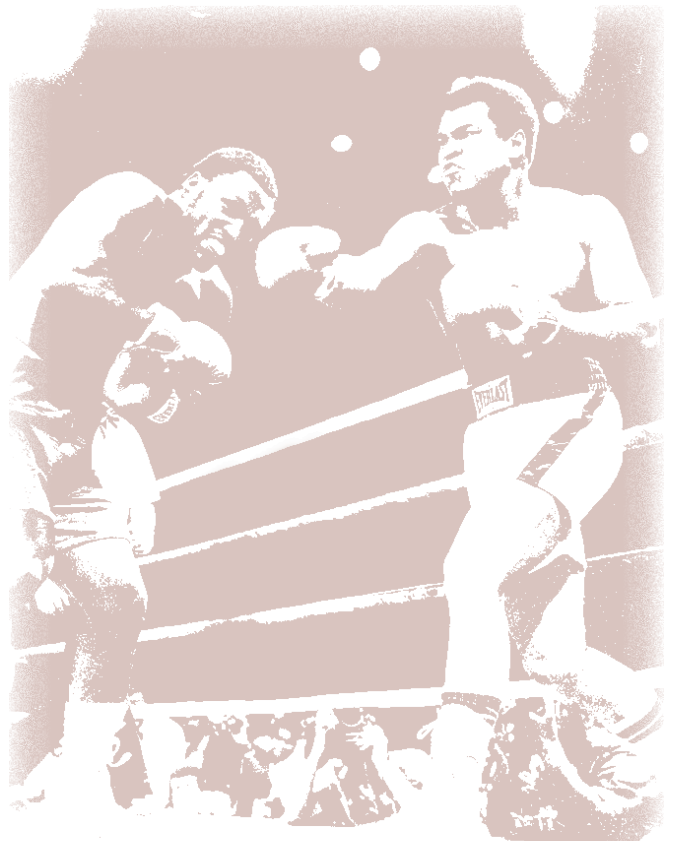


## Dinner Menu



**catering • corporate accounts • private parties**



## Appetizers

<b>Maryland Crab Cake</b> .....	<b>\$11.95</b>
Jumbo lump crab cake, served with tartar sauce	
<b>Jumbo Party Buffalo Wings</b> .....	<b>\$ 9.95</b>
Served with Blue cheese, Buffalo hot sauce, carrots, and celery	
<b>Chicken Fingers</b> .....	<b>\$ 8.95</b>
Lightly fried and served with honey mustard and french fries	
<b>Baked Clams Oreganata</b> .....	<b>\$10.95</b>
Whole clams seasoned and baked with spicy bread crumbs, oregano, garlic, and fresh lemon sauce	
<b>Calamari Fritti</b> .....	<b>\$ 9.95</b>
Fresh and tender squid deep fried till golden brown served with marinara sauce	
<b>Jalapeno Poppers</b> .....	<b>\$ 9.95</b>
Stuffed with cheddar cheese, served with marinara sauce	
<b>Stuffed Mushrooms Piemontese</b> .....	<b>\$ 8.95</b>
Onion, sage, cream, hot pepper, bread crumbs, and sauce made of chicken broth and vegetables	
<b>Fried Fresh Mozzarella</b> .....	<b>\$ 7.95</b>
Fresh Mozzarella dipped in egg & bread crumbs, golden fried, and served with marinara sauce	
<b>Fresh Mozzarella with Tomato and Red Onion</b> .....	<b>\$ 8.95</b>
Served with fresh basil, and pesto, with vinaigrette dressing	
<b>Shrimp Cocktail Supreme</b> .....	<b>\$14.95</b>
Jumbo shrimp served with the house cocktail sauce	
<b>Jumbo Coconut Shrimp</b> .....	<b>\$14.95</b>
Lightly dipped in batter and rolled in fresh coconut, served with a sweet and sour orange sauce	

