

# APPETIZERS

## French Onion Soup

House special recipe featuring chicken and beef broth prepared in the classic fashion.

\$4.9

## Escargot

Tender escargot drenched in garlic butter, baked and served with bread.

\$7.5

## Pork Pot Stickers

Five tender dumplings filled with pork stuffing, pan seared and served with homemade oriental dipping sauce.

\$7.5

## Lobster Raviolis

Two large lobster raviolis drizzled with scampi sauce and served with garlic bread.

\$8.9

## Shrimp Cocktail

Six large shrimp, freshly steamed, served with homemade cocktail sauce and a lemon wedge. **GF**

\$7.5

## Ahi Tuna

Sushi grade fresh ahi tuna served with low sodium Kikoman soy sauce, ginger and wasabi. **GF**

\$9.5

## Pastrami Reuben Egg Rolls

Slivered pastrami, shredded Swiss cheese and sauerkraut rolled into egg rolls, deep fried and served with homemade Russian dressing.

\$8.9

## New England Clam Chowder

Our Chef's personal recipe! Made only with the freshest ingredients and made daily in small quantities to ensure top quality.

Cup \$3.9  
Crock \$7.9

# ENTRÉE SALADS

## Sirloin Tip Salad

Sautéed sirloin tips, assorted greens, tomatoes, scallions, diced hard boiled egg, sliced black olives, red onion rings and dark Italian dressing. **GF**

\$12.9

## The B.Y.M. Salad

Gourmet chicken salad, gourmet tuna salad and gourmet seafood salad on a bed of lettuce with tomato, hard boiled egg, sweet pickle, gourmet crackers and ripe olive.

\$11.9

## Santa Barbara Spinach Salad

Fresh spinach, bacon, imported bleu cheese, diced egg and sweet 'n' sour dressing.

\$8.9

## Sammy's Seafood Salad

Lump crabmeat, shrimp, surimi, hard boiled egg, black olives, sliced tomato, artichoke heart and lemon wedge with Louis dressing on the side.

\$13.9

## Caesar Salad

Fresh romaine lettuce blended with our homemade Caesar dressing, garnished with homemade croutons and shaved Parmesan cheese.

\$7.9

add grilled chicken \$3.9

add 3 grilled shrimp \$4.5

## Salad Bar Ala Carte

Our bountiful salad bar is filled with the freshest ingredients available.

\$10.9

## Small Caesar Salad, Santa Barbara Spinach Salad or Tossed Salad

your choice \$2.9

We make the Russian, Imported Bleu Cheese, Honey Mustard, Ranch, Louis and Champagne Vinaigrette dressings in our kitchen.

**GF** Indicates this item is Gluten Free

**GFE** Indicates that the entrée alone is Gluten Free

Warning to consumers - Consuming rare, raw or undercooked meat or seafood may cause foodborne illness.

# CHEF'S CHOICE

## Veal or Chicken Marsala

Tender medallions, lightly floured, then sautéed with mushrooms in a premium Marsala wine sauce.

Chicken \$17.9

Veal \$19.9

## Veal or Chicken Francaise

Dredged in seasoned flour, quickly sautéed in a hot skillet, topped with mild lemon sauce and parsley.

Chicken \$17.9

Veal \$19.9

## Veal or Chicken Parmesan

Lightly breaded, fried, then topped with marinara sauce and Mozzarella cheese, finished in our oven.

Chicken \$17.9

Veal \$19.9

## Veal or Chicken Oscar

Fresh medallions floured and sautéed to perfection, topped with tender asparagus, lump crabmeat and hollandaise sauce.

Chicken \$20.9

Veal \$22.9

## Veal or Chicken Calabrese

Sautéed medallions, black olives, mushrooms, sun-dried tomatoes and artichokes.

Chicken \$17.9

Veal \$19.9

## Shrimp Scampi Chardonnay

Large shrimp sautéed in garlic, butter and Chardonnay, with lemon, tomato and fresh basil. **GFE**

\$18.9

## Eggplant Parmesan

Thinly sliced eggplant, lightly breaded, fried, then topped with marinara sauce and Mozzarella cheese, finished in our oven.

\$16.9

## Pork Balsamico

Tender pork loin slices sautéed with raisins and mushrooms in a balsamic sauce.

\$15.9

Above entrées are served with fresh cooked pasta sautéed with oil and garlic, our fresh vegetable of the day and a trip to the salad bar, a small Caesar salad, a small Santa Barbara Spinach salad or a cup of soup.

## Chicken Alfredo

Grilled chicken breast, black beans and roasted red peppers blended with alfredo sauce then tossed with fettuccini.

\$18.9

## Cheese Tortellini Marsala

Tortellini blended with tomato, spinach, mushrooms and a Marsala wine sauce topped with shaved Parmesan cheese.

\$14.9

Above entrées are served with a side dish of your choice and a trip to our salad bar, a small Caesar salad, a small Santa Barbara Spinach salad or a cup of soup.

