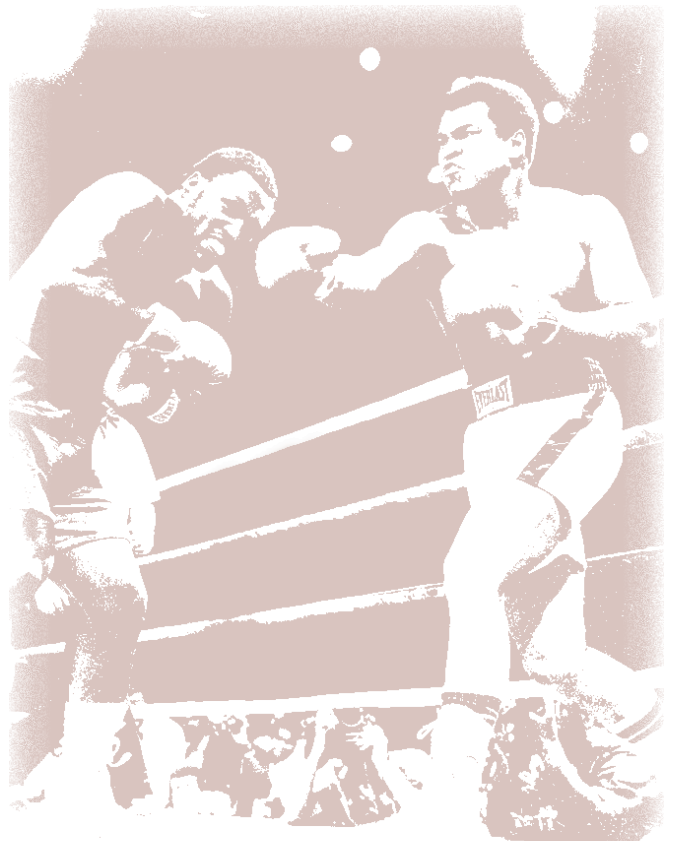


Lunch Menu



catering • corporate accounts • private parties



Appetizers

Maryland Crab Cake	\$10.95
Jumbo lump crab cake, served with tartar sauce	
Jumbo Party Buffalo Wings	\$ 9.95
Served with Blue cheese, Buffalo hot sauce, carrots, and celery	
Chicken Fingers	\$ 8.95
Lightly fried and served with honey mustard and french fries	
Baked Clams Oreganata	\$ 9.95
Whole clams seasoned and baked with spicy bread crumbs, oregano, garlic, and fresh lemon sauce	
Calamari Fritti	\$ 8.95
Fresh and tender squid deep fried till golden brown served with marinara sauce	
Jalapeno Poppers	\$ 8.95
Stuffed with cheddar cheese, served with marinara sauce	
Stuffed Mushrooms Piemontese	\$ 8.95
Onion, sage, cream, hot pepper, bread crumbs, and sauce made of chicken broth and vegetables	
Fried Fresh Mozzarella	\$ 7.95
Fresh Mozzarella dipped in egg & bread crumbs, golden fried, and served with marinara sauce	
Fresh Mozzarella with Tomato and Red Onion	\$ 8.95
Served with fresh basil, and pesto, with vinaigrette dressing	
Shrimp Cocktail Supreme	\$13.95
Jumbo shrimp served with the house cocktail sauce	
Jumbo Coconut Shrimp	\$13.95
Lightly dipped in batter and rolled in fresh coconut, served with a sweet and sour orange sauce	

Salads

Chopped Chef Salad	\$13.95
Lettuce, tomato, onions, pepper, fresh turkey, ham and swiss cheese topped with a vinaigrette dressing	
Greek Salad Supreme	\$12.95
Fresh mixed greens, feta cheese, green and red peppers, Kalamata olives, onions, stuffed grape leaves, with vinaigrette	
Buffalo Chicken Salad	\$13.95
Mixed greens tossed with buffalo chicken breast, tomato, celery, blue cheese, with a spicy buffalo sauce	
Cracked Black Pepper Steak	\$15.95
Sliced over baby greens, with onions, portobello, mushrooms, crumbled blue cheese and balsamic vinaigrette	
Avocado Chicken Salad	\$13.95
Chicken breast, bacon, blue cheese, avocado, tomato, and chopped egg over mixed greens	
Blackened Fresh Salmon or Swordfish	\$15.95
Served over mixed green salad, with a vinaigrette or Caesar dressing	
Classic Caesar Salad	\$ 9.95
The traditional recipe with Romaine lettuce, croutons, Parmesan cheese, and our special Caesar dressing	
Add Grilled Chicken	\$15.95
Add Grilled Jumbo Shrimp	\$17.95
Fresh Calamari Salad	\$13.95
Fresh squid, marinated with extra virgin olive oil, balsamic vinegar, fine herbs and spices, served over crisp mixed greens	
Seafood Salad	\$18.95
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

