

★ Americana ★ DINNER SPECIALS

SERVED WITH A CUP OF SOUP AND MIXED GARDEN SALAD

**CHEF'S
SPECIALS:**



BAKED BEEF STEW <i>served with Fresh Vegetables & Potato</i>	14.95
BAKED STUFFED PEPPERS <i>served with Potato & Vegetable</i>	14.95
BARBECUED SPARE RIBS & CHICKEN <i>served with Potato and Vegetable</i>	16.95
BROILED SWORDFISH (<i>Cajun or Piccata</i>) <i>served with Potato and Vegetable</i>	19.95
STEAK TERIYAKI <i>served with Rice or Pasta</i>	20.50
HOMEMADE BAKED LASAGNA	14.75

GREEK PASTICHIO with Greek Salad	14.95
GREEK MOUSSAKA with Greek Salad	14.95

ALL ENTREES BELOW SERVED WITH POTATO AND VEGETABLE OR PASTA

BROILED SEAFOOD: 	BROILED TWIN LOBSTER TAILS <i>with Drawn Butter</i>	34.95
	BROILED JUMBO SHRIMP (6)	19.95
	SHRIMP SCAMPI <i>over Rice Pilaf</i>	19.95
	BROILED DEEP SEA SCALLOPS	22.95
	BROILED FILET of SOLE	20.95
	BROILED FILET of BOSTON SCROD	19.95
	BROILED BROOK TROUT	17.50
	BROILED TUNA STEAK	19.95
BROILED SALMON FILET	19.75	
STUFFED SEAFOOD:	STUFFED TWIN LOBSTER TAILS <i>with Crabmeat & Drawn Butter</i>	36.95
	STUFFED JUMBO SHRIMP (4) <i>with Crabmeat & Lemon Butter Sauce</i>	21.95
	STUFFED FILET of SOLE <i>with Crabmeat & Lemon Butter Sauce</i>	21.95
	STUFFED FILET FLORENTINE <i>with Spinach & Feta Cheese</i>	20.95
	STUFFED MUSHROOMS <i>with Crabmeat</i>	17.50
FRIED SEAFOOD:	FRIED JUMBO SHRIMP (6)	19.95
	FRIED DEEP SEA SCALLOPS	22.95
	FRIED CLAM STRIPS	16.50
	FRIED FILET of SOLE	19.95
STEAKS & CHOPS: 	N.Y. CUT SIRLOIN STEAK <i>with Mushroom Caps & Onion Rings</i>	24.95
	BROILED RIB STEAK <i>with Mushroom Caps & Onion Rings</i>	24.95
	FILET MIGNON <i>with Mushroom Caps & Onion Ring</i>	26.95
	BROILED CHOPPED SIRLOIN STEAK <i>with Fried Onions</i>	14.95
	SLICED LONDON BROIL	19.95
	VIRGINIA HAM STEAK <i>with Pineapple Ring</i>	16.95
	BROILED BEEF LIVER <i>with Onions</i>	13.95
	BROILED HALF SPRING CHICKEN	16.25
	BROILED PORK CHOPS <i>with Applesauce</i>	17.25
	BROILED LAMB CHOPS <i>with Mint Jelly</i>	21.95
ROASTS & ENTREES:	ROAST TOP SIRLOIN of BEEF, <i>Au Jus</i>	15.50
	ROAST TURKEY <i>with Dressing</i>	15.50
	BAKED VIRGINIA HAM <i>with Brown Gravy</i>	15.50
	ROAST HALF SPRING CHICKEN <i>with Stuffing</i>	15.50
	BAKED MEATLOAF <i>with Mushroom Gravy</i>	13.95

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SERVED WITH A CUP OF SOUP AND MIXED GARDEN SALAD

CHEF'S SPECIALS:



SAUTÉ SESAME BREAST OF CHICKEN <i>served over Rice</i>	17.95
BROILED SLICED LONDON BROIL <i>with Mushroom Gravy,</i> <i>served with Potato & Vegetable</i>	19.95
FRIED CLAM STRIPS & (21) SHRIMP <i>served with</i> <i>Potato and Vegetable</i>	16.95
CHICKEN STIR-FRY <i>served with Rice</i>	17.95
BAKED MANICOTTI PARMIGIANA	13.50
HOMEMADE BAKED LASAGNA	14.75