## Smokey Prime Sandwich

Shaved prime rib, warmed on the grill, dipped in au jus and topped with smokey provolone, served on a roll.

\$12.9

## Buffalo Chicken Sandwich

Boneless chicken breast, hand breaded, deep fried, tossed in buffalo sauce served on a toasted roll with lettuce, tomato, crispy onion straws and ranch dressing on the side.

\$12.9

Above sandwiches are served with criss cross fries or greek pasta salad and a pickle.

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# SEAFOOD ENTRÉES

## Flounder Francaise

Fresh flounder dredged in seasoned flour, quickly sautéed in a hot skillet, then topped with mild lemon, cream and Chardonnay sauce with green onions.

\$19.9

## Shrimp and Scallop Alfredo

Shrimp and scallops sautéed with mushrooms, tomato, fresh basil and garlic in Parmesan cream sauce with fettuccine pasta.

\$21.9

## Salmon Your Way

Fresh Atlantic Salmon cooked to your specification baked, broiled or blackened and served with a lemon dill sauce as a garnish.

**GFE**

small \$16.9  
regular \$18.9

## Crabby White Fish

A mild white fish filet grilled in butter and garlic then topped with lump crabmeat, tarragon and fresh orange garnish. **GFE**

\$16.9

## Katie's Famous Fried Shrimp Dinner

Seven extra large shrimp butterflied, hand breaded then deep fried served with fresh lemon and home made cocktail sauce.

\$15.9

## Lobster Ravioli Alfredo

Tender lobster ravioli blended with our homemade alfredo sauce and garnished with garlic bread.

\$18.9

## SEAFOOD PLATTERS

### Central Park

Shrimp, scallops, white fish and a southern style crab cake served with Chef's cocktail sauce and tartar sauce.

\$19.9

### Fish Camp Fry

Hand breaded shrimp, scallops and white fish deep fried served with Chef's cocktail sauce and tartar sauce.

\$16.9

### Seafood Imperial

Shrimp, scallops and lump crabmeat blended in our Imperial sauce of white wine, Parmesan cheese, peppers, onions and mushrooms.

\$19.9

**Add a 5oz cold water lobster tail to any entrée for \$10.9**

All seafood entrées are served with a side dish of your choice and a trip to our salad bar, a small Caesar salad, a small Santa Barbara Spinach salad or a cup of soup.

## SIDE DISHES

All items are priced at \$2.9

Baked Potato  
Mashed Potato  
French Fries

Fresh Vegetable of the Day **GF**  
Broccoli **GF**  
Rice Du Jour

Substitute asparagus hollandaise for your side dish \$1.9

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# STEAKS

Add mushrooms and onions or fresh sautéed mushrooms to your steak \$2.

## Filet Mignon

5oz filet mignon, center cut by our Chef and guaranteed to be perfectly cooked to your satisfaction on our grill. **GFE**

\$23.9

## Sirloin Tip Sauté

7oz of sirloin tips sautéed with fresh white mushrooms and fresh white onions, tenderness guaranteed. **GFE**

\$16.9

## Center Cut Sirloin

7oz center cut sirloin steak with a trace amount of fat, cooked to your satisfaction on our grill. **GFE**

\$17.5

## New York Strip Steak

Hand cut in our kitchen, a 10oz New York Strip Steak, well marbled, tender and full of flavor. **GFE**

\$18.9

## VanPatten's Deluxe Combo

10oz New York Strip Steak accompanied by three shrimp (grilled, scampi style or blackened). **GFE**

\$21.9

# HOUSE SPECIALTIES

## Surf and Turf

5oz center cut filet mignon cooked to perfection on our grill, accompanied by 3 shrimp scampi. **GFE**

\$29.9

## Jumbo Lump Crab Cakes

Two southern style crab cakes featuring lump crab, dijon mustard, fresh herbs, Old Bay Seasoning, eggs and fresh lemon juice, then sautéed.

\$19.9

## Pasta Plays The Bleus

Cavatappi pasta, sundried tomato, scallions, bacon, asparagus, grilled chicken, and imported Bleu Cheese blended in our creamy sauce then garnished with garlic bread.

\$17.9

## Rack of Lamb

Four chop rack of lamb marinated, grilled, sliced and served on a mirror of rosemary demi glace.

\$19.9

Substitute shrimp for the grilled chicken \$21.9

## WEDNESDAY THRU SATURDAY FEATURE

### Prime Rib Dinner

Served on a platter with horseradish sauce and au jus. This feature is accompanied by a side dish and a trip to our salad bar, a small Caesar salad, a small Santa Barbara Spinach salad or a cup of soup. Available while supplies last. **GFE**

8oz \$18.9

12oz \$27.9

16oz \$35.9

Above entrées are served with a side dish of your choice and a trip to our salad bar, a small Caesar salad, a small Santa Barbara Spinach salad or a cup of our soup.

A children's menu is available for our guests under the age of 10.

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