Soups

Made Fresh Daily

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

Sandwiches

The Club	\$11.95
Fresh roasted turkey breast, bacon, lettuce, tomato, onions, and mayo served with french fries or baked potato	
Grilled Chicken and Avocado Club	\$12.95
Grilled chicken breast with avocado, bacon, tomato, melted swiss cheese and herb mayo served with french fries or baked potato	
Blackened Chicken Sandwich	\$12.95
Chicken breast seasoned with our own cajun spice mix served with lettuce, tomato, pickle, french fries or baked potato	
Crab Cake Sandwich	\$14.95
Fresh jumbo lump crab cake with lettuce, tomato & tartar sauce on a bun served with french fries or baked potato	
Open Steak Sandwich	\$14.95
USDA Shell steak served with cole slaw, lettuce, tomato & french fries	
Veal Cutlet Parmigiana Sandwich	\$13.95
Chicken Cutlet Parmigiana Sandwich	\$11.95
Melted mozzarella cheese and marinara sauce	
Carlos Beltran Sandwich	\$12.95
Roast beef, grilled onions, sauteed mushrooms, peppers and american cheese	
Grilled Portobello Mushroom on a Bun	\$10.95
A giant portabello mushroom grilled with herbs and served on a bun with lettuce, tomato, grilled red onion, melted cheese and spicy mayonnaise	
Grilled Cheese Sandwich	\$ 8.95
Served with pickle, french fries or baked potato, and cole slaw	
Grilled Chicken or Tuna Wrap	\$10.95
Served with pickle, french fries or baked potato, and cole slaw	

Burgers

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

10 Ounce Steak Burger 31	\$10.95
Our classic burger, ground fresh daily and flame grilled to order	
12 Ounce Buffalo Bacon Burger	\$12.95
Our 12 ounce burger, ground fresh daily & smothered in spicy buffalo sauce, topped with crispy bacon & flame grilled to order	
Turkey Burger	\$10.95
A gigantic old fashioned chop house turkey burger, low fat and delicious	
Garden Burger	\$ 9.95
A blend of vegetables, rice, baked beans, garlic, onions and herbs	
Toppings (Each)	\$ 1.00
Bleu, cheddar, american, swiss or mozzarella cheese, sautéed mushrooms, sautéed onions, and bacon	

Pasta

Seafood Basil Square Ravioli	\$14.95
Stuffed with shrimp, baby scallops, cheese, minced lobster meat and fresh basil	
Large Goat Cheese Agnolotti (Stuffed Pasta)	\$14.95
Goat cheese, with caramelized shallots, chive and fresh tomato with a pink sauce and portobello mushrooms	
Cajun Jambalaya Pasta	\$18.95
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	
Louisiana Chicken Pasta	\$16.95
Parmesan crusted chicken, tossed with mushrooms, pepper & onions in a spicy New Orleans style sauce served over pasta	
Linguine Alla Vongole	\$14.95
Pasta al dente with fresh little neck clams in red or white sauce	
Penne Alla Stoli Orange Vodka	\$13.95
A light cream & tomato sauce with orange flavored Stoli vodka	
Add Broccoli and Chicken	\$17.95
Baked Ziti Bolognese	\$13.95
Rich meat sauce, slowly simmered with mushrooms, garlic and red wine, topped with mozzarella cheese	
Fettuccine Alfredo	
Butter, cream, and Parmesan cheese.....	\$13.95

Greek Favorites

Spinach Pie	\$13.95
Golden crisp layers of phyllo dough, filled with fresh spinach and feta cheese	
Moussaka	\$13.95
Baked layers of eggplant, chopped beef and cheese, topped with bechamel sauce	
Chicken Souvlaki	\$17.95
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*

Omelettes

All omelettes consist of three farm fresh eggs, served with french fries, bread & butter Additional fillings available at \$1.00 each (bacon, mushrooms, extra cheese, etc.) Egg white \$1.00 extra

Omelette 31	\$10.95
Omelette filled with fresh mozzarella cheese, topped with sauteed asparagus, portobello mushrooms, artichokes and fresh tomato sauce	
Italian Omelette	\$10.95
Fresh tomato sauce and mozzarella cheese	
Ham & Cheese Omelette	\$10.95
Greek Omelette - Feta, tomatoes, onions & green peppers	\$10.95

