

MONDAY SPECIALS

French Onion Soup 5.95 (not included with entrees) Cup of Chili 5.95 Bowl of Chili 7.95
Chili over rice w/ cup of soup 12.95

ENTREES

*All Entrees include soup, salad and dessert
Sautee items may only be available till 9pm

SPANIKOPITA (SPINACH PIE) 15.95

Homemade spinach pie served with Greek salad (soup only)

HOMEMADE BEEF STEW 15.95

Tender beef stewed with potatoes and fresh veggies

STUFFED PEPPERS 15.95

Peppers filled with sautéed ground beef and rice. Served with two side dishes

FRANKS AND BEANS 13.95

Jumbo beef hot dogs served with homemade baked beans and one side dish

CHICKEN AND WAFFLES 15.95

Golden brown Belgium waffle and chicken fingers served with chopped bacon and maple syrup (soup only)

ROAST TURKEY WITH HOMEMADE STUFFING 16.95

All white meat roasted turkey served over homemade bread stuffing with two side dishes

CHAR-BROILED CENTER CUT PORK CHOPS MONA LISA 19.95

Center cut pork chops topped with roasted peppers, broccoli, shrimp and penne in a garlic wine sauce

SAUTÉED N.Y STEAK TIPS MARSALA 19.95

Sautéed sliced sirloin tips sautéed in our marsala sauce with 2 side dishes

HOMEMADE CHICKEN CROQUETTES 14.95

Homemade chicken croquettes served over mashed potatoes and one side dish

VODKA RIGATONI 15.95

Sauteed prosciutto & fresh tomatoes in a pink vodka sauce Add Chicken 17.95 Add Shrimp 18.95

LINGUINI BOLOGNESE 15.95

A classic Italian meat sauce

SAUTÉED CHICKEN PALERMO 16.95

Sautéed with asparagus, olives and fresh tomatoes in a wine garlic sauce served with one side dish

SAUTÉED CHICKEN CARBONARA 17.95

Prepared with fresh broccoli, mushrooms and bacon in a rich cream sauce served over fettuccini

SAUTÉED VEAL SORRENTINO 18.95

Sautéed veal with eggplant, prosciutto, and mozzarella cheese in a white wine sauce with one side

SAUTÉED FILET OF TILAPIA BELLA LEA 17.95

Sautéed in a light garlic white wine sauce topped with roasted peppers and mushrooms and one side dish

FRIED OR BROILED CRAB CAKES 18.95

Lump crabmeat broiled or fried to perfection. Served with two side dishes

BROILED STUFFED FLOUNDER W/ LUMP CRABMEAT 19.95

Fresh filet of flounder stuffed with lump crabmeat stuffing served with two side dishes

POACHED SALMON 19.95

Fresh filet of Atlantic salmon boiled with celery and carrots served with dill sauce and 2 side dishes

SIDE DISHES

mashed potatoes, baked potato (after 3pm), french fries, potato salad, rice, linguini (=2 sides), broccoli, applesauce, coleslaw, cottage cheese, pickled beets, string beans, spinach & rice, mixed veggies

DESSERTS

ice cream, jell-o, fruit cup, chocolate pudding, tapioca, rice pudding & bread pudding

TUESDAY SPECIALS

French Onion Soup 5.95 (not included with entrees) Cup of Chili 5.95 Bowl of 7.95
Chili over rice w/ cup of soup 12.95

ENTREES

*All Entrees include soup, salad and dessert
Sautée items may only be available till 9pm

STUFFED CABBAGE 15.95

Said's old recipe back by popular demand. Served with two side dishes

VEAL AND PEPPERS 15.95

Tender slow cooked veal and green bell peppers over rice served with one side dish

CHICKEN AND WAFFLES 15.95

Golden brown Belgium waffle and crispy chicken fingers served with chopped bacon and maple syrup (soup only)

HOMEMADE MEATLOAF CREOLE STYLE 15.95

Topped with a homemade Creole sauce served with two side dishes

SAUTÉED SLICED N.Y STRIP STEAK HONEY TERIYAKI 19.95

Sautéed with mushrooms and broccoli in a homemade honey teriyaki sauce served over rice

