

Steak Entrees

*Entrees are served with House Salad, Vegetable Medley,
(Vegetable Medley may be substituted for Green Beans for 50 or more guests)
Baked, Mashed, Greek Style Potatoes or Rice Pilaf,
The potato or rice may be substituted for double baked potato for \$1.00 per person
Warm Fresh Rolls and Butter
Vanilla Ice Cream or Rainbow Sherbet
Coffee or Tea*

Petite Filet Mignon **\$25.95**

The most tender steak there is

New York Strip **\$18.95**

Boneless marbled strip with maximum flavor and tenderness

Rib Eye Steak **\$20.95**

Just enough marbling for superb flavoring

Center Cut Butt Steak **\$15.95**

Considered the tastiest of all steaks

Prime Rib **\$20.95**

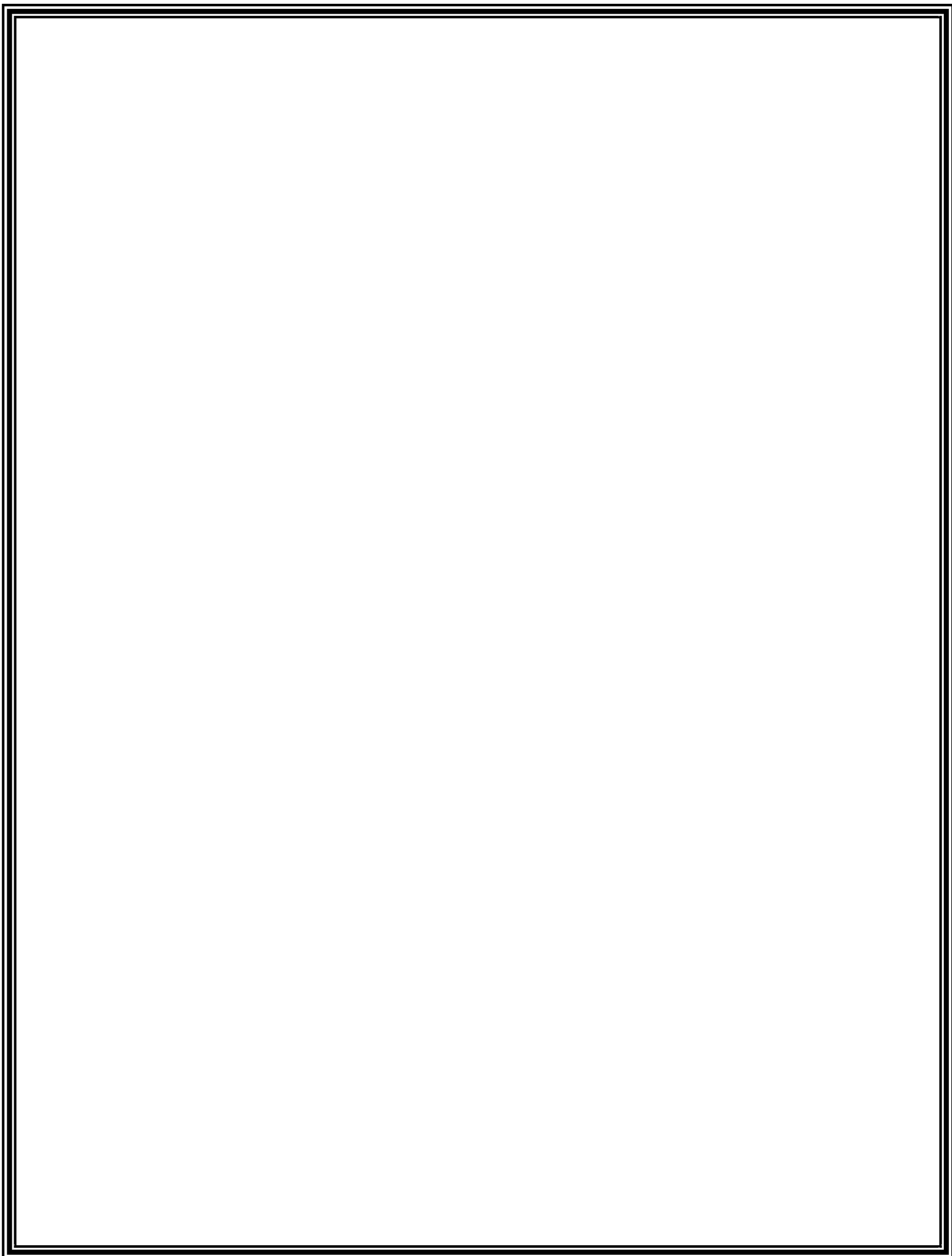
Seasoned and slow roasted, served with horseradish sauce

