

MONDAY SPECIALS

French Onion Soup 5.50 (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) 14.95

Homemade spinach pie served with Greek salad (soup only)

HOMEMADE BEEF STEW 14.95

Tender beef stewed with potatoes and fresh veggies

STUFFED PEPPERS 14.95

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

FRANKS AND BEANS 12.95

Jumbo beef hot dogs Served with homemade baked bean and one side dish

CHICKEN AND WAFFLES 14.95

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

HAM STEAK WITH PINEAPPLE RINGS 14.95

Grilled Ham Steak topped with pineapple rings served with two side dishes

HOMEMADE CHICKEN CROQUETTES 13.95

Homemade chicken croquettes served over mashed potatoe and one side dish

PORK-KA-BOB 15.95

Pork medallions with peppers, onions, mushrooms and tomato Served over rice with one side dish

VODKA RIGATONI 14.95

Sauteed prosciutto & fresh tomatoes in a pink vodka sauce

Add Chicken 16.95 Add Shrimp 17.95

HOMEMADE STUFFED SPINACH SHELLS 14.95

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

SAUTÉED CHICKEN, SHRIMP AND BROCCOLI SCAMPI 16.95

Chicken, Shrimp and broccoli sautéed in a garlic wine sauce over rice

SAUTÉED CHICKEN DIJIONAISE 15.95

Sautéed chicken with asparagus, bacon, and tomato baked in a honey mustard sauce with one side

SAUTÉED VEAL MIMOSA 17.95

Sautéed with artichokes, mushrooms and sun dried tomatoes in a garlic lemon wine sauce over penne

SAUTÉED TILAPIA MILANO 18.95

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

FRIED OR BROILED CRAB CAKES 17.95

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

BROILED STUFFED FLOUNDER W/ LUMP CRABMEAT 18.95

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

SAUTÉED SALMON ASIAN STYLE 18.95

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

TRIO FRIED SEAFOOD COMBO 20.95

Golded fried jumbo shrimp, fried crabcake, and fried calamari 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, string bean, spinach & rice, mixed veggies

DESSERTS

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

TUESDAY SPECIALS

French Onion Soup 5.50 (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
Sauté 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 14.95

Golden brown Belgium waffle and crispy chicken fingers served with chopped bacon and maple syrup

HOMEMADE MEATLOAF CREOLE STYLE 14.95

Topped with a homemade Creole sauce served with two side dishes

SAUTÉED N.Y STEAK TIPS MARSALA 18.95

Sautéed sliced sirloin tips, mushrooms and scallions sautéed in our marsala sauce with 2 side dishes

VODKA RIGATONI 14.95

*Sautéed prosciutto & fresh tomatoes in a pink vodka sauce
Add Chicken 16.95 Add Shrimp 17.95*

LINGUINI BOLOGNESE 14.95

A classic Italian meat sauce

CHICKEN OR VEAL PARMESAN LEONARDO 15.95 / 17.95

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

CHEESE RAVIOLI IMPERIAL 16.95

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

SAUTEED CHICKEN CORDON BLUE 15.95

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

SAUTÉED CHICKEN ALEXANDER 15.95

Sautéed with roasted peppers, spinach, mushrooms, garlic, olive oil, and Romano cheese served with two side dishes

SAUTÉED VEAL SORRENTINO 17.95

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

FRIED OR BROILED CRAB CAKES 17.95

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

FRIED COCONUT SHRIMP 16.95

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

SAUTÉED FILET OF FLOUNDER BELLA LEA 16.95

Sautéed in a lightly garlic white wine sauce topped w/ roasted peppers and mushrooms and one side dish

BALSAMIC STYLE FILET OF SALMON 18.95

Filet of Salmon topped w/ grape tomato and asparagus in a light garlic balsamic sauce served with two side dishes

SAUTÉED TILAPIA VERA CRUZ 16.95

Fresh filet of tilapia sautéed w/ broccoli, grape tomatoe, capers, olives and hot cherry peppers 1 side dish

SIDE DISHES

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

DESSERTS

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

WEDNESDAY SPECIALS

French Onion Soup 5.50 (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

BREADED CENTER CUT PORK CUTLET 16.95

Center cut pork cutlet breaded and topped with brown gravy served with two side dishes

FISH & CHIPS 14.95

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

FISH CAKES & BAKED MACARONI 13.95

Fish Cakes served with baked macaroni & cheese and stewed tomatoes

BAKED MACARONI CASSEROLE 12.95

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

POLISH KIELBASA WITH SAUERKRAUT 14.95

Kielbasa served over sauerkraut. Served with one side dish

SPANIKOPITA (SPINACH PIE) 14.95

Homemade spinach pie served with Greek salad

SAUTÉED BEEF TENDERLOINS TORNADO 17.95

Sautéed sliced sirloin tips Sautéed with onions and mushroom in a brown cream sauce served with two side dishes

VODKA RIGATONI 14.95

Sauteed prosciutto & fresh tomatoes in a pink vodka sauce

Add Chicken 16.95 Add Shrimp 17.95

CHICKEN & EGGPLANT COMBO PARMIGIANA 15.95

Breaded chicken cutlet and eggplant parmigiana. Served with linguini

SAUTÉED CHICKEN AND SHRIMP SCAMPI 15.95

Chicken and Shrimp sautéed in a garlic wine sauce over penne pasta

PENNE POMPADORA 15.95

Sautéed with prosciutto, red onions, diced tomatoes, and garlic with grated romano over penne

SAUTÉED CHICKEN MADEIRA 15.95

Sautéed w/ sun dried tomatoes, & broccoli in a Madeira cream sauce topped with melted Swiss served with 2 sides

SAUTÉED CHICKEN PALINO 15.95

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

SAUTÉED VEAL DICASA 17.95

Sautéed with portobello mushrooms, roasted peppers, and asparagus, topped with melted provolone cheese in a garlic wine sauce and one side dish.