VODKA RIGATONI 15.95

Sauteed prosciutto & fresh tomatoes in a pink vodka sauce Add Chicken 17.95 Add Shrimp 18.95

LINGUINI SUPREME 15.95

Linguini with crumbled sweet Italian sausage, roasted peppers, broccoli, garlic olive oil, and romano cheese

CHICKEN OR VEAL PARMESAN LEONARDO 16.95 / 18.95

Topped with sauteed peppers, onions, mushrooms and melted provolone cheese. Served with linguini

HOMEMADE STUFFED SPINACH SHELLS 16.95

Jumbo stuffed shells stuffed with spinach and ricotta cheese topped w/ a Romano cream sauce

SAUTEED CHICKEN CORDON BLUE 16.95

Chicken rolled with ham & melted Swiss cheese in a mushroom scallion cream sauce. Served with 2 sides

SAUTÉED CHICKEN SALTIMBOCCA 16.95

Layered with spinach, prosciutto, topped with mozzarella cheese in a light garlic sherry wine and one side

SAUTÉED VEAL SAN MARTINO 18.95

Veal, with asparagus and lump crabmeat in a delicious creamy Romano cheese sauce and one side dish

FRIED OR BROILED CRAB CAKES 18.95

Lump Crabmeat broiled or fried to perfection. Served with two side dishes

FRIED COCONUT SHRIMP 17.95

Coconut breaded shrimp. Served with homemade orange marmalade sauce and two side dishes

BROILED STUFFED FLOUNDER W/ LUMP CRABMEAT 19.95

Fresh filet of flounder stuffed with lump crabmeat stuffing served with two side dishes

SALMON ROLLATINI 20.95

Fresh filet of salmon rolled and stuffed with lump crabmeat and shrimp served in a cream sauce and topped with sauteed roasted peppers and broccoli served with one side dish

SAUTÉED TILAPIA MILANO 18.95

Tilapia w/ jumbo shrimp, lump crabmeat and roasted peppers in a garlic wine sauce over pencil points

SIDE DISHES

mashed potatoes, baked potato (after 3pm), french fries, potato salad, rice, linguine (=2 sides), broccoli, applesauce, coleslaw, cottage cheese, pickled beets, corn, string beans, glazed carrots

DESSERTS

ice cream, jell-o, fruit cup, chocolate pudding, tapioca, rice pudding & bread pudding

WEDNESDAY SPECIALS

French Onion Soup 5.95 (not included with entrees) Cup of Chili 5.95 Bowl of Chili 7.95
Chili over rice w/ cup of soup 12.95

ENTREES

*All Entrees include soup, salad and desserts
Sautee items may only be available till 9pm

FISH & CHIPS 15.95

The BEST English style fish & chips in New Jersey. Served with french fries and cole slaw

FISH CAKES & BAKED MACARONI 14.95

Fish Cakes served with baked macaroni & cheese and stewed tomatoes

BAKED MACARONI CASSEROLE 13.95

Baked macaroni & cheese served with stewed tomatoes and one side dish

POLISH KIELBASA WITH SAUERKRAUT 15.95

Kielbasa served over sauerkraut. Served with one side dish

SPANIKOPITA (SPINACH PIE) 15.95

Homemade spinach pie served with Greek salad (soup only)

SAUTEED NY STEAK TIPS WITH SHRIMP SCAMPI COMBO 19.95

Sautéed sliced sirloin tips with shrimp and roasted peppers over rice in a homemade scampi sauce and 1 side

VODKA RIGATONI 15.95

Sauteed prosciutto & fresh tomatoes in a pink vodka sauce Add Chicken 17.95 Add Shrimp 18.95

CHICKEN & EGGPLANT COMBO PARMIGIANA 16.95

Breaded chicken cutlet and eggplant parmigiana. Served with linguini

SAUTÉED SHRIMP FLORENTINE 17.95

Sautéed shrimp w/ spinach, feta, mushrooms, and diced tomatoes over penne

PENNE BOLOGNESE 15.95

A classic Italian meat sauce

SAUTÉED CHICKEN FANTASIA 16.95

Sautéed breast of chicken with spinach, plum tomato in a creamy cheese sauce served with two sides