GREEK PASTICHIO with Greek Salad	14.95
GREEK MOUSSAKA with Greek Salad	14.95

ALL ENTREES BELOW SERVED WITH POTATO AND VEGETABLE OR PASTA

BROILED SEAFOOD: 	BROILED TWIN LOBSTER TAILS <i>with Drawn Butter</i>	34.95
	BROILED JUMBO SHRIMP (6)	19.95
	SHRIMP SCAMPI <i>over Rice Pilaf</i>	19.95
	BROILED DEEP SEA SCALLOPS	22.95
	BROILED FILET of SOLE	20.95
	BROILED FILET of BOSTON SCROD	19.95
	BROILED BROOK TROUT	17.50
	BROILED TUNA STEAK	19.95
BROILED SALMON FILET	19.75	
STUFFED SEAFOOD:	STUFFED TWIN LOBSTER TAILS <i>with Crabmeat & Drawn Butter</i>	36.95
	STUFFED JUMBO SHRIMP (4) <i>with Crabmeat & Lemon Butter Sauce</i>	21.95
	STUFFED FILET of SOLE <i>with Crabmeat & Lemon Butter Sauce</i>	21.95
	STUFFED FILET FLORENTINE <i>with Spinach & Feta Cheese</i>	20.95
	STUFFED MUSHROOMS <i>with Crabmeat</i>	17.50
FRIED SEAFOOD:	FRIED JUMBO SHRIMP (6)	19.95
	FRIED DEEP SEA SCALLOPS	22.95
	FRIED CLAM STRIPS	16.50
	FRIED FILET of SOLE	19.95
STEAKS & CHOPS: 	N.Y. CUT SIRLOIN STEAK <i>with Mushroom Caps & Onion Rings</i>	24.95
	BROILED RIB STEAK <i>with Mushroom Caps & Onion Rings</i>	24.95
	FILET MIGNON <i>with Mushroom Caps & Onion Ring</i>	26.95
	BROILED CHOPPED SIRLOIN STEAK <i>with Fried Onions</i>	14.95
	SLICED LONDON BROIL	19.95
	VIRGINIA HAM STEAK <i>with Pineapple Ring</i>	16.95
	BROILED BEEF LIVER <i>with Onions</i>	13.95
	BROILED HALF SPRING CHICKEN	16.25
	BROILED PORK CHOPS <i>with Applesauce</i>	17.25
BROILED LAMB CHOPS <i>with Mint Jelly</i>	21.95	
ROASTS & ENTREES:	ROAST TOP SIRLOIN of BEEF, <i>Au Jus</i>	15.50
	ROAST TURKEY <i>with Dressing</i>	15.50
	BAKED VIRGINIA HAM <i>with Brown Gravy</i>	15.50
	ROAST HALF SPRING CHICKEN <i>with Stuffing</i>	15.50
	BAKED MEATLOAF <i>with Mushroom Gravy</i>	13.95

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SERVED WITH A CUP OF SOUP AND MIXED GARDEN SALAD

**CHEF'S
SPECIALS:**



BAKED POT ROAST <i>served with Potato Pancake and Vegetable</i>	14.95
BEEF GOULASH <i>served with Noodles</i>	15.95
ROAST FRESH HAM <i>with Apple Raisin Stuffing,</i> <i>served with Potato and Vegetable</i>	14.95
BAKED STUFFED SHELLS <i>with Melted Mozzarella Cheese</i>	14.50
HOMEMADE BAKED LASAGNA	14.75

GREEK PASTICHIO <i>with Greek Salad</i>	14.95
GREEK MOUSSAKA <i>with Greek Salad</i>	14.95

