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ADDETIZERS	
Clams Robert Emmet—deviled clams with diced vegetables and spice served in the shell\$ 4.95	
Fried Fettucini—wide noodles mixed with cream sauce and cheese, cut into blocks, breaded and fried. Served	
over tomato sauce—a Broadway exclusive\$ 3.95	
Stuffed Mushrooms—fresh mushrooms with crab imperial\$ 4.95	
Tortellini—"little twists" of pasta filled with three cheeses in cream and tomato sauce\$ 4.50	
Escargot—helix snails in traditional garlic butter\$ 4.95	
Soup of the daycup \$ 1.95 bowl \$ 2.95	
SALAD	
Caesar for one \$ 2.95 for two \$ 4.95	
CHICKEN	
Boneless Breast	
Rosle's—cooked in olive oil with sliced garlic and rosemary\$ 9.95	,
Hunter's Style—sauteed with fresh tomato, mushrooms, and shallots\$ 9.95	
Char-Broiled \$ 9.50	
Chicken Edgemont—pieces of chicken breast with garlic, bell peppers and black olives in light chicken sauce\$10.95	
SEAFOOD	
Shrimp—garlic, wine, butter and lemon\$11.95	,
Shrimp—sauteed with saffron, cream and sherry\$12.50	
Chicken and Shrimp—with cream and tarragon\$11.95	
Scallops Broadway—cooked in white wine, lemon and butter with bits of fresh tomato, mushrooms and shallots\$11.95	
Crab Cakes—the best around\$11.95	
Fresh Fish of the day—see our special board for market price and preparation\$	
Broiled Lobster Tail	
Lobster Francaise—dipped in egg and sauteed with white wine, lemon, butter and mushrooms	
Lobster Fra Diavlo—in spicy tomato sauce over pasta\$18.95  Dinner:5:00 to 10:00 Tuesday through Saturday, 5:00	

## DASTA Served as an entree with salad or split for two as an appetizer Tortellini—entree size......\$ 9.95 Fisherman's Pasta—shrimp, scallops and crab cooked in tomato sauce or with oil and garlic .....\$11.95 Pasta with Crab and Anchovy—olive oil and garlic ......\$13.95 DORK' Robèrt—sauteed with Dijon mustard, onions and demi-glace.....\$ 9.95 Alexandria Style—with a sauce of bacon, sage and Maderia wine ......\$ 9.95 NEW YORK STRID STEAK Char-Broiled ......\$14.95 Au Poivre—coated with crushed black peppercorns and pan-fried with cream and brandy sauce.....\$16.95 Black top—pan-fried with a rich red wine sauce enhanced with domestic and imported mushrooms ..\$16.95 VFAI Marsala—mushrooms, demi-glace and imported Picante—lemon, white wine, and butter.....\$11.95 Pizziola—spicy tomato sauce and romano cheese ......\$12.95 Kathleen Sarah—topped with jumbo lump crab, sauce Madeira ......\$14.95 Cream—sauteed with fresh mushrooms, Madeira wine and cream ......\$13.95 California—sun-dried tomatoes and Napa Valley port wine.....\$12.95 Entrees served with salad, vegetable and potato of the day. All above items gladly prepared to take home. DESSEDT. Bananas Foster ......for one \$3.50 for two \$5.95

If possible, please restrict smoking to our bar area.

Vanilla Ice Cream \$1.95 Coffee or Tea \$ .95

inday • 18% Gratuity will be added to parties of eight or more.

N. A. - A.C.
Cafe's · Coffee shops Menus