## Salads

<b>Greek Salad Supreme</b> .....	<b>\$14.95</b>
Fresh mixed greens, feta cheese, green & red peppers, Kalamata olives, onions, stuffed grape leaves, with vinaigrette	
<b>Buffalo Chicken Salad</b> .....	<b>\$15.95</b>
Mixed greens tossed with buffalo chicken breast, tomato, celery, blue cheese, with a spicy buffalo sauce	
<b>Cracked Black Pepper Steak</b> .....	<b>\$16.95</b>
Sliced over baby greens, with onions, portobello, mushrooms, crumbled blue cheese & balsamic vinaigrette	
<b>Blackened Fresh Salmon or Swordfish</b> .....	<b>\$16.95</b>
Served over mixed green salad, with a vinaigrette or Caesar dressing	
<b>Classic Caesar Salad</b> .....	<b>\$10.95</b>
The traditional recipe with Romaine lettuce, croutons, Parmesan cheese, and our special Caesar dressing	
<b>Add Grilled Chicken</b> .....	<b>\$16.95</b>
<b>Add Grilled Jumbo Shrimp</b> .....	<b>\$19.95</b>
<b>Seafood Salad</b> .....	<b>\$20.95</b>
Marinated jumbo shrimp, squid, scallops, fresh jumbo lump crab meat over mixed greens, with light lemon & olive oil dressing	

### Choice of Dressings

Balsamic Vinaigrette, Blue Cheese, French, Ranch, Russian, House Italian, Low Fat Raspberry Vinaigrette or Low fat Ranch

## Sandwiches

<b>The Club</b> .....	<b>\$12.95</b>
Fresh roasted turkey breast, bacon, lettuce, tomato, onions, and mayo served with french fries or baked potato	
<b>Open Steak Sandwich</b> .....	<b>\$15.95</b>
USDA Shell steak served with cole slaw, lettuce, tomato & french fries	
<b>Veal Cutlet Parmigiana Sandwich</b> .....	<b>\$14.95</b>
Melted mozzarella cheese and marinara sauce	
<b>Chicken Cutlet Parmigiana Sandwich</b> .....	<b>\$12.95</b>
Melted mozzarella cheese and marinara sauce	
<b>Carlos Beltran Sandwich</b> .....	<b>\$13.95</b>
Roast beef, grilled onions, sauteed mushrooms, peppers and american cheese	

*\*There will be an extra charge for splitting orders*

## Soups

*Made Fresh Daily*

Minestrone.....	\$ 4.95	Old Fashioned Chicken Noodle.....	\$ 4.95
French Onion Soup.....	\$ 4.95	New England Clam Chowder.....	\$ 4.95
		Lobster, Shrimp & Salmon Bisque.....	\$ 4.95

## Burgers

*Served with fresh lettuce, tomato, pickle, fries, or baked potato*

<b>10 Ounce Steak Burger 31</b> .....	<b>\$11.95</b>
Our classic burger, ground fresh daily and flame grilled to order	

<b>12 Ounce Buffalo Bacon Burger</b> .....	<b>\$13.95</b>
Our 12 ounce burger, ground fresh daily & smothered in spicy buffalo sauce, topped with crispy bacon & flame grilled to order	

<b>Turkey Burger</b> .....	<b>\$11.95</b>
A gigantic old fashioned chop house turkey burger, low fat and delicious	

<b>Garden Burger</b> .....	<b>\$ 9.95</b>
A blend of vegetables, rice, baked beans, garlic, onions and herbs	

<b>Toppings (Each)</b> .....	<b>\$ 1.00</b>
Bleu, cheddar, american, swiss or mozzarella cheese, sautéed mushrooms, sautéed onions, and bacon	

## Pasta

<b>Seafood Basil Square Ravioli</b> .....	<b>\$15.95</b>
Stuffed with shrimp, baby scallops, cheese, minced lobster meat and fresh basil	

<b>Large Goat Cheese Agnolotti (Stuffed Pasta)</b> .....	<b>\$15.95</b>
Goat cheese, with caramelized shallots, chive, fresh tomato with a pink sauce and portobello mushrooms	

<b>Cajun Jambalaya Pasta</b> .....	<b>\$20.95</b>
Our most popular pasta dish with jumbo shrimp and grilled chicken sauteed with onions, tomato and pepper in a light spicy cajun sauce. Available over rice, spaghetti, or linguine	

<b>Louisiana Chicken Pasta</b> .....	<b>\$18.95</b>
Parmesan crusted chicken, tossed with mushrooms, pepper & onions in a spicy New Orleans style sauce, over pasta	

<b>Linguine Alla Vongole</b> .....	<b>\$16.95</b>
Pasta al dente with fresh little neck clams in red or white sauce	

<b>Penne Alla Stoli Orange Vodka</b> .....	<b>\$14.95</b>
A light cream and tomato sauce with orange flavored Stoli vodka	

<b>Add Broccoli and Chicken</b> .....	<b>\$17.95</b>
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<b>Fettuccine Alfredo</b> Butter, cream, and Parmesan cheese.....	<b>\$15.95</b>
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## Greek Favorites

