



PARLOR HOUSE GRILL



Holiday Menu

APPETIZERS

BAKED CLAMS (5)	9	CLAMS CASINO (6)	12
FRIED CALAMARI	9	SHRIMP COCKTAIL (4)	12
FRESH MOZZARELLA & TOMATO	9	SHRIMP SCAMPI (4)	12
LUMP CRAB CAKES (2)	10	COCONUT SHRIMP (4)	12

SOUP

SEAFOOD BISQUE	6	BEEF BARLEY	6
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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	25

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

BRAISED SHORT RIBS PREPARED IN A BURGUNDY WINE SAUCE	28
STUFFED CHICKEN FLORENTINE	23
STUFFED WITH SPINACH & FETA, TOPPED WITH MELTED MOZZARELLA	
SEAFOOD MEUNIERE OVER LINGUINE	28
SAUTEED SHRIMPS, SCALLOPS & LOBSTER MEAT IN A GARLIC & WINE SAUCE	
BROILED SEAFOOD MEDLEY	28
FLOUNDER, SHRIMP & SCALLOPS WITH SCAMPI SAUCE	
ALMOND CRUSTED SALMON COATED IN ALMON BREADCRUMB	28
CHILEAN SEABASS BROILED IN A SCAMPI SAUCE	32
*SURF & TURF FILET MIGNON (6OZ) AND LOBSTER TAIL (6OZ)	38
* NY SIRLOIN STEAK (16OZ)	32
*PRIME RIB (14OZ)	35

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.