

Appetizers

Crab Au Gratin

Jumbo Lump Crabmeat covered with Smokey Bacon & Cheddar Blend Cheese Sauce topped with seasoned Crumbs & broiled en casserole, served with Warm Pita Chips. 11.95

Shrimp Cocktail

7 Jumbo Gulf Shrimp poached in White Wine, Lemon & Old Bay, chilled and served with tangy Cocktail Sauce. 11.95

Regular or Deep Fried Stuffed Banana Peppers

3 Hot Banana Peppers filled with Hot Italian Sausage, Beef & Veal covered with Tomato Sauce, Provolone & Romano Cheese then baked to perfection. You also have the option of having these peppers breaded & deep fried. 10.95

Zucchini Ribbons

Thin strips of fresh Zucchini lightly battered, fried golden, crisp. Served with Tomato Sauce or Ranch dressing. Whole Order 10.95; Half Order 7.95

Spinach & Artichoke Dip

Fresh Spinach & tender Artichoke Hearts in our homemade Cream Sauce topped with Assorted Cheeses and Baked until Golden accompanied with Warm Pita Chips. 11.95

Sautéed Beans & Greens

*Cannellini Beans sautéed in Olive Oil with Fresh Garlic & Escarole Finished with a touch of Vegetable Stock & served with Garlic Toast. 9.95;
Add Sausage 4.00*

Stuffed Potato Skins

Baked Potato Skins filled with Cheddar Jack Cheese, Bacon and our special spice blend. Broiled to gooey perfection. Served with Sour Cream or Ranch Dressing. 9.95

Provolone Sticks

Italian Herb & Garlic Breaded, served with Tomato Sauce. 7.95

Deep Fried Day Boat Scallops

3 Jumbo Fresh Day Boat Sea Scallops, hand breaded & deep fried, served with your choice of Cocktail or Tartar Sauce. 14.95

Crab Stuffed Mushroom Caps

Fresh Pennsylvania Mushroom Caps filled with our special Lump Crab Meat Stuffing Broiled in Lemon Butter & White Wine. 11.95

Pan Seared Sea Scallops

3 Jumbo Fresh Day Boat Sea Scallops seasoned & pan seared gold and tender served over Baby Spinach with Toasted Pecans & a Balsamic Glaze. 14.95

Baked Artichoke Hearts

Artichoke Hearts smothered in Garlic Butter & Wine topped with seasoned crumbs & Romano Cheese then baked to golden perfection. 10.95

Soup Selections

Soup du Jour

*Our Homemade Soups are prepared daily with only the finest ingredients.
Cup 3.75; Bowl 4.75*

French Onion Soup

Served in a Crock topped with Croutons, Cheese & Onion Straws. 5.95

Salads & Sides

Grilled Chicken, Shrimp or Steak Salad*

*Breast of Chicken, Shrimp or Steak grilled with Mushrooms & Onions served on a bed of Mixed Greens, Tomatoes, Cucumber topped with Monterey Jack Cheese & Fresh Cut French Fries accompanied w/Garlic Toast. Chicken 10.95;
Shrimp or Steak 12.95
Blackened Prep add 1.25*

Salmon Salad*

Grilled Salmon atop a bed of Mixed Greens served with Toasted Almonds, Sliced Strawberries & Feta Cheese. 11.95; Blackened Prep add 1.25

Classic Caesar Salad

Crisp Romaine & Seasoned Croutons tossed with our Special Homemade Caesar Dressing sprinkled with Asiago Cheese. 7.95 Add Chicken 10.95; Add Shrimp or Steak 12.95**

Chef's Salad

Turkey Breast, Baked Ham, Swiss & American Cheeses atop a bed of Mixed Greens with Tomato, Cucumber & Hard Boiled Egg. 11.95

Salad Dressing are Italian, Balsamic Vinaigrette, Ranch, French, Thousand Island, Raspberry Vinaigrette, Honey Mustard or Blue Cheese. Blue Cheese is .50 extra and Dry Blue Cheese crumbles are .75 extra

Side Dish Selections

Twice Baked Potato, Baked Potato (after 4:00 pm), Smashed Redskin Potatoes, Chef's Vegetable of the Day, Rice Pilaf, Cole Slaw, Cottage Cheese, House Salad, Applesauce, Cup of Soup or Pasta w/Tomato Sauce.

