

ENTRÉE MENU

All Entrées include Bread or Dinner Rolls & Butter, Utensils and Paper Products. Entrées are available in Lunch or Dinner Portions. All Entrée orders require an 8 person minimum.

Chicken

Chicken Marsala

Chicken Breast Filet sautéed with Mushrooms and Garlic in a Marsala Wine Sauce

Chicken Picatta

Sautéed Breast of Chicken finished with a Lemon-Caper Sauce

Rosemary Chicken

Chicken Breast Filet marinated in Garlic, Shallots, Fresh Rosemary and Olive Oil pan roasted until golden

Chicken Parmigiana

(Also available as a Casserole)

Italian breaded Chicken Breast Cutlets sautéed and topped with Mozzarella and Parmesan served with our Homemade Marinara Sauce

Chicken Chesapeake

(Also available as a Casserole)

Boneless Breast of Chicken topped with Jumbo Lump Crab Imperial and topped with a Dijon Glaze

Chicken Cordon Bleu

(Also available as a Casserole)

Tender Chicken Breast Cutlet, breaded and stuffed with Smoked Ham and Imported Swiss Cheese

Captain Crunch Crusted Chicken Breast or Chicken Bites

Chicken Breast Filet or Bites crusted with our original Captain Crunch breading and pan fried to a golden brown

Chicken Fajitas

Southwestern Marinated Chicken Strips grilled with Onions and Peppers served with Salsa, Shredded Cheddar, Shredded Lettuce, Diced Tomatoes, Sour Cream, Flour Tortillas, Spanish Rice and Tortilla Chips

Fiesta Chicken Tacos

Grilled Fiesta Chicken served with Salsa, Shredded Cheddar, Shredded Lettuce, Diced Tomatoes, Sour Cream, Flour Tortillas, Hard Shell Tacos & Spanish Rice

Chicken Francaise

Chicken Breast Filet dipped in a Parmesan Egg Batter, pan seared, and finished with a Lemon Butter Sauce

Szechuan Cashew Chicken

Tender Chunks of Chicken Breast stir fried with Scallions and Cashews in a Szechuan Sauce

All Chicken Entrées are served with your choice of Rice or Pasta

BEEF & PORK

Roast Prime Rib Au Jus

USDA Choice Prime Rib of Beef rubbed with Garlic and Herbs slow roasted to a medium rare

Grilled Marinated Flank Steak (Italian or Asian)

Italian Marinated Flank Steak grilled and served with Peppercorn Sauce or grilled and brushed with Asian BBQ sauce

Beef Fajitas

Southwestern Marinated Beef Sirloin Strips
Grilled with Onions and Peppers served with Salsa,
Shredded Cheddar, Shredded Lettuce,
Diced Tomatoes, Sour Cream, Flour Tortillas,
Spanish Rice and Tortilla Chips

Fiesta Beef Tacos

Fiesta Ground Beef served with Salsa, Shredded Cheddar, Shredded Lettuce, Diced Tomatoes, Sour Cream, Flour Tortillas, Hard Shell Tacos & Spanish Rice

Herb Crusted Beef Tenderloin

Basted with Garlic, Extra Virgin Olive Oil and Herbs, served with Dijon and Whipped Horseradish Cream

Bourbon Sirloin Steak with Onions

Tender Strips of grilled Sirloin tossed with Onions and Santoni's Bourbon Sauce

Jewish Style Beef Brisket

Traditional Braised Brisket of Beef finished with Pan Gravy

Sliced Herb Roasted Pork Loin

Boneless Loin of Pork slow roasted and served with a Pork Essence Gravy or stuffed with our traditional Herb Stuffing and slow roasted

BBQ Center Cut Pork Loin

Marinated Boneless Pork Loin glazed with Santoni's BBQ Sauce

SEAFOOD

Maryland Jumbo Lump Crab Cakes

Jumbo Lump Crab Meat tossed with our Old Bay Dressing broiled to a golden brown

Baked Stuffed Shrimp

Jumbo Shrimp stuffed with Jumbo Lump Crab Imperial and baked with a Dijon Glaze

Shrimp Scampi

Sautéed Shrimp with Fresh Basil and Garlic in a Lemon Butter Broth served with Rice