Brick Oven Pizza

	Individual	For 2
Margherita Pizza	\$10.95	\$14.95
Topped with mozzarella, pesto, fresh Basil and fresh tomato		
The Quattro Stagione	\$12.95	\$15.95
Tomato sauce, mozzarella, mushrooms, onions, Prosciutto and black olives		
Pizza 31	\$13.95	\$16.95
Tomato sauce, oregano, black olives, peppers, onions and feta cheese		
Plain Pizza	\$10.95	\$14.95
Mozzarella and tomato sauce		
Additional Toppings	\$ 2.00 (Per)	
Pepperoni, chicken, sausage, mushrooms, onions, pepper, mozzarella cheese, anchovies and Buffalo chicken		

Steaks

Grilled Skirt Steak	\$16.95
Tender skirt steak, sauteed with portobello mushrooms, onions and fresh rosemary, served with baked or mashed potato.	
USDA Choice Filet Mignon - 12 ounce cut, our most tender steak.....	\$27.95
USDA Choice NY Shell Steak - 16 ounce boneless cut.....	\$26.95
USDA Choice Porterhouse Cut Steak - 22 ounces and up, broiled the way you like it.....	\$29.95
Baby Lamb Chops - Grilled to perfection tossed with fresh rosemary, fresh garlic, olive oil, and white wine.....	\$25.95

Veal

Veal Parmigiana	\$18.95
Nature veal cutlet dipped in egg and bread crumbs, pan-fried and topped with a blend of cheeses and fresh tomato sauce	
Veal Picatta	\$18.95
Nature veal medallions sauteed with lemon, caper and white wine sauce	
Veal alla Marsala	\$18.95
Nature veal cutlet, sauteed with mushrooms and a Marsala wine sauce	
Veal Sette Coli Romani (Seven Hills of Rome)	\$18.95
Nature veal sauteed with white wine, cognac, roasted peppers, and topped with prosciutto mozzarella cheese and finished with a demi-glaze sauce	

Seafood

Shrimp alla Scampi	\$22.95
Extra jumbo shrimp, sauteed in a flavorful garlic, lemon and white wine sauce	
Shrimp Parmigiana	\$22.95
Shrimp dipped in egg, bread crumbs, pan fried, and topped with a blend of cheeses, and a fresh tomato sauce	
Calamari Fritti	\$16.95
Fresh and tender seasoned squid, dipped in a light batter, deep fried till golden brown, and served with a mild or hot marinara sauce	
Baked Stuffed Filet of Sole	\$20.95
Stuffed with a delicious blend of jumbo lump crab meat, baby shrimp, bread crumbs, peppers, and onions topped with a lemon butter sauce	
Atlantic Salmon Filet	\$19.95
Pistachio crusted salmon filet served over a bed of spinach with an Amaretti di Saronno sauce	
Swordfish Filet	\$19.95
Charcoal grilled to perfection, with lemon, tomato, fresh basil, and extra virgin olive oil or mediterranean sauce	

Chicken

Chicken alla Marsala	\$16.95
Boneless breast of chicken, sauteed with mushrooms, butter and a Marsala wine sauce	
Chicken alla Parmigiana	\$16.95
Boneless breast of chicken, dipped in egg, bread crumbs, pan fried and topped with imported Parmesan, fresh tomato and mozzarella cheese	
Chicken alla Carciofi	\$16.95
Fresh chicken breast, sauteed with artichokes and mushrooms in a wine sauce	
Chicken & Shrimp Lemonato Scampi	\$19.95
Sauteed in a fresh lemon, white wine and scampi sauce	
Chicken Balsamic	\$16.95
Chicken Sauteed with onions, mushrooms, and fresh tomatoes in a sweet balsamic sauce	
Chicken Scapariello	\$16.95
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

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

Margaritas

Our Classic Margarita - with gold tequila, triple sec and lime juice.....	\$ 9.50
available in strawberry, sour apple, peach or raspberry	
Margarita 31 - 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	
Frozen fruit daiquiri - cold and smooth with fresh fruit and rum - available in strawberry,	\$ 8.50
banana, peach, raspberry or mango	
Pina Colada - our pina colada with pineapple, coconut and rum.....	\$ 8.50
Lemon Malibu Colada - our deluxe pina colada with four rums - Bacardi 151, Myers,	\$10.50
Mount Gay and Malibu rums	
Corzo Modern Margarita - Corzo Tequila, grapefruit juice, lime juice, and Triple Sec.....	\$12.50

Martini's

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

\$7.50

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

\$39.00

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

\$7.50

\$28.00

\$7.50

\$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

\$48.00

\$8.50

\$35.00

\$8.50

\$34.00

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