FRIED COCONUT SHRIMP 16.95

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

FRIED OR BROILED CRAB CAKES 17.95

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

BROILED SALMON OVER SPINACH 18.95

Filet of salmon over sautéed spinach and one side dish

FLOUNDER PORTUGUESE 19.95

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

SAUTÉED FILET OF TILAPIA BELLA VISTA 16.95

Sautéed with peppers, onions and diced tomatoes in a garlic wine sauce 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 & breadpudding

THURSDAY SPECIALS

French Onion Soup 5.50 (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 15.95

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

CORNERED BEEF OR HAM & CABBAGE 14.95

Corned beef or ham served over cabbage with a boiled potato

SAUTÉED BEEF LIVER ATHENIAN STYLE 14.95

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

CHOPPED SIRLOIN OF BEEF 14.95

USDA ground beef char-broiled with fried onions and two side dishes

HOMEMADE CHICKEN CROQUETTES 13.95

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

VODKA RIGATONI 14.95

Sauteed prosciutto & fresh tomatoes in a pink vodka sauce

Add Chicken 16.95 Add Shrimp 17.95

CHICKEN OR VEAL PARMESAN LEONARDO 15.95 / 17.95

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

HOMEMADE STUFFED SPINACH SHELLS 14.95

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

LINGUINI BOLOGNESE 14.95

A classic Italian meat sauce

SAUTÉED TILAPIA FRANCAISE 15.95

Sautéed filet of tilapia in a egg dipped lemon butter sauce served with two side dishes

SAUTÉED CHICKEN SALTIMBOCCA 15.95

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

SAUTÉED VEAL VALENTINO 17.95

Sautéed genuine natural veal with shrimp and asparagus in a pink cream sauce and one side dish

FRIED COCONUT SHRIMP 16.95

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

SAUTÉED FILET OF TILAPIA BELLA LEA 15.95

Tilapia sautéed in a lightly garlic white wine sauce topped with roasted peppers and mushrooms and one side dish

FRIED OR BROILED CRAB CAKES 17.95

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

SAUTÉED SALMON SCAMPI 18.95

Fresh salmon sautéed with artichokes, roasted peppers, and shrimp in a garlic wine sauce over rice.

STUFFED FLOUNDER FLORENTINE 17.95

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

SIDE DISHES

mashed potatoes, baked potato (after 3pm),
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 & breadpudding

FRIDAY SPECIALS

French Onion Soup 5.50 (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
Sauté items may only be available till 9pm

BREADED CENTER CUT PORK CUTLET 16.95

Center cut pork cutlet breaded and topped with brown gravy served with two side dishes

FISH & CHIPS 14.95

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

FISH CAKES & BAKED MACARONI 13.95

Fish Cakes served with baked macaroni & cheese and stewed tomatoes

BAKED MACARONI CASSEROLE 12.95

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

SAUTEED NY STEAK TIPS 17.95

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

BEEF GOULASH 14.95

Slowly baked tender beef served over noodles with one side dish

SPANIKOPITA (SPINACH PIE) 14.95

Homemade spinach pie served with Greek salad (soup only)

EGGPLANT ROLLATINI 15.95

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

VODKA RIGATONI 14.95

Sautéed prosciutto & fresh tomatoes in a pink vodka sauce

Add Chicken 16.95 Add Shrimp 17.95

LINGUINI BOLOGNESE 14.95

A classic Italian meat sauce

SAUTÉED CHICKEN SALTIMBOCCA 16.95

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

SAUTÉED CHICKEN ROMANO 15.95

Sautéed with plum tomato, broccoli in a cream sauce topped with melted mozzarella cheese & 2 sides

SAUTÉED CHICKEN AND SHRIMP SYRACUSE 17.95

Chicken and Shrimp sautéed with mixed vegetables, fresh tomato in a light pesto sauce tossed with crab meat over penne pasta

SAUTÉED VEAL PALERMO 17.95

Sautéed with asparagus, olives and fresh tomatoes in a wine garlic sauce served with two side dishes

FRIED COCONUT SHRIMP 16.95

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

FRIED OR BROILED CRAB CAKES 17.95

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

BROILED SALMON OVER SPINACH 18.95

Filet of salmon over sautéed spinach and one side dish

SAUTÉED TILAPIA FRANCAISE 16.95

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

BROILED FLOUNDER PORTUGUESE 19.95

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

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 bean, mixed veggies

DESSERTS

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