITE WINE  
SAUCE WITH PENNE PASTA

CHICKEN PENNE PESTO 20  
SAUCE MADE WITH BASIL LEAVES, GARLIC,  
PINE NUTS, CHEESE AND OLIVE OIL WITH  
PENNE PASTA

BOLOGNESE 16  
CHOPPED MEAT SAUCE SAUTEED IN MARI-  
NARA WITH GARLIC AND  
SHALLOTS OVER SPAGHETTI

PASTA GIOVANNI 17  
SAUTEED ONIONS, GARLIC, MARINARA SAUCE  
WITH SHERRY WINE & TOUCH OF CREAM,  
SEASONED WITH PEPPERCORN  
BLENDED WITH MOZZARELLA CHEESE

SEAFOOD MAC & CHEESE 25  
SAUTEED SHRIMP, CRABMEAT & SCALLOPS WITH  
PENNE PASTA TOPPED WITH BREADCRUMBS

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

## LAND

CHICKEN SPECIALTIES SERVED WITH SPAGHETTI

CHICKEN PARMESAN 18  
BREADED CHICKEN CUTLET WITH  
MARINARA AND TOPPED OFF WITH MELTED  
MOZZARELLA CHEESE

CHICKEN PICCATA 18  
A CREAMY LEMON CAPER SAUCE  
SAUTEED WITH CHICKEN AND  
ARTICHOKE HEARTS

CHICKEN FRANCAISE 18  
TENDER CHICKEN BREAST SAUTEED IN A  
HOMEMADE LEMON AND  
WHITE WINE SAUCE

CHICKEN MARSALA 18  
TENDER CHICKEN BREAST SAUTEED IN A  
HOMEMADE RICH AND SAVORY MUSHROOM  
AND MARSALA WINE SAUCE

STUFFED CHICKEN FLORENTINE 22  
STUFFED WITH SPINACH & FETA AND  
TOPPED WITH MELTED MOZZARELLA

CHICKEN SORRENTINO 22  
BREADED CHICKEN CUTLET MEDALLIONS SAUTEED  
IN A MARINARA WINE SAUCE AND TOPPED WITH  
EGGPLANT, PROSCIUTTO AND  
MELTED MOZZARELLA

CHICKEN SALTIMBOCCA 24  
SEARED CHICKEN BREASTS WITH PROSCIUTTO, &  
MELTED MOZZARELLA OVER SAUTEED  
SPINACH IN A WHITE WINE SAUCE

## 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 24  
BROILED SWORDFISH SAUTEED IN A RICH  
CAPER, LEMON, BUTTER AND WHITE WINE SAUCE

CRABMEAT FLOUNDER 24  
TWO STUFFED FILLETS OF FLOUNDER BROILED WITH  
BUTTER, GARLIC AND SEASONED WITH PAPRIKA

SEAFOOD MEDLEY 25  
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 28  
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

## HOUSE COMBINATIONS

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

\* SURF & TURF 38  
6 OZ. LOBSTER TAIL PAIRED WITH  
6 OZ. PETIT FILET MIGNON

\* REEF & BEEF 34  
SCHRIMP SCAMPI (3) PAIRED  
WITH A 10 OZ. SIRLOIN STEAK

\* 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