ALL ENTREES BELOW SERVED WITH POTATO AND VEGETABLE OR PASTA

<p>BROILED SEAFOOD:</p>	BROILED TWIN LOBSTER TAILS <i>with Drawn Butter</i>	34.95
	BROILED JUMBO SHRIMP (6)	19.95
	SHRIMP SCAMPI <i>over Rice Pilaf</i>	19.95
	BROILED DEEP SEA SCALLOPS	22.95
	BROILED FILET of SOLE	20.95
	BROILED FILET of BOSTON SCROD	19.95
	BROILED BROOK TROUT	17.50
	BROILED TUNA STEAK	19.95
	BROILED SALMON FILET	19.75
<p>STUFFED SEAFOOD:</p>	STUFFED TWIN LOBSTER TAILS <i>with Crabmeat & Drawn Butter</i>	36.95
	STUFFED JUMBO SHRIMP (4) <i>with Crabmeat & Lemon Butter Sauce</i>	21.95
	STUFFED FILET of SOLE <i>with Crabmeat & Lemon Butter Sauce</i>	21.95
	STUFFED FILET FLORENTINE <i>with Spinach & Feta Cheese</i>	20.95
	STUFFED MUSHROOMS <i>with Crabmeat</i>	17.50
<p>FRIED SEAFOOD:</p>	FRIED JUMBO SHRIMP (6)	19.95
	FRIED DEEP SEA SCALLOPS	22.95
	FRIED CLAM STRIPS	16.50
	FRIED FILET of SOLE	19.95
<p>STEAKS & CHOPS:</p>	N.Y. CUT SIRLOIN STEAK <i>with Mushroom Caps & Onion Rings</i>	24.95
	BROILED RIB STEAK <i>with Mushroom Caps & Onion Rings</i>	24.95
	FILET MIGNON <i>with Mushroom Caps & Onion Ring</i>	26.95
	BROILED CHOPPED SIRLOIN STEAK <i>with Fried Onions</i>	14.95
	SLICED LONDON BROIL	19.95
	VIRGINIA HAM STEAK <i>with Pineapple Ring</i>	16.95
	BROILED BEEF LIVER <i>with Onions</i>	13.95
	BROILED HALF SPRING CHICKEN	16.25
BROILED PORK CHOPS <i>with Applesauce</i>	17.25	
	BROILED LAMB CHOPS <i>with Mint Jelly</i>	21.95
<p>ROASTS & ENTREES:</p>	ROAST TOP SIRLOIN of BEEF, Au Jus	15.50
	ROAST TURKEY <i>with Dressing</i>	15.50
	BAKED VIRGINIA HAM <i>with Brown Gravy</i>	15.50
	ROAST HALF SPRING CHICKEN <i>with Stuffing</i>	15.50
	BAKED MEATLOAF <i>with Mushroom Gravy</i>	13.95

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CHEF'S SPECIALS:



CORNED BEEF & CABBAGE <i>with Boiled Potato</i>	14.95
BAKED OVEN SHORT RIBS <i>with Oven Potatoes,</i> <i>served with Vegetable</i>	17.95
ROAST HALF CHICKEN <i>with Apple Raisin Stuffing,</i> <i>served with Potato and Vegetable</i>	15.50
STIR-FRY CHICKEN & STEAK <i>served with Rice or Pasta</i>	19.95
SAUTÉED VEAL PICCATA <i>with Caper Wine Sauce,</i> <i>served over Rice or Pasta</i>	19.95
BAKED STUFFED FILET OF SOLE FLORENTINE <i>with Feta Cheese</i> <i>and Sautéed Fresh Spinach, served with</i> <i>Potato and Vegetable</i>	20.50
HOMEMADE BAKED LASAGNA	14.75

GREEK PASTICHIO <i>with Greek Salad</i>	14.95
GREEK MOUSSAKA <i>with Greek Salad</i>	14.95

ALL ENTREES BELOW SERVED WITH POTATO AND VEGETABLE OR PASTA

BROILED SEAFOOD: 	BROILED TWIN LOBSTER TAILS <i>with Drawn Butter</i>	34.95
	BROILED JUMBO SHRIMP (6)	19.95
	SHRIMP SCAMPI <i>over Rice Pilaf</i>	19.95
	BROILED DEEP SEA SCALLOPS	22.95
	BROILED FILET of SOLE	20.95
	BROILED FILET of BOSTON SCROD	19.95
	BROILED BROOK TROUT	17.50
	BROILED TUNA STEAK	19.95
BROILED SALMON FILET	19.75	
STUFFED SEAFOOD:	STUFFED TWIN LOBSTER TAILS <i>with Crabmeat & Drawn Butter</i>	36.95
	STUFFED JUMBO SHRIMP (4) <i>with Crabmeat & Lemon Butter Sauce</i>	21.95
	STUFFED FILET of SOLE <i>with Crabmeat & Lemon Butter Sauce</i>	21.95
	STUFFED FILET FLORENTINE <i>with Spinach & Feta Cheese</i>	20.95
	STUFFED MUSHROOMS <i>with Crabmeat</i>	17.50
FRIED SEAFOOD:	FRIED JUMBO SHRIMP (6)	19.95
	FRIED DEEP SEA SCALLOPS	22.95
	FRIED CLAM STRIPS	16.50
	FRIED FILET of SOLE	19.95
STEAKS & CHOPS: 	N.Y. CUT SIRLOIN STEAK <i>with Mushroom Caps & Onion Rings</i>	24.95
	BROILED RIB STEAK <i>with Mushroom Caps & Onion Rings</i>	24.95
	FILET MIGNON <i>with Mushroom Caps & Onion Ring</i>	26.95
	BROILED CHOPPED SIRLOIN STEAK <i>with Fried Onions</i>	14.95
	SLICED LONDON BROIL	19.95
	VIRGINIA HAM STEAK <i>with Pineapple Ring</i>	16.95
	BROILED BEEF LIVER <i>with Onions</i>	13.95
	BROILED HALF SPRING CHICKEN	16.25
	BROILED PORK CHOPS <i>with Applesauce</i>	17.25
BROILED LAMB CHOPS <i>with Mint Jelly</i>	21.95	
ROASTS & ENTREES:	ROAST TOP SIRLOIN of BEEF, <i>Au Jus</i>	15.50
	ROAST TURKEY <i>with Dressing</i>	15.50
	BAKED VIRGINIA HAM <i>with Brown Gravy</i>	15.50
	ROAST HALF SPRING CHICKEN <i>with Stuffing</i>	15.50
	BAKED MEATLOAF <i>with Mushroom Gravy</i>	13.95