<b>Spinach Pie</b> .....	<b>\$14.95</b>
Golden crisp layers of phyllo dough, filled with fresh spinach and feta cheese	

<b>Moussaka</b> .....	<b>\$14.95</b>
Baked layers of eggplant, chopped beef and cheese, topped with bechamel sauce	

<b>Chicken Souvlaki</b> .....	<b>\$19.95</b>
Boneless breast of chicken marinated with green peppers and onions, served with rice and mushrooms	

*\*All of the above items served with mixed green salad*

## Brick Oven Pizza

	Individual	For 2
<b>Margherita Pizza</b> .....	<b>\$12.95</b>	<b>\$15.95</b>
Topped with mozzarella, pesto, fresh Basil and fresh tomato		

<b>The Quattro Stagione</b> .....	<b>\$13.95</b>	<b>\$17.95</b>
Tomato sauce, mozzarella, mushrooms, onions, Prosciutto and black olives		

<b>Pizza 31</b> .....	<b>\$13.95</b>	<b>\$17.95</b>
Tomato sauce, oregano, black olives, peppers, onions and feta cheese		

<b>Plain Pizza</b> .....	<b>\$11.95</b>	<b>\$14.95</b>
Mozzarella and tomato sauce		

<b>Additional Toppings</b> .....	<b>\$ 2.00 (Per)</b>
Pepperoni, chicken, sausage, mushrooms, onions, pepper, mozzarella cheese, anchovies & Buffalo chicken	

## Steaks

<b>Grilled Skirt Steak</b> .....	<b>\$18.95</b>
Tender skirt steak, sauteed with portobello mushrooms, onions and fresh rosemary, served with baked or mashed potato.	
<b>USDA Choice Filet Mignon</b> - 12 ounce cut, our most tender steak.....	<b>\$27.95</b>
<b>USDA Choice NY Shell Steak</b> - 16 ounce boneless cut.....	<b>\$26.95</b>
<b>USDA Choice Porterhouse Cut Steak</b> - 22 ounces and up, broiled the way you like it.....	<b>\$29.95</b>
<b>Baby Lamb Chops</b> - Grilled to perfection tossed with fresh rosemary, fresh garlic, olive oil, and white wine.....	<b>\$25.95</b>

## Veal

<b>Veal Parmigiana</b> .....	<b>\$21.95</b>
Nature veal cutlet dipped in egg and bread crumbs, pan-fried and topped with a blend of cheeses and fresh tomato sauce	
<b>Veal Picatta</b> .....	<b>\$21.95</b>
Nature veal medallions sauteed with lemon, caper and white wine sauce	
<b>Veal alla Marsala</b> .....	<b>\$21.95</b>
Nature veal cutlet, sauteed with mushrooms and a Marsala wine sauce	
<b>Veal Sette Coli Romani (Seven Hills of Rome)</b> .....	<b>\$21.95</b>
Nature veal sauteed with white wine, cognac, roasted peppers, and topped with prosciutto mozzarella cheese and finished with a demi-glaze sauce	

## Seafood

<b>Shrimp alla Scampi</b> .....	<b>\$24.95</b>
Extra jumbo shrimp, sauteed in a flavorful garlic, lemon and white wine sauce	
<b>Shrimp Parmigiana</b> .....	<b>\$24.95</b>
Shrimp dipped in egg, bread crumbs, pan fried, and topped with a blend of cheeses, and a fresh tomato sauce	
<b>Calamari Fritti</b> .....	<b>\$17.95</b>
Fresh and tender seasoned squid, dipped in a light batter, deep fried till golden brown, and served with a mild or hot marinara sauce	
<b>Baked Stuffed Filet of Sole</b> .....	<b>\$22.95</b>
Stuffed with a delicious blend of jumbo lump crab meat, baby shrimp, bread crumbs, peppers, and onions topped with a lemon butter sauce	
<b>Atlantic Salmon Filet</b> .....	<b>\$21.95</b>
Pistachio crusted salmon filet served over a bed of spinach with an Amaretti di Saronno sauce	
<b>Swordfish Filet</b> .....	<b>\$21.95</b>
Charcoal grilled to perfection, with lemon, tomato, fresh basil, and extra virgin olive oil or mediterranean sauce	

