

STARTERS

BAKED CLAMS (5)	14	NEW YORK PRETZELS (2) ADD NACHO CHEESE - \$2
*STEAK TID BITS	18	
SHRIMP COCKTAIL (4)	14	SPINACH PIES (3)
EGGPLANT CHIPS WITH TZATZIKI DIP	14	CRISPY CALAMARI
SAUTEED MUSSELS WHITE WINE SAUCE OR MARINARA	16	CRAB CAKES BITES
SPINACH & ARTICHOKE DIP WITH HOMEMADE TOAST	14	FRESH MOZZARELLA & TOMATO
COCONUT SHRIMP (4)	14	CLAMS CASINO
OYSTERS ROCKEFELLER (6)	15	CHEESE QUESADILLA ADD CHICKEN W/ SAUTEED ONIONS & PEPPERS - \$5
MOZZARELLA STICKS	11	BUFFALO WINGS (8) CLASSIC OR BONELESS

HANDHELDS

BURGERS ARE SERVED ON A BRIOCHE BUN WITH FRENCH FRIES & UPON REQUEST LETTUCE & TOMATOES

* CLASSIC BURGER	14	8 OZ. BLACK ANGUS STEAKHOUSE BLEND BEEF
* CHEESEBURGER	15	8 OZ. BLACK ANGUS STEAKHOUSE BLEND BEEF SERVED WITH YOUR CHOICE OF CHEESE
TURKEY BURGER	15	
GREEK VEGGIE BURGER	15	A SHREDDED ZUCCHINI, BREADED & MIXED WITH FETA CHEESE TOPPED OF WITH RED ONION AND TZATZIKI SAUCE
* THE PARLOR HOUSE	16	8 OZ. BLACK ANGUS STEAKHOUSE BLEND BEEF WITH SAUTED MUSHROOMS AND ONIONS, TOPPED OFF WITH MELTED MOZZARELLA
* SOUTHWEST BURGER	17	8 OZ. BLACK ANGUS STEAKHOUSE BLEND BEEF WITH ROASTED PEPPERS AND ONION RINGS, TOPPED OFF WITH MELTED PEPPERJACK CHEESE

SANDWICHES & WRAPS ARE SERVED WITH FRENCH FRIES

CHICKEN CAESAR WRAP	15	
CHICKEN PARM HERO	16	PREPARED ON A GARLIC HERO WITH CHICKEN CUTLET, MARINARA SAUCE AND MELTED MOZZARELLA
BUFFALO GRILL WRAP	15	GRILLED CHICKEN, LETTUCE, CHEDDAR CHEESE AND RANCH WITH HOT SAUCE IN A TORTILLA
PRIME FRENCH DIP	17	SLICED PRIME RIB PREPARED ON A GARLIC HERO WITH MELTED MOZZARELLA AND AU JUS DIP
CRISPY CHICKEN	16	JUICY FRIED CHICKEN CUTLET PREPARED IN OUR FLOUR BATTER, TOPPED WITH BACON & PEPPERJACK CHEESE AND BBQ SAUCE ON A BRIOCHE BUN.
THE SLICED STEAK	20	SERVED WITH SAUTEED ONIONS AND PEPPERS TOPPED OF WITH MELTED MOZZARELLA CHEESE
ADDITIONAL TOPPINGS		\$1.50: SAUTEED ONIONS OR MUSHROOMS OR CHEESE: AMERICAN, MOZZARELLA, SWISS & CHEDDAR \$3.00: FOR BACON OR GORGONZOLA CHEESE SUBSTITUTIONS: \$2.00: SWEET POTATO FRIES & ONION RINGS \$3.00: HOUSE SALAD, BAKED POTATO & MIX VEGETABLES