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CHEF'S SPECIALS:



BAKED POT ROAST <i>served with Potato Pancake and Vegetable</i>	14.95
ROAST PRIME RIB OF BEEF <i>served with Potato & Vegetable</i>	22.95
ROAST LOIN OF PORK <i>with Applesauce, served with Potato and Vegetable</i>	15.95
ROAST DUCK <i>with Apple Raisin Stuffing & Orange Sauce, served with Potato and Vegetable</i>	18.95
BAKED LEMON CHICKEN <i>served with Oven Potatoes</i>	15.50
BAKED MACARONI & CHEESE <i>served with Crab Cake</i>	14.95
SHRIMP CREOLE <i>served over Rice or Pasta</i>	19.95
BAKED STUFFED CABBAGE <i>served with Potato & Vegetable</i>	14.95
CHICKEN & SHRIMP PAELLA <i>served over Rice or Pasta</i>	20.95
STIR-FRY STEAK & SHRIMP <i>served over Rice or Pasta</i>	20.95
CHICKEN & SHRIMP SCAMPI <i>served over Rice or Pasta</i>	20.95
HOMEMADE BAKED LASAGNA	14.75

GREEK PASTICHIO <i>with Greek Salad</i>	14.95
GREEK MOUSSAKA <i>with Greek Salad</i>	14.95

ALL ENTREES BELOW SERVED WITH POTATO AND VEGETABLE OR PASTA

BROILED SEAFOOD: 	BROILED TWIN LOBSTER TAILS <i>with Drawn Butter</i>	34.95
	BROILED JUMBO SHRIMP (6)	19.95
	SHRIMP SCAMPI <i>over Rice Pilaf</i>	19.95
	BROILED DEEP SEA SCALLOPS	22.95
	BROILED FILET of SOLE	20.95
	BROILED FILET of BOSTON SCROD	19.95
	BROILED BROOK TROUT	17.50
	BROILED TUNA STEAK	19.95
	BROILED SALMON FILET	19.75
	STUFFED SEAFOOD:	STUFFED TWIN LOBSTER TAILS <i>with Crabmeat & Drawn Butter</i>
STUFFED JUMBO SHRIMP (4) <i>with Crabmeat & Lemon Butter Sauce</i>		21.95
STUFFED FILET of SOLE <i>with Crabmeat & Lemon Butter Sauce</i>		21.95
STUFFED FILET FLORENTINE <i>with Spinach & Feta Cheese</i>		20.95
STUFFED MUSHROOMS <i>with Crabmeat</i>		17.50
FRIED SEAFOOD:	FRIED JUMBO SHRIMP (6)	19.95
	FRIED DEEP SEA SCALLOPS	22.95
	FRIED CLAM STRIPS	16.50
	FRIED FILET of SOLE	19.95
STEAKS & CHOPS: 	N.Y. CUT SIRLOIN STEAK <i>with Mushroom Caps & Onion Rings</i>	24.95
	BROILED RIB STEAK <i>with Mushroom Caps & Onion Rings</i>	24.95
	FILET MIGNON <i>with Mushroom Caps & Onion Ring</i>	26.95
	BROILED CHOPPED SIRLOIN STEAK <i>with Fried Onions</i>	14.95
	SLICED LONDON BROIL	19.95
	VIRGINIA HAM STEAK <i>with Pineapple Ring</i>	16.95
	BROILED BEEF LIVER <i>with Onions</i>	13.95
	BROILED HALF SPRING CHICKEN	16.25
	BROILED PORK CHOPS <i>with Applesauce</i>	17.25
	BROILED LAMB CHOPS <i>with Mint Jelly</i>	21.95
ROASTS & ENTREES:	ROAST TOP SIRLOIN of BEEF, <i>Au Jus</i>	15.50
	ROAST TURKEY <i>with Dressing</i>	15.50
	BAKED VIRGINIA HAM <i>with Brown Gravy</i>	15.50
	ROAST HALF SPRING CHICKEN <i>with Stuffing</i>	15.50
	BAKED MEATLOAF <i>with Mushroom Gravy</i>	13.95

