

THE ROADHOUSE CAFÉ

DINNER MENU

APPETIZERS

CHEF'S SOUP OF THE DAY 4.95 CUP 5.95 BOWL
 LOBSTER BISQUE 6.95 CUP 10.95 BOWL

PARMA PROSCIUTO AND PARMESAN CHEESE WITH OLIVES AND ROASTED PEPPERS	12.95
TUNA SASHIMI WITH AN ORIENTAL SLAW, PICKLED GINGER & WASABI	14.95
BEEF CARPACCIO WITH SHAVED GRANA	10.95
CHILLED SHRIMP COCKTAIL	11.95
PAN SEARED CRAB CAKES WITH MANGO SALSA	12.95
GRILLED PORTABELLO MUSHROOM TOPPED WITH VINE RIPENED TOMATOES, CHIPOLTE PESTO AND MOZZARELLA	8.95
SCALLOPS WRAPPED IN BACON WITH A SIRACHA DIPPING SAUCE	10.95
MUSSELS MARINARA	10.95
CALAMARI MARINARA	10.95
CHICKEN QUESADILLA WITH JACK CHEESE, GOAT CHEESE, ROASTED RED PEPPERS AND CORN, SERVED WITH CHIPOTLE SOUR CREAM	9.95
LOBSTER QUESADILLA WITH JACK CHEESE, GOAT CHEESE, ROASTED RED PEPPERS AND CORN, SERVED WITH AVOCADO CREAM SAUCE AND CHIPOTLE SOUR CREAM	16.95
VINE RIPENED TOMATOES AND BUFFALO MOZZARELLA WITH BASIL PESTO	10.95
ANTIPASTO MISTO PARMA PROSCIUTO, PARMA CHEESE, BUFALO MOZZERELLA W/TOMATOES ASSORTED OLIVES, GOAT CHEESE, ROASTED RED & YELLOW PEPPERS, PESTO	14.95

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SALADS

CAESAR SALAD .5/FULL	5.95/9.95
CAESAR SALAD WITH GRILLED CHICKEN	12.95
SPINACH SALAD PECANS, BERMUDA ONIONS, SUN-DRIED CRANBERRIES, GORGONZOLA, TOSSED WITH AN AGED BALSAMIC REDUCTION .5/FULL	5.95/9.95
ARUGULA SALAD TOPPED WITH GOAT CHEESE, VINE RIPENED TOMATOES AND A SWEET ITALIAN VINAIGRETTE .5/FULL	5.95/9.95
ROASTED BEET SALAD WITH GOAT CHEESE, WALNUTS AND AN AGED BALSAMIC REDUCTION	6.95/10.95

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PASTA

LINGUINI PUTTANESCA WHITE WINE, GARLIC, OLIVE OIL, PLUM TOMATOES, GAETA OLIVES, CAPERS AND ANCHOVIES	15.95
LINGUINI PESTO PINE NUTS, ROASTED PEPPERS, PORTABELLO MUSHROOMS, BASIL PESTO, WITH A TOUCH OF CREAM, TOPPED WITH GOAT CHEESE	15.95
PENNE PASTA & SWEET ITALIAN SAUSAGE TOSSED IN A MARINARA SAUCE, WITH ITALIAN PLUM TOMATOES, RICOTTA CHEESE AND FRESH BASIL	15.95
CAPELLINI D'ANGELO ANGEL HAIR PASTA SAUTÉED IN A VODKA MARINARA SAUCE WITH A TOUCH OF CREAM, WITH DICED PROSCIUTO AND PLUM TOMATOES	15.95
PASTA BOLOGNESE	13.95
ADD: MEATBALLS – 4.95	ITALIAN SAUSAGE – 5.59
CHICKEN – 4.95	SHRIMP (4) - 7.95

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SEAFOOD ENTREES

BROILED SCROD TOPPED WITH CRACKER CRUMBS, SERVED WITH A BAKED POTATO AND VEGETABLE	18.95
BAKED SCALLOPS TOPPED WITH CRACKER CRUMBS AND LOBSTER NEWBURG SAUCE, SERVED WITH BAKED POTATO AND VEGETABLE	22.95
BAKED SEAFOOD CASSEROLE SCROD, SCALLOPS AND SHRIMP, TOPPED WITH CRACKER CRUMBS AND LOBSTER NEWBURG SAUCE, SERVED WITH BAKED POTATO AND VEGETABLE	22.95
SCAMPI SERVED OVER LINGUINI	23.95
SEAFOOD FRA DIABLO SCALLOPS, SHRIMP, LOBSTER, SAUTÉED IN A SPICY MARINARA SAUCE, SERVED OVER LINGUINI	29.95
OVEN ROASTED SALMON FILET WITH A SOY GINGER GLAZE, SERVED WITH JASMINE RICE AND SEAWEED SALAD	23.95
BAKED ENCRUSTED SALMON FILET WITH TOMATO, CARMELIZED ONION & PARMESAN CRUST SERVED WITH SAUTED SPINACH AND GARLIC MASHED POTATOES	23.95
ASIAN STIR FRY SHRIMP, SCALLOPS AND CHICKEN SAUTÉED WITH FRESH ASIAN VEGETABLES IN A SPICY STIR FRY SAUCE, SERVED OVER JASMINE RICE	24.95
PAN SEARED YELLOWFIN TUNA SERVED OVER ARUGULA SALAD WITH CREAMY ITALIAN VINAIGRETTE	28.95