PASTAS

ADD GRILLED CHICKEN \$6 OR SHRIMP (4) \$10 (ADDITIONAL ITEMS MAY BE BLACKENED)		
RIGATONI ALA VODKA	18	MARINARA SAUCE SAUTEED WITH VODKA, MINCED BACON AND HEAVY CREAM
FETTUCINE ALFREDO	18	RICH HEAVY CREAM SAUCE WITH GRATED PARMESAN CHEESE AND BUTTER OVER FETTUCINE
PENNE CALIFORNIA	18	CHERRY TOMATOES, MUSHROOMS AND BROCCOLI IN A GARLIC AND WHITE WINE SAUCE WITH PENNE PASTA
BOLOGNESE	18	CHOPPED MEAT SAUCE SAUTEED IN MARINARA WITH GARLIC AND SHALLOTS OVER SPAGHETTI
PASTA GIOVANNI	19	SAUTEED ONIONS, GARLIC, MARINARA SAUCE WITH SHERRY WINE & TOUCH OF CREAM, SEASONED WITH PEPPERCORN BLENDED WITH MOZZARELLA CHEESE
CREAMY CHICKEN PENNE PESTO	24	PESTO SAUCE MADE WITH BASIL LEAVES, GARLIC, PINE NUTS, WHIPPED IN A HEAVY CREAM SAUCE WITH PENNE PASTA
SEAFOOD MAC & CHEESE	28	SAUTEED SHRIMP, CRABMEAT & SCALLOPS WITH PENNE PASTA TOPPED WITH BREADCRUMBS

RAW BAR

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

SOUPS

SEAFOOD BISQUE	8
FRENCH ONION	8
SOUP OF THE DAY	8

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	18	CHICKEN FAJITAS THREE (3) SOFT TORTILLAS FILLED WITH GRILLED CHICKEN, SAUTEED ONIONS & PEPPERS W/ CHEDDAR CHEESE & SOUR CREAM SERVED WITH A SIDE OF RICE	18
CHICKEN SOUVLAKI SERVED WITH A WARM PITA AND SIDE OF RICE AND GREEK SALAD	22	PORK CHOP PORK CHOP TOPPED WITH GRAVY AND A SIDE OF APPLE SAUCE	24
* NEW YORK SIRLOIN 16 OZ. MARINATED CHOICE SIRLOIN STEAK	38	* FILET MIGNON 10 OZ. CHOICE TENDER FILET	44
* THE RIB-EYE 14 OZ. CHOICE RIB-EYE SERVED WITH OUR AU JUS	42		

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 SHRIMP SCAMPI (3) PAIRED WITH A 10 OZ. SIRLOIN STEAK	42
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SALADS

ADD GRILLED CHICKEN \$6 OR SHRIMP (4) \$12 (ADDITIONAL ITEMS MAY BE BLACKENED)

	SMALL	LARGE
HOUSE A BLEND OF ICEBERG LETTUCE, CARROTS, RED ONIONS, CUCUMBER AND TOMATO WITH YOUR CHOICE OF DRESSING	6	12
PARLOR SPINACH RED ONIONS, SLICED ALMONDS, FRESH MUSHROOMS AND A BALSAMIC VINAIGRETTE DRESSING OVER SPINACH	6	13
CAESAR TRADITIONAL CREAMY CAESAR DRESSING TOSSED WITH CROUTONS AND PARMESAN CHEESE	7	14
GREEK PREPARED WITH FETA CRUMBLES, GREEN PEPPERS, CARROTS, RED ONIONS, KALAMATA OLIVES, GRAPE LEAVES, TOSSED IN OUR VINAIGRETTE DRESSING	8	15
FIESTA SHREDDED CHEDDAR & MOZZARELLA CHEESE, RED ONIONS, CARROTS, GREEN PEPPERS TOSSED IN A CHIPOTLE-LIME VINAIGRETTE DRESSING OVER MIX GREENS & TORTILLA STRIPS	7	14
GLAZED WALNUT MIXED LETTUCE, GORGONZOLA CHEESE, APPLES, CRAISINS AND GLAZED WALNUTS TOSSED IN BALSAMIC VINAIGRETTE	7	14
THE TACO BOWL BAKED CRISPY TACO BOWL FILLED WITH ROMAINE LETTUCE, SHREDDED CHEESE, GREEN PEPPERS, RED ONIONS, TOMATOES TOSSED IN OUR THOUSAND ISLAND DRESSING & TOPPED WITH GROUND BEEF, SALSA & SOUR CREAM		16
RANCH CHICKEN CUTLET SPINACH, ONIONS, CUCUMBERS, CARROTS, TOMATOES & PEPPERS TOSSED IN A BUTTER-MILK RANCH DRESSING AND TOPPED WITH FRIED CHICKEN CUTLET		18