Shrimp Creole

Sautéed Shrimp, Peppers and Onions in a Tomato Creole Sauce served with Rice

Grilled Teriyaki Salmon

Salmon Filet grilled and basted with a Teriyaki Glaze

Blackened Tilapia

Tilapia Filet seasoned with Blackened Seasoning grilled and served with a Lemon Dill Sauce

Shrimp Fajitas

Southwestern Marinated Shrimp Grilled with Onions and Peppers served with Salsa, Shredded Lettuce, Diced Tomatoes, Sour Cream, Flour Tortillas, Spanish Rice and Tortilla Chips

Chili Lime Shrimp Tacos

Southwestern Marinated Shrimp Grilled and served with Lime Chipotle Slaw, Chipotle Crema, Spanish Rice and Tortillas

SIDES

Vegetables

Acorn Squash *Steamed Broccoli * Garlic Spinach
*Green Beans Almondine *Broccoli w/ Roasted Garlic
*Roasted Vegetable Medley *Edamame Succotash
*Balsamic Roasted Vegetables *Rapini (Broccolini)
*Grilled Plum Tomatoes *Roasted Butternut Squash
*Marinated Grilled Asparagus *Roasted Fresh Beets
*Eggplant Parmesan Casserole *Szechuan Green Beans
*Honey Butter Glazed Carrots
*Steamed Sugar Snap Snow Peas
*Peas, Pearl Onions, Mushrooms
*Roasted Brussels Sprouts w/Bacon & Leeks

Potatoes & Grains

Potatoes Au Gratin

Garlic Mashed Red Skin Potatoes Potato Latkes

Home-Style Mashed Potatoes Red Roasted Potatoes

Italian Roasted Potato Spears Twice Baked Potatoes

Roasted Rosemary Potatoes Roasted Yam Wedges

Roasted Fingerling Potatoes with Dijon and Bacon

Almond Rice Pilaf Fried Rice - Pork, Shrimp, Vegetable

Baked Beans Macaroni & Cheese Spanish Style Rice

Wild Rice w/Fruit & Nuts

Salads

(Salads also available as a Main Course)

Traditional Tossed • Cobb • Greek • Asian
• Field Green • Southwestern • Caesar
(Caesar Salad with Chicken, Shrimp, Steak, or Tuna
available at an additional charge)

PASTA

Lasagnas

Four Cheese • Meat • Florentine • Vegetable

Stuffed Pastas

Manicotti • Stuffed Shells Cheese Ravioli • Spinach Ravioli • Tortellini Marinara, Alfredo or Gorgonzola & Pesto

Pasta Specialties

Spaghetti & Meatballs • Baked Ziti
Penne Pasta Primavera
•Shrimp & Scallop Fettuccini Marinara
•Rigatoni with Tomato Vodka Sauce
•Eggplant Parmesan •Vegetable Pesto Pasta

HOME-STYLE COMFORT FOOD

Traditional Glazed Ham

Sliced Roast Turkey with Gravy

Hot Roast Beef with Gravy

Home Style Meat Loaf with Gravy

BBQ Chicken

Herb Roasted Chicken

Country Fried Chicken

*The above entrees served with:

-Mashed Potatoes or Stuffing & Gravy
-Potato Salad, Amish Macaroni Salad, or Cole Slaw
-Rolls and Butter

Memphis Style Barbecue (Pork, Beef, or Chicken)

Classic Cheese Steak (Beef or Chicken)

Italian Sausage, Peppers and Onions

Old Fashioned Sloppy Joe

*The above entrees served with:
-Potato Salad, Amish Macaroni Salad or Cole Slaw
-Pickles and Chips
-Rolls and Butter

FAMILY SIZE FRIED CHICKEN BUCKETS

8 Piece Fried Chicken \$13.99 12 Piece Fried Chicken \$19.99 16 Piece Fried Chicken \$25.99 20 Piece Fried Chicken \$31.99

Add Additional Pieces to Any Size Bucket Fried Chicken Breast \$3.09 ea Fried Chicken Leg \$1.69 ea Fried Chicken Thigh \$1.99 ea Fried Chicken Wing \$1.09 ea