## Chicken

<b>Chicken alla Marsala</b> .....	<b>\$18.95</b>
Boneless breast of chicken, sauteed with mushrooms, butter and a Marsala wine sauce	
<b>Chicken alla Parmigiana</b> .....	<b>\$18.95</b>
Boneless breast of chicken, dipped in egg, bread crumbs, pan fried and topped with imported Parmesan, fresh tomato and mozzarella cheese	
<b>Chicken alla Carciofi</b> .....	<b>\$18.95</b>
Fresh chicken breast, sauteed with artichokes and mushrooms in a wine sauce	
<b>Chicken &amp; Shrimp Lemonato Scampi</b> .....	<b>\$21.95</b>
Sauteed in a fresh lemon, white wine and scampi sauce	
<b>Chicken Balsamic</b> .....	<b>\$18.95</b>
Chicken Sauteed with onions, mushrooms, and fresh tomatoes in a sweet balsamic sauce	
<b>Chicken Scapariello</b> .....	<b>\$18.95</b>
Chicken Breast sauteed with garlic, rosemary, lemon, and white wine	

*\*All of the above items served with salad and choice of rice, pasta, potato, or fresh vegetables of the day  
\*There will be an extra charge for splitting orders on all entrees*

## Desserts

New York Cheese Cake.....	\$ 4.95
Chocolate Mousse Cake.....	\$ 4.95
Apple Pie.....	\$ 3.95
a la mode.....	\$ 5.95

Blueberry Pie.....	\$ 3.95
a la mode.....	\$ 5.95
Tartufo.....	\$ 5.95
Ice Cream - vanilla, chocolate, strawberry.....	\$ 4.95
Assorted Sorbet Flavors.....	\$ 4.50

## Beverages

Fountain Soda.....	\$2.75
Snapple Ice Teas.....	\$2.75
Coffee or Tea.....	\$1.75
Iced Tea or Iced Coffee.....	\$2.75
Herbal Tea.....	\$2.25
Espresso.....	\$3.25
Cappuccino.....	\$3.75

## Water

	375 ML	800 ML
Voss Flat.....	\$4.00	\$7.00
Voss Sparkling.....	\$4.00	\$7.00
	500 ML	One Liter
Pellegrino.....	\$3.75	\$6.50
	Small	Large
Mineral Water.....	\$3.75	\$7.00

## Bottle Beers

Bud & Bud Light	Miller High Life	Negra Modelo
Corona & Corona Light	Becks	Peroni
Heineken & Heineken Light	Rolling Rock	O'Douls
Miller Light	Grolsch	Mikes Hard Lemonade
Amstel Light	Franziskaner	Sam Adams Light
Michelob Ultra	New Castle Brown Ale	Mythos Greek Lager

## Draft Beers

Stella Artois	Sam Adams
Heineken	Budwiser
Guinness	Coors Light
Grolsch	Miller Light
Molson	Bass Ale

## Frozen Fruit Smoothies

<b>Strawberry Fruit Smoothie</b> - Strawberries, orange, pineapple juice, coconut and banana.....	\$ 4.95
<b>Tropical Smoothie</b> - Mango, pineapple and strawberries.....	\$ 4.95
<b>Frozen Iced Mango Smoothie</b> - Mango, strawberries, coconut and tropical juices and.....	\$ 4.95
swirled with raspberry puree	
<b>Peach Smoothie</b> - Peaches and fruit juice swirled with banana and raspberry puree.....	\$ 4.95

## Margaritas

<b>Our Classic Margarita</b> - with gold tequila, triple sec and lime juice.....	\$ 9.50
available in strawberry, sour apple, peach or raspberry	
<b>Margarita 31</b> - our Cadillac margarita with Sauza gold tequila, triple sec, lime juice and a float.....	\$11.00
of with Grand Marnier served blended or on the rocks	
<b>Frozen fruit daiquiri</b> - cold and smooth with fresh fruit and rum - available in strawberry, .....	\$ 8.50
banana, peach, raspberry or mango	
<b>Pina Colada</b> - our pina colada with pineapple, coconut and rum.....	\$ 8.50
<b>Lemon Malibu Colada</b> - our deluxe pina colada with four rums - Bacardi 151, Myers, .....	\$10.50
Mount Gay and Malibu rums	
<b>Corzo Modern Margarita</b> - Corzo Tequila, grapefruit juice, lime juice, and Triple Sec.....	\$12.50