* 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

MENU PRICES REFLECT A 4% DISCOUNT FOR CUSTOMERS PAYING WITH CASH



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SEA

SEAFOOD SPECIALTIES SERVED WITH CHOICE OF VEGETABLE OF THE DAY OR RICE (UNLESS SPECIFIED WITH PASTA)

FISH & CHIPS FRIED BATTERED FLOUNDER SERVED WITH A SIDE OF FRENCH FRIES & COLE SLAW	20
PARMESAN CRUSTED FLOUNDER GRATED PARMESAN BREADED FLOUNDER SAUTEED IN A BUTTER AND WHITE WINE SAUCE	20
CAPER SWORDFISH BROILED SWORDFISH SAUTEED IN A RICH CAPER, LEMON, BUTTER AND WHITE WINE SAUCE	25
CRABMEAT FLOUNDER TWO STUFFED FILLETS OF FLOUNDER BROILED WITH BUTTER, GARLIC AND SEASONED WITH PAPRIKA	26
ALMOND CRUSTED SALMON SAUTEED SALMON COATED IN ALMOND BREADCRUMB	26
SHRIMP & MUSHROOM RISOTTO SAUTEED SHRIMP (5) & MUSHROOMS OVER A BED OF RISOTTO IN A WHITE WINE & BUTTER SAUCE.	26
SEAFOOD MEDLEY BROILED OR FRIED FLOUNDER, SHRIMP AND SCALLOPS	28
SEAFOOD FRA DIAVOLO SHRIMP, SCALLOPS AND CALAMARI OVER A SPICY TOMATO SAUCE PREPARED WITH CHILLI AND CAYENNE PEPPER OVER SPAGHETTI	32
SEAFOOD MEUNIERE SAUTEED SHRIMP, SCALLOPS & CRABMEAT "ROLLED IN FLOUR" AND BROWNED IN A BUTTER, GARLIC & WHITE WINE SAUCE SERVED OVER LINGUINI	34

LAND

CHICKEN SPECIALTIES SERVED WITH SPAGHETTI

CHICKEN PARMESAN BREADED CHICKEN CUTLET WITH MARINARA AND TOPPED OFF WITH MELTED MOZZARELLA CHEESE	21
CHICKEN FRANCAISE TENDER CHICKEN BREAST SAUTEED IN A HOMEMADE LEMON AND WHITE WINE SAUCE	21
CHICKEN PICCATA A CREAMY LEMON CAPER SAUCE SAUTEED WITH CHICKEN AND ARTICHOKE HEARTS	22
CHICKEN MARSALA TENDER CHICKEN BREAST SAUTEED IN A HOMEMADE RICH AND SAVORY MUSHROOM AND MARSALA WINE SAUCE	22
STUFFED CHICKEN FLORENTINE STUFFED WITH SPINACH & FETA AND TOPPED WITH MELTED MOZZARELLA	24
CHICKEN SORRENTINO BREADED CHICKEN CUTLET MEDALLIONS SAUTEED IN A MARINARA WINE SAUCE AND TOPPED WITH EGGPLANT, PROSCIUTTO AND MELTED MOZZARELLA	25
CHICKEN SALTIMBOCCA SEARED CHICKEN BREASTS WITH PROSCIUTTO, & MELTED MOZZARELLA OVER SAUTEED SPINACH IN A WHITE WINE SAUCE	26

SIDES

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

MASH POTATO	6
VEGETABLE OF THE DAY	6
BAKED POTATO	6
RICE	5
FRENCH FRIES	6
PASTA	8
SAUTEED SPINACH	8
STEAMED BROCCOLI	8
CREAM OF SPINACH	8
SAUTEED ASPARAGUS	8
SWEET POTATO FRIES	7
ONION RINGS	8