

Ala Cart Menu

Appetizers

Fruit Medley- assorted seasonal fruits topped with a light scoop of rainbow sherbet ...5.95

Chopped Chicken Liver Pate- braised chicken livers, shallots, garlic & fresh herbs with imported dijon served with toast points...6.95

Fresh Caprese Salad- sliced fresh Mozzarella, tomatoes & basil seasoned with olive oil and a balsamic reduction ...7.95

Prosciutto and Melon- finely sliced Italian prosciutto over melon in season ..6.95

Penne Ala Vodka- large imported pasta noodles tossed in our pommodoro tomato vodka sauce with aged pecorino shavings ...8.95

Penne Prosciutto Florentine- imported penne pasta tossed with fresh baby spinach, garlic, shallots, plum tomatoes, prosciutto & sherry, then scented with shaved parmesan and cream ...8.95

Tomato Bruschetta- vine ripe baby tomatoes diced with shredded asiago, blended herb & spices served with toast points...6.95

Marinated Herring- in cream sauce with onions...7.95

Baked Stuffed Clams Casino- fresh clams chopped & baked with our signature clam topping...10.95

Escargots Bourguignon- imported snails in a white wine, garlic & butter...10.95

The Classic Shrimp Cocktail- poached & chilled jumbo prawns with our signature spicy horseradish sauce & a fresh lemon...12.95

South Western Crab cakes- a zesty blend of grilled corn, red onions, peppers, scallions ,capers, lime zest, cilantro & crabmeat with panko bread crumbs and a side of chipotle aioli...12.95

Soups

Soup Du Jour- chef's choice of fresh homemade soups...5.95

French Onion Soup- caramelized onions & aromatics deglazed with apple brandy & topped with fresh mozzarella, gruyere & parmesan cheese, baked to a crisp...6.95

Salads

Farm to Table Garden Salad- a blend of baby greens, shredded carrots, shredded carrots, cucumbers, cherry vine tomatoes with your choice of Bleu cheese, Russian, Dijon vinaigrette, or creamy herb house dressing...5.95

Roasted Red Beet Goat Cheese Croquettes Salad- house roasted red beets diced with red onions, capers, euro cucumbers, farm fresh goat cheese & breaded croquettes with raspberry vinaigrette...7.95

Classic Caesar Salad- hearts of romaine lettuce, fresh shaved Parmesan cheese & homemade croutons tossed in our classic Caesar dressing....8.95

Balsamic Spinach Salad- fresh baby spinach with mushrooms, roasted peppers, baby eggplant & gorgonzola cheese, tossed in balsamic dressing...9.95

Selections from the Sea

Norwegian Salmon Fresh broiled salmon filet served with tarter sauce & lemon or poached with dill sauce over a bed of sautéed garlic spinach and baby vegetables...24.95

Fresh Fisherman Platter two baked stuffed shrimp, fried scallops, fried sole & broiled salmon served with tartar sauce and lemon served with fresh baby vegetables...26.95

Stuffed lemon sole with our home made crabmeat stuffing served with lemon butter sauce...25.95

Pan Seared Scallops fresh sea scallops seared golden brown over sautéed garlic spinach with a champagne sauce...27.95

Stuffed Shrimp- fresh baked jumbo shrimp with our Maryland Blue Crab stuffing and served with baby vegetables...26.95

Traditional Favorites

Short Ribs of Beef- braised in red wine, & wild mushrooms topped with horseradish sauce...25.95

Wiener Schnitzel- the classic scalloped loin of veal, egg battered then breaded & sautéed. Served with lemon and baby vegetables...26.95

Jaeger Schnitzel- scalloped loin of veal floured and sautéed with fresh cremini & oyster mushrooms, shallots, garlic, white wine & a touch of cream served with baby vegetables...28.95

Sauerbraten- our proud family recipe of marinated & braised tender loin of beef, served with red wine-braised red cabbage & potato dumpling...24.95

Zwiebelrostbraten- 10oz. Prime Sirloin Steak served with a red wine sauce with onions & capers and served with baby vegetables30.95

Potato Choices

Baked Potato.. 3.50 ♦ French Fries...3.50 ♦ Mashed Potatoes...3.50
Potato Pancakes...3.50 ♦ Homemade Spaetzle...3.75

Selections from the Land

Chicken Francaise -scalloped breast of chicken sautéed with lemon, butter sauce...24.95

Chicken Marsala- scallop-breasted chicken with sautéed wild mushrooms & deglazed with marsala wine served with baby vegetables...24.95

Chicken Cordon Bleu – Baked chicken breast stuffed with ham & Swiss cheese served with burgundy wine sauce...25.95

Fresh Roast Duckling- fresh herbed duckling roasted & semi-deboned with our homemade stuffing and bigarade (L'Orange) sauce...27.95

Filet Mignon- Served with fresh sautéed mushrooms & baby vegetables...30.95

Grilled Black Angus N.Y. Strip- 12 oz. thick cut Steak grilled & topped with fresh sautéed mushrooms & served with baby vegetables....31.95

Surf & Turf- grilled Filet Mignon with fresh sautéed mushrooms, served with baby vegetables
Your choice of:
Stuffed shrimp...36.95
Brazilian lobster tail...41.95

Please inform your server if you have any food allergies or dietary restrictions!