## Martini's

<b>Cosmopolitan</b> - Absolut Citron Vodka, Cointreau and a splash of cranberry juice.....	\$11.00
<b>Sour Apple Martini</b> - Kettle One Vodka, Sour Apple Pucker and Midori.....	\$11.50
<b>Red Raspberry Martini</b> - Stoli Raspberry Vodka, Chambord, Cointreau and a splash of 7up.....	\$11.00
<b>Key Lime Martini</b> - a delicious blend of Belvedere Vodka, Midori and fresh lime.....	\$10.50
<b>Cable Car</b> - World Famous San Francisco Martini with Captain Morgan spiced rum, .....	\$10.50
orange curacao and fresh lime	
<b>French Chocolate Martini</b> - Godiva Liquor, Kahula, Frangelico served on the rocks.....	\$10.50
<b>Jolly Rancher</b> - Kettle One Vodka, Peach Schnapps, Apple Pucker, Cranberry and a splash of 7up.....	\$10.50

# Cafe 31 Wine List

## Chardonnay

**Nathanson Creek**, California

Crisp with pleasant golden apple and pear

**Kendall Jackson** "Special Select", California

Tropical flavors such as mango and pineapple dance with aromas of peach, apple & pear

Glass

\$8.50

Bottle

\$28.00

\$9.50

\$40.00

## Pinot Grigio

**Mezzacorona** - Vignetti Delle Dolomitti, Italy

Light and dry with refreshing citrus flavor

**Santa Margerita** - Alto Adige, Italy

Dry white wine, crisp with pleasant golden apple aftertastes

\$8.50

\$32.00

\$40.00

## Other Whites

**Sauvignon Blanc - Hogue** - Columbia Valley, Washington

Ripe peach refreshing acidity, with hints of grapefruit, sage and dried fig

**White Zinfandel - Beringer** - Napa Valley, California

Light, zesty and fruity with a refreshing touch of sweetness

**Kir-Yanni "Petra" - Yiannis Boutaris** - Greece - a blend of

Gewurtzraminer & Roditis tangy and super dry but with pristine fruit notes

**Riesling - Mirassou** - Monterey County, California

Aromas of apricots and spice with intense fruit flavors of red apple and peach

\$8.50

\$28.00

\$8.50

\$26.00

\$8.50

\$34.00

\$8.50

\$32.00

## Champagne & Sparkling Wine

**Korbel - "Brut"** - The good ol' USA

Light and crisp with spicy fruit flavors

**Perrier-Jouet - "Grand Brut"** - Epernay, France

Light and fresh apple blossoms, peach nectar, baked bread and a hint of ginger

**Moet & Chandon - "White Star"** - Epernay, France

\$8.50

\$35.00

\$80.00

\$96.00

## Cabernet Sauvignon

**Gnarly Head** - California

Aromas of peppercorn and blackberries with blueberries, currants,

hints of cloves and cocoa on the palate

**Jacob's Creek** - Barossa Valley, South Australia

A fruit concentrated black curant and dark berries with spice, fine tannins

**Solaire by Robert Mondavi** - Paso Robles, California

Aromas of blackberry, cassis and sweet dark fruits and plum flavors

\$8.50

\$32.00

\$8.50

\$34.00

\$60.00

## Pinot Noir

**Blackstone**, California

Notable earthy tones enriched with ripe berry, making it a more detailed & layered wine

**Lorane Valley**, Oregon

Soft, rich, balanced fruit, acid, and tannins, strawberry, rose, herbal tea leaves, & spice

\$8.50

\$32.00

\$42.00

## Chianti

**Danzante**, Chianti, Italy

Fruity bouquet layered with fragrances of cherries, wild berry and spices

**Ruffino, Riserva Ducale "Oro"**, Chianti Classico, Italy

Violets, cherries, plums, and small berry fruits. Hints of rosemary, thyme and oak

\$8.50

\$32.00

\$65.00

## Shiraz

**Mc William's**, "Handwood Estate" South Eastern Australia

Dark black fruit aromas combine with spices, prune and black berry fruit flavors

**Shiraz, Jacob's Creek**, Barossa Valley South Australia

Ripe blackberry and plum with attractive mid-palate fruit sweetness

\$8.50

\$33.00

\$48.00

## Other Reds

**Rosenblum - Sellers Petit Sirah**, California

Rich blackberry & chocolate bouquet with exotic flavors of currant, anise mocha coffee & creamy orange zest

**Malbec - Broquel**, Mendoza, Argentina

Dark fruits and jam with an elegant hint of smoke, vanilla and chocolate

**Xinomavro - Kir-Yanni "Paranga", Yiannis Boutaris**, Greece

Light bodied with nice spices and herbs to compliment

\$8.50

\$48.00

\$8.50

\$35.00

\$8.50

\$34.00

*\*Please ask waiter for managers selection of the month*