SAUTÉED CHICKEN EMILIO 16.95

Prepared with broccoli, artichokes, and sun dried tomatoes in a garlic wine sauce over penne

SAUTÉED VEAL OSCAR 19.95

Sautéed veal with lump crabmeat & asparagus topped with hollandaise sauce served w/ one side dish

FRIED COCONUT SHRIMP 17.95

Coconut breaded shrimp. Served with homemade orange marmalade sauce and two side dishes

FRIED OR BROILED CRAB CAKES 18.95

Lump crabmeat broiled or fried to perfection. Served with two side dishes

BALSAMIC STYLE FILET OF SALMON 19.95

Fresh filet of salmon topped w/ grape tomatoes and asparagus in a light garlic balsamic sauce. 2 sides

SAUTÉED FLOUNDER FRANCAISE 17.95

Sautéed filet of flounder in an egg dipped lemon butter sauce served with two side dishes

BROILED STUFFED TILAPIA W/ LUMP CRABMEAT 19.95

Fresh tilapia stuffed with our homemade lump crabmeat stuffing served with two side dishes

SIDE DISHES

mashed potatoes, baked potato (after 3pm), french fries, potato salad, rice, linguini (=2 sides), broccoli, applesauce, coleslaw, cottage cheese, pickled beets, stewed tomatoes, mixed veggies, string beans

DESSERTS

ice cream, jell-o, fruit cup, chocolate pudding, tapioca, rice pudding & bread pudding

THURSDAY SPECIALS

French Onion Soup 5.95 (not included with entrees Cup of Chili 5.95 Bowl of Chili 7.95
Chili over rice w/ cup of soup 12.95

ENTREES

*All Entrees include soup, salad and dessert
Sautee items may only be available till 9pm

BAKED SHORT RIBS 16.95

Tender short ribs served with red oven potatoes and one side dish

CORNEB BEEF OR HAM & CABBAGE 15.95

Corned beef or ham served over cabbage with a boiled potato

SAUTÉED BEEF LIVER ATHENIAN STYLE 15.95

Sautéed beef liver with onions, bacon and oregano in natural gravy. Served with two side dishes

HOMEMADE CHICKEN CROQUETTES 14.95

Homemade chicken croquettes over mashed potatoes. Served with one side dish

ROAST TURKEY WITH HOMEMADE STUFFING 16.95

All white meat roasted turkey served over homemade bread stuffing with two side dishes

CHAR-BROILED CENTER CUT PORK CHOPS MONA LISA 19.95

Center cut pork chops topped with roasted peppers, broccoli, shrimp and penne in a garlic wine garlic sauce

VODKA RIGATONI 15.95

Sauteed prosciutto & fresh tomatoes in a pink vodka sauce Add Chicken 17.95 Add Shrimp 18.95

CHICKEN OR VEAL PARMESAN LEONARDO 16.95 / 18.95

Topped with sauteed peppers, onions, mushrooms and melted provolone cheese. Served with linguini

CHEESE RAVIOLI IMPERIAL 17.95

Jumbo cheese ravioli in a pink marinara sauce topped with lump crabmeat

LINGUINI SUPREME 15.95

Linguini with crumbled sweet Italian sausage, roasted peppers, broccoli, garlic olive oil, and romano cheese

SAUTÉED CHICKEN SALTIMBOCCA 16.95

Chicken layered with spinach, prosciutto, topped with mozzarella cheese in a light garlic sherry wine and one side

SAUTÉED VEAL ALA FINA 18.95

Prepared with mushrooms, artichokes, and asparagus in a marsala wine cream sauce with one side dish

FRIED COCONUT SHRIMP 17.95

Coconut breaded shrimp. Served with homemade orange marmalade sauce and two side dishes

SAUTÉED FILET OF TILAPIA BELLA VISTA 17.95

Sautéed with peppers, onions and diced tomatoes in a garlic wine sauce served with two side dishes