Roast Sirloin of Beef **\$14.50**

Al's Special Chopped Sirloin Steak **\$13.95**

An American Favorite, served with glazed Au Jus sauce

*Our Steaks are premium Black Angus Beef,
Hand cut by our chef and charcoal broiled to perfection*



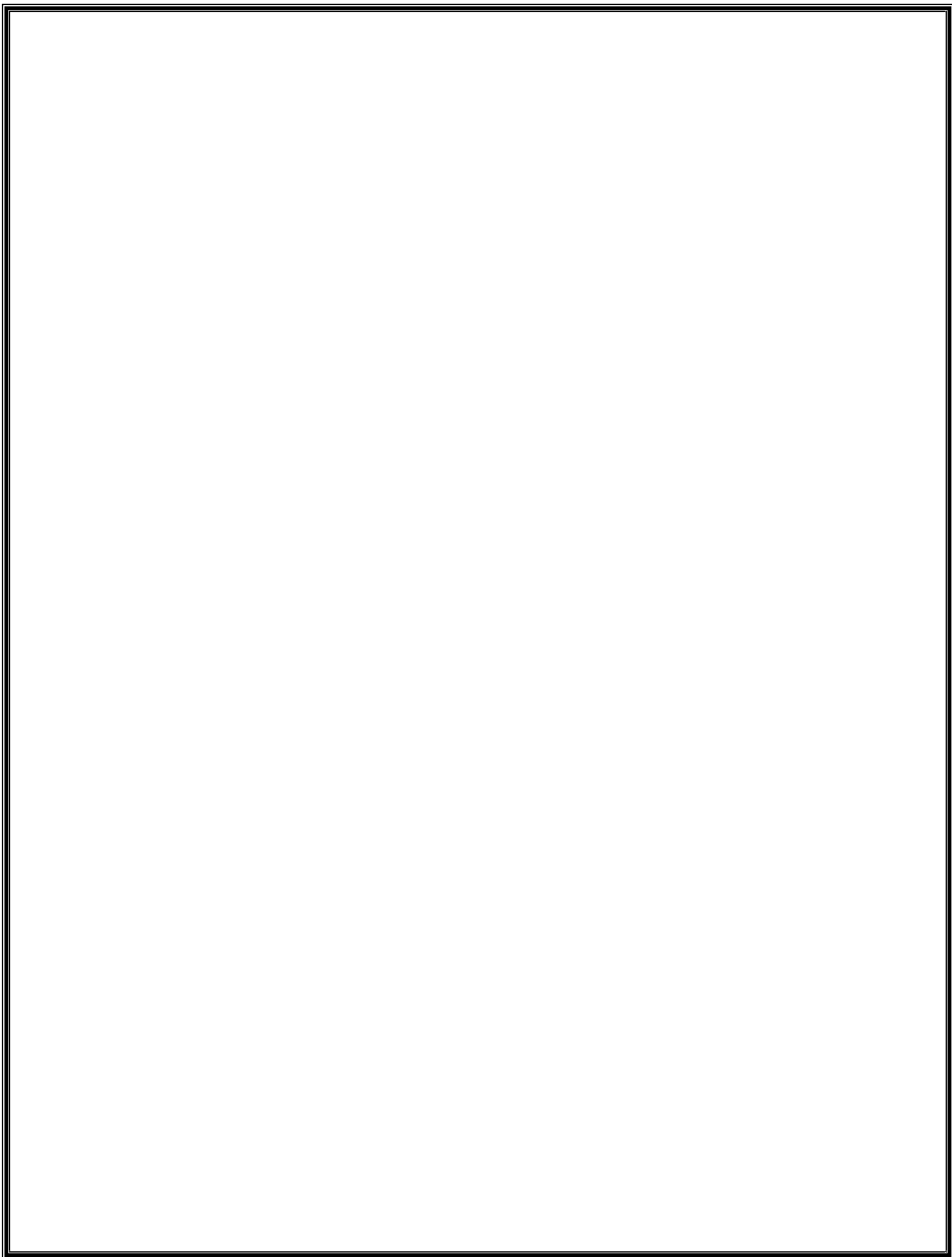
Chicken & Pork Entrees

Half Broiled Chicken	\$13.95
<i>Athenian Style</i>	
Marinated Chicken Breast	\$13.95
<i>Marinated in Olive oil and herbs</i>	
Chicken Piccante	\$13.95
<i>Chicken Breast sautéed in lemon, butter, capers and white wine sauce</i>	
Chicken Kiev	\$13.95
<i>Traditionally prepared, seasoned, dipped in bread Crumbs and baked to perfection</i>	
Chicken Marsala	\$13.95
<i>Chicken breast sautéed in butter, mushrooms and Marsala wine sauce</i>	
Char-Broiled Pork Chop	\$14.95
<i>Thick and tender</i>	

Seafood Entrees

Fried Jumbo Shrimp	\$17.95
<i>Served with cocktail sauce</i>	
Broiled Orange Roughy	\$16.95
<i>Seasoned, broiled with lemon and butter</i>	
Broiled Tilapia	\$15.95
<i>Seasoned, broiled with lemon and butter</i>	
Broiled Salmon	\$16.95
<i>Seasoned, broiled with lemon and butter</i>	
Baked Scrod	\$14.95
<i>Seasoned, lightly breaded and baked</i>	

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Warm Fresh Rolls and Butter, Vanilla Ice Cream or Rainbow Sherbet
Coffee or Tea*



Family Style

Guests will be served a House Salad,
Baked Chicken, Roast Beef, Mostaccioli with meat sauce and Mashed Potatoes
are served to the entire group on serving platters placed