Entrees (except Pasta & Dinners Specials with a Side) include your Choice of Two Side Dish Selections.

Olde Place Inn Classics

Prime Rib Slow Roasted w/Au Jus*

Club Cut: 12 oz. 22.95

Office Cut: 18 oz. 26.95

Blackened preparation available (add 1.95)

Available on Wednesday, Friday, Saturday & Sunday after 4:00 pm

Chicken Modena*

Boneless Breast of Chicken sautéed golden brown with Portabella Mushrooms, Sundried Tomatoes & Fresh Basil finished with a Balsamic Glaze topped with Feta Cheese. 18.95

Chicken & Peppers*

Sautéed Chicken Breast Medallions topped with our homemade Stuffed Banana Peppers and Tomato Sauce covered with Italian Cheeses. 22.95

Calf Liver*

*Fresh Tender & Mild Calf Liver, sautéed to your liking with Sweet Onions
"If you like Liver, you will Love this!" 18.95*

Jumbo Lump Crabcakes*

*Our Chef's original recipe using only Jumbo Lump Crabmeat & select seasoning
Broiled in White Wine and Lemon Butter. 22.95*

Scrod English*

*Fresh Scrod Filet broiled in White Wine & Lemon Butter topped with
Seasoned Breadcrumbs. 19.95*

Seafood of the Angels*

*Sautéed Shrimp, Scallops & Crabmeat in a rich Lobster Basil Cream Sauce
Served over Angel Hair Pasta. 22.95*

**Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of food borne illness.*

Beef & Pork

The “King of Steaks” 20 oz. Porterhouse*

Simply Seasoned & Flame Broiled to your liking.

The Ultimate Steak Lovers Special 29.95

USDA Choice New York Strip *

Tender marbled, Fresh cut Strip Loin, Flame Broiled to your liking.

9 oz. 22.95; 14 oz. 26.95

Prime Filet Mignon*

8 oz. Tender, lean & juicy Prime Filet Mignon Flame Broiled to your liking.

29.95

Surf & Turf*

*The Classic Steak & Seafood combination of an 8 oz. Center cut Filet Mignon
paired with a 10 to 12 oz. South African Lobster Tail.*

Market Price (please ask your Server)

Baby Back Ribs*

Baby Back Pork Ribs basted with our own Sweet & Spicy Sauce

Guaranteed to be “Fall from the Bone Tender!”

Half Rack 17.95; Full Rack 25.95

French Cut Pork Chops*

Two 7 oz. French Cut Rib Chops seasoned & Flame Broiled to your liking.

19.95

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or eggs may increase your risk of food borne illness.*

Seafood

Salmon Oscar

Fresh Hand cut Salmon Filet broiled to perfection in Lemon Butter & White Wine topped with Asparagus, Jumbo Lump Crab & Hollandaise Sauce. 24.95

Fresh Haddock Nantucket Style

Fresh Filet of Haddock topped with Shrimp & Lump Crabmeat in Lobster Cream Sauce, sprinkled with Seasoned Breadcrumbs then broiled. 23.95

Stuffed Shrimp

6 Jumbo Shrimp stuffed with our signature Crab cake mixture topped with Wine & Seasoned Breadcrumbs then baked to juicy perfection. 23.95

Scallops Florentine Limón

Jumbo fresh Day Boat Sea Scallops pan seared with fresh Garlic & Lemon Served over sautéed Spinach & Artichoke Hearts. 23.95

Garlic Shrimp & Scallops

4 Large Shrimp and 3 Day Boat Scallops sautéed in a Creamy Garlic Sauce then topped with Seasoned Breadcrumbs and baked en casserole. 23.95

Garlic Shrimp

7 Jumbo Shrimp tossed in Garlic Butter topped with Romano Cheese & fresh Breadcrumbs then baked to juicy perfection. 21.95

Shrimp Martini

6 Jumbo Shrimp crusted with Parmesan & Romano Cheese, sautéed then baked to perfection and topped with a Lemon White Wine Cream Sauce. 21.95

Stuffed Filet of Sole

Tender Filet of Sole stuffed with our very own Jumbo Lump Crabmeat mixture topped with Seasoned Breadcrumbs and served in a Scampi Sauce. 21.95

Salmon Florentine

Fresh Hand cut Salmon sautéed with Fresh Baby Spinach then topped with a Lemon Cream Sauce. 21.95