FRIED OR BROILED CRAB CAKES 18.95

Lump crabmeat broiled or fried to perfection. Served with two side dishes

SALMON FLORENTINE 19.95

Stuffed with spianach, diced tomatoes and feta cheese served with two side dishes

BROILED STUFFED FLOUNDER W/ LUMP CRABMEAT 19.95

Fresh filet of flounder stuffed with lump crabmeat stuffing served with two side dishes

SIDE DISHES

mashed potatoes, baked potato (after 3pm),
potato salad, Boiled Potato, Roasted Red
Potato, rice, linguine (=2 sides), broccoli,
applesauce, coleslaw, cottage cheese, pickled
beets, corn, glazed carrots, string beans

DESSERTS

ice cream, jell-o, fruit cup,
chocolate pudding, tapioca,
rice pudding & bread pudding

FRIDAY SPECIALS

French Onion Soup 5.95 (not included with entrees Cup of Chili 5.95 Bowl of Chili 7.95
Chili over rice w/ cup of soup 12.95

ENTREES

*All Entrees include soup, salad and dessert
Sautee items may only be available till 9pm

FISH & CHIPS 15.95

The BEST English style fish & chips in New Jersey served with french fries and cole slaw

FISH CAKES & BAKED MACARONI 14.95

Fish Cakes served with baked macaroni & cheese and stewed tomatoes

BAKED MACARONI CASSEROLE 13.95

Baked macaroni & cheese served with stewed tomatoes and one side dish

SAUTEED NY STEAK TIPS 19.95

Sauteed with peppers, onions, mushrooms in a natural gravy served over rice with one side dish

BEEF GOULASH 15.95

Slowly baked tender beef served over noodles with one side dish

SPANIKOPITA (SPINACH PIE) 15.95

Homemade spinach pie served with Greek salad (soup only)

EGGPLANT ROLLATINI 16.95

Sliced eggplant stuffed with ricotta in a light marinara sauce topped with melted mozzarella served with pasta

VODKA RIGATONI 15.95

Sauteed prosciutto & fresh tomatoes in a pink vodka sauce

Add Chicken 17.95 Add Shrimp 18.95

PENNE BOLOGNESE 15.95

A classic Italian meat sauce

SAUTÉED CHICKEN PALINO 16.95

Sautéed w/ asparagus, artichokes, tomatoes in a garlic wine sauce topped w/ fresh mozzarella 1 side

SAUTÉED CHICKEN SAN MARTINO 17.95

Sautéed chicken, with asparagus and lump crabmeat in a delicious creamy Romano cheese sauce 1 side

SAUTÉED TRIO FRANCAISE 18.95

Sautéed veal, chicken, and shrimp in an egg dipped lemon butter sauce served with two side dishes

SAUTÉED SHRIMP CREOLE STYLE 17.95

Sautéed shrimp in a homemade Creole sauce served over rice and one side dish

FRIED COCONUT SHRIMP 17.95

Butter fried jumbo coconut breaded shrimp served with homemade orange marmalade sauce and 2 sides

FRIED OR BROILED CRAB CAKES 18.95

Lump crabmeat broiled or fried to perfection. Served with two side dishes

SAUTÉED SALMON ASIAN STYLE 19.95

Broiled filet of salmon topped with sautéed stir fry veggies in a teriyaki glaze over rice

TILAPIA PORTUGUESE 19.95

Filet of tilapia stuffed with crabmeat surrounded by shrimp and scallops in a rich cream sauce 2 sides

STUFFED FLOUNDER FLORENTINE 19.95

Fresh filet of flounder stuffed with sautéed spinach, onions, and feta served with two side dishes

SIDE DISHES

mashed potatoes, baked potato (after 3pm), french fries, potato salad, rice, linguini (=2 sides), broccoli, applesauce, coleslaw, cottage cheese, pickled beets, stewed tomatoes, string beans, mixed veggies

DESSERTS

ice cream, jell-o, fruit cup, chocolate pudding, tapioca, rice pudding & bread pudding