at each table. Also includes Vanilla Ice Cream or Rainbow Sherbet
Warm Fresh Rolls and Butter
Coffee or Tea

Adults **\$14.95** *Children* (4 to 12 years) **\$9.95**

Sunday Brunch

Our Sunday Brunch Buffet is from 10am to 2pm for private parties
Includes Coffee or Tea

Adults **\$18.95** *Children* (4 - 12 years) **\$11.95**

Children's Menu

Children 4 to 12 years

Chicken Strips Served with French Fries and Vanilla Ice Cream **\$10.95**
Hamburger Served with French Fries and Vanilla Ice Cream **\$9.95**

Enhancements to all Entrees

Served Family style. Priced per platter, serving 5 persons per platter

<i>Mostaccioli</i>	\$9.95	<i>Sauteed Mushrooms</i>	\$10.95
<i>Buttered Broccoli</i>	\$9.95	<i>Creamed Spinach</i>	\$10.95

Desserts

The Ice Cream may be substituted for one of the following
For an additional charge per person (price noted by dessert)

<i>Cheese Cake</i>	\$4.75	<i>Carrot Cake</i>	\$5.00	<i>Tiramisu</i>	\$5.75
<i>Chocolate Cake</i>	\$5.00	<i>Coconut Cake</i>	\$5.00	<i>Turtle Pie</i>	\$4.25

Bar & Beverages

Full Service Bar Available
Extensive Selection of Wines

House Wines

Cabernet, Chardonnay, Merlot, Pinot Grigio and White Zinfandel

<i>Non-Alcoholic Fruit Punch</i>	<i>serves 30 persons</i>	\$45.00
<i>Alcoholic Fruit Punch</i>	<i>Choice of Vodka or Rum Serves 30 persons</i>	\$65.00
<i>Champagne Punch</i>	<i>Serves 30 persons</i>	\$75.00
<i>Sangria Punch</i>	<i>serves 30 persons</i>	\$55.00