Jumbo Fried Shrimp

6 Jumbo hand breaded Shrimp, fried golden brown and served with our Zesty Cocktail Sauce & Lemon Wedges. 21.95

South African Lobster Tail

*A 10 to 12 oz. South African Lobster Tail broiled with Lemon Butter & White Wine. Prized for its Sweet & Tender Flesh. Served with drawn butter.
Market Price (please ask your server)*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

Poultry

Chicken Parmigiano

Chicken Breast, breaded & fried golden brown, topped with Tomato Sauce, Provolone & Parmesan Cheese, served over Imported Pasta. 18.95

Chicken Piccata

Chicken Breast Medallions sautéed Onions & Capers served with a Lemon Wine Sauce. 19.95

Chicken Romano

Chicken Breast Medallions dipped in seasoned Romano Cheese & Egg batter, sautéed then topped with Lemon Butter & Pecorino Romano Cheese. 18.95

Chicken Marsala

Chicken Breast Medallions sautéed with Mushrooms, Onions & Garlic in a Rich Marsala Sauce. 18.95

Chicken Scarparello

Chicken Breast Medallions sautéed with Sundried Tomatoes, Capers & Basil in a Lemon Butter Sauce served atop a bed of Penne Pasta. 19.95

Chicken Martini

Chicken Breast Medallions crusted with Parmesan & Romano Cheeses, sautéed then baked to golden perfection and topped with a Lemon White Wine Cream Sauce. 19.95

Veal

Veal Piccata

Tender Milk Fed Veal sautéed with Onions & Capers served with a Lemon Wine Sauce. 23.95

Veal Maryland

Tender Milk Fed Veal sautéed and topped with Jumbo Lump Crabmeat, White Wine & Lemon Butter Cream Sauce. 25.95

Veal Gregory

Tender Milk Fed Veal sautéed with Artichoke Hearts, Sweet Roasted Red Peppers & Capers. Finished with Lemon Butter Cream Sauce & Romano Cheese. 23.95

Veal Marsala

Tender Milk fed Veal sautéed with Mushrooms, Onions & Garlic in a Rich Marsala Sauce. 22.95

Veal Parmigiano

Tender Milk fed Veal, breaded & fried golden brown, topped with Tomato Sauce, Provolone & Parmesan Cheeses, served over imported Pasta. 22.95

Chef Dom's Specialty Pasta Entrees

*All Pasta Dinner selections are served with a House Salad
Garlic Toast 1.50; w/Cheese 2.00*

Linguini Aglio'e Olio

Mushrooms sautéed with Garlic & Olive Oil tossed with al dente Linguine topped with Romano Cheese & fresh Breadcrumbs. 13.95; add Chicken 16.95; add Shrimp 20.95

Penne Prima Vera

Fresh Baby Spinach, Zucchini, Chopped Tomatoes, Artichoke Hearts & Roasted Red Peppers all sautéed in a White Wine, Butter & Garlic Sauce served over Penne. 16.95

Seafood Linguini

*Tender Scallops, Chopped Clams and Tender Jumbo Shrimp with Linguini in a Creamy Butter Sauce. 22.95
Fra Diablo "Spicy" Red Sauce also available*

Gnocchi

Tender Homemade Potato Gnocchi topped with our Homemade Tomato Sauce sprinkled with Parmesan Cheese. 14.95

Fettuccini Alfredo

*Fettuccini tossed with our Homemade Creamy Alfredo Sauce. 16.95
Add Chicken 19.95; Add Shrimp 23.95*

Blackened Salmon Prima Vera Alfredo

Seasoned Salmon seared in Hot Cast Iron then tossed with seasonal Vegetables & our creamy Alfredo Sauce. Served over Pasta. 23.95

Stuffed Shells

Large Pasta Shells stuffed with our very own Ricotta Cheese blend, topped with our homemade Tomato Sauce & Italian Cheeses then baked to perfection. 15.95

Penne Vodka Florentine

A Light Pink Vodka Sauce prepared with fresh Spinach & Basil served over al dente Penne . 15.95; add Chicken 18.95; add Shrimp 22.95

Pasta du Jour w/Meatballs or Hot Italian Sausage

Your choice of Penne, Linguine, Angel Hair or Fettuccini topped with our Homemade Tomato Sauce & Homemade Meatballs or Hot Italian Sausage. 14.95