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BEEF AND SEAFOOD COMBINATIONS

FILET MIGNON (6 OZ)
FILET MIGNON (8 OZ)
GRILLED 16 OZ NEW YORK STRIP

(1) OR (2) GRILLED LOBSTER TAILS
(4) GRILLED SHRIMP
(3) PAN SEARED JUMBO SCALLOPS

ABOVE SELECTIONS SERVED WITH GARLIC MASHED POTATOES AND ASPARAGUS AND ARE MARKET PRICE

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SPLIT PLATE CHARGE 7.95

BEEF ENTREES

GRILLED 14 OZ NEW YORK STRIP SERVED WITH GARLIC MASHED POTATOES AND ASPARAGUS	32.95
STEAK AU POIVRE 14 OZ SIRLOIN TOPPED WITH A WILD MUSHROOM, PEPPERCORN, COGNAC SAUCE, SERVED WITH GARLIC MASHED POTATOES AND ASPARAGUS	35.95
FILET MIGNON 8 OZ FILET OF BEEF, SERVED WITH GARLIC MASHED POTATOES AND ASPARAGUS	32.95

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POULTRY

CHICKEN HOMARD BONELESS CHICKEN BREAST, STUFFED WITH FRESH LOBSTER MEAT AND SWISS CHEESE, LIGHTLY BREADED AND BAKED, TOPPED WITH LEMON HERB BUTTER SAUCE	27.95
CHICKEN PARMESAN SERVED WITH PENNE PASTA	18.95
CHICKEN MARSALA SERVED WITH PENNE PASTA	18.95
CHICKEN SALTIMBOCCA BONELESS BREAST TOPPED WITH PARMA PROSCIUTO, FRESH SAGE, SPINACH, FONTINA, WITH MARSALA WINE SAUCE	21.95
ASIAN CHICKEN STIR FRY MEDALLIONS OF CHICKEN SAUTÉED WITH FRESH ASIAN VEGETABLES IN A SPICY STIR FRY SAUCE, SERVED OVER JASMINE RICE	19.95
STUFFED CHICKEN BREAST WITH CORNBREAD STUFFING AND CRANBERRY RELISH WITH APPLE MARSALA DEMI-GLACE SERVED WITH GARLIC MASHED POTATOES & VEGETABLES	19.95
PAN ROASTED DUCK BREAST SERVED WITH CRANBERRY PISTACHIO SALSA, MASHED SWEET POTATOES AND RED WINE DEMI-GLACE	22.95

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PORK, VEAL AND LAMB

GRILLED DOUBLE-CUT STUFFED PORK CHOP STUFFED WITH PROSCIUTTO, SPINACH, ROASTED RED PEPPERS AND MOZZARELLA, TOPPED WITH A PORT WINE DEMI-GLACE, SERVED WITH GARLIC MASHED POTATOES AND ASPARAGUS	22.95
VEAL & GORGONZOLA SAUTE TOSSED WITH GARLIC, SHALLOTS, WALNUTS, SPINACH, MUSHROOMS AND SUN-DRIED TOMATOES, IN A BURGUNDY BALSAMIC DEMI-GLACE	24.95
VEAL PARMESAN SERVED WITH PENNE PASTA	23.95
VEAL MARSALA SERVED WITH PENNE PASTA	23.95
TWIN PORK CHOPS WITH APPLE MARSALA DEMI GLACE SERVED WITH GARLIC MASHED POTATOES AND VEGETABLE	23.95
PORK OSSO BUCCO BRAISED PORK SHANK SEVERED OVER GARLIC MASHED POTATOES WITH STEAMED ASPARAGUS, VEGETABLE MARSALA DEMI-GLACE	23.95
BAKED DIJON ENCRUSTED BABY RACK OF LAMB SERVED WITH HERB ROASTED RED BLISS POTATOES, SAUTÉED SPINACH AND CIOPPOLINI ONION DEMI-GLACE	34.95

