

VILLARI'S LAKESIDE

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~Sit Down Dinner Menu~

Appetizer Course

select one

Escarole soup

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Minestrone soup

~

Creme of broccoli soup

~

Roasted artichoke and tomato

~

Penne pasta alla vodka sauce

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Spring rolls with sweet and sour

~

Tri colored fussilli pasta salad

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Medley of seasonal fruit and berries

Salad Course

select one

House salad

Baby spring mix, romaine lettuce, tomato, cucumber, red onion and seasoned croutons tossed in our creamy balsamic vinaigrette dressing

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Classic Caesar salad

Seasoned croutons and red roasted peppers added to crisp romaine lettuce tossed with our homemade Caesar dressing, topped with shaved Romano cheese

Dinner Entrees

select three entrees

(all entrees are accompanied by vegetable medley, twice baked potato, Italian rolls and butter)

Char-broiled Ten Ounce Filet Mignon
Draped with a merlot demi-glace

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**Char-broiled Eight Ounce Filet Mignon
and Crabmeat Imperial**
Stuffed shrimp served with béarnaise

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**Char-broiled Eight Ounce Filet Mignon
and Petite Lobster Tail**
Served with fresh lemon and drawn butter

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Prime Rib of Beef
Cooked to perfection and served with our horseradish
cream sauce

~

Veal Parmigiana
Topped with basil marinara sauce and mozzarella cheese
served with linguine

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Veal Francaise
Lightly dipped in egg batter, sautéed in a traditional
white wine, lemon and butter sauce

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Veal Sinatra
Sautéed with shrimp, jumbo lump crabmeat, shitake
mushrooms and Sicilian olives, finished with a sweetened
bourbon veal demi-glace

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Veal Rolatini
Rolled with seasoned spinach and jumbo lump crabmeat
finished in a veal demi-glace

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Chicken Parmigiana
Topped with basil marinara sauce and mozzarella cheese
served with linguine

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Chicken Breast
Sautéed in virgin olive oil and topped with a delicious
tarragon Dijon sauce

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Fresh Cut Chicken Italiano
Stuffed with prosciutto, smoked mozzarella and spinach,
served in a porcini mushroom and fresh sage demi-glace,
over Parmesan risotto

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Chicken Vienna

Sautéed with fresh spinach and tomato, topped with muenster cheese then finished in a roasted garlic sauce

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Chicken Cordon Bleu

Stuffed with cappicola and cheese served with a Madeira wine mushroom sauce

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Fresh Flounder

Stuffed with seasoned spinach, broiled to perfection and finished in a mornay sauce

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Broiled Orange Roughy

Served in a fresh lemon, butter and garlic sauce

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Broiled Jumbo Gulf Shrimp

Stuffed with jumbo lump crabmeat imperial

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Baked Jumbo Lump Crab Cake

Served with our old bay tartar sauce

Desserts

Light side of moon

~

Dark side of moon

~

New York cheesecake

~

Chocolate mousse and fresh whipped cream

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Tiramisu

~

Ice cream parfait

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Rainbow sherbert

Beverages

Hot brewed tea

~

Freshly brewed coffee

~

Freshly brewed decaffeinated coffee