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CHEF'S SPECIALS:



"AMERICANA SPECIAL" HOMEMADE BEEF GOULASH <i>over Buttered Noodles</i>	15.95
ROAST LOIN OF PORK with Apple Raisin Stuffing <i>served with Potato and Vegetable</i>	15.95
ROAST FRESH HAM with Apple Raisin Stuffing, <i>served with Potato and Vegetable</i>	14.95
ROAST LEG OF LAMB with Mint Jelly, <i>served with Potato and Vegetable</i>	16.50
ROAST DUCK <i>with Apple Raisin Stuffing & Orange Sauce,</i> <i>served with Potato and Vegetable</i>	18.95
ROAST PRIME RIB OF BEEF Au Jus, served <i>with Potato & Vegetable</i>	22.95
YANKEE POT ROAST served with Potato Pancake <i>and Vegetable</i>	14.95
ROAST BRISKET OF BEEF, Au Jus, <i>served with Potato & Vegetable</i>	14.95

GREEK PASTICHIO with Greek Salad	14.95
GREEK MOUSSAKA with Greek Salad	14.95

ALL ENTREES BELOW SERVED WITH POTATO AND VEGETABLE OR PASTA

BROILED SEAFOOD: 	BROILED TWIN LOBSTER TAILS with Drawn Butter34.95 BROILED JUMBO SHRIMP (6)19.95 SHRIMP SCAMPI over Rice Pilaf19.95 BROILED DEEP SEA SCALLOPS22.95 BROILED FILET of SOLE20.95 BROILED FILET of BOSTON SCROD19.95 BROILED BROOK TROUT17.50 BROILED TUNA STEAK19.95 BROILED SALMON FILET19.75
STUFFED SEAFOOD:	STUFFED TWIN LOBSTER TAILS with Crabmeat & Drawn Butter 36.95 STUFFED JUMBO SHRIMP (4) with Crabmeat & Lemon Butter Sauce 21.95 STUFFED FILET of SOLE with Crabmeat & Lemon Butter Sauce 21.95 STUFFED FILET FLORENTINE with Spinach & Feta Cheese . . .20.95 STUFFED MUSHROOMS with Crabmeat17.50
FRIED SEAFOOD:	FRIED JUMBO SHRIMP (6)19.95 FRIED DEEP SEA SCALLOPS22.95 FRIED CLAM STRIPS16.50 FRIED FILET of SOLE19.95
STEAKS & CHOPS: 	N.Y. CUT SIRLOIN STEAK with Mushroom Caps & Onion Rings 24.95 BROILED RIB STEAK with Mushroom Caps & Onion Rings . 24.95 FILET MIGNON with Mushroom Caps & Onion Ring26.95 BROILED CHOPPED SIRLOIN STEAK with Fried Onions . . .14.95 SLICED LONDON BROIL19.95 VIRGINIA HAM STEAK with Pineapple Ring16.95 BROILED BEEF LIVER with Onions13.95 BROILED HALF SPRING CHICKEN16.25 BROILED PORK CHOPS with Applesauce17.25 BROILED LAMB CHOPS with Mint Jelly21.95
ROASTS & ENTREES:	ROAST TOP SIRLOIN of BEEF, Au Jus15.50 ROAST TURKEY with Dressing15.50 BAKED VIRGINIA HAM with Brown Gravy15.50 ROAST HALF SPRING CHICKEN with Stuffing15.50 BAKED MEATLOAF with Mushroom Gravy13.95

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**CHEF'S
SPECIALS:**



ROAST FRESH HAM with Apple Raisin Stuffing, served with Potato and Vegetable	14.95
ROAST LEG OF LAMB with Mint Jelly, served with Potato and Vegetable	16.50
ROAST DUCK with Apple Raisin Stuffing & Orange Sauce, served with Potato and Vegetable	18.95
ROAST PRIME RIB OF BEEF Au Jus, served with Potato & Vegetable	22.95
STIR-FRY STEAK & SHRIMP served over Rice or Pasta	20.95
YANKEE POT ROAST served with Potato Pancake and Vegetable	14.95
ROAST LOIN OF PORK with Apple Raisin Stuffing, served with Potato and Vegetable	15.95
ROAST BRISKET OF BEEF, Au Jus, served with Potato and Vegetable	14.95
CHICKEN PRIMAVERA served with Angel Hair Pasta	17.95

GREEK PASTICHIO with Greek Salad	14.95
GREEK MOUSSAKA with Greek Salad	14.95

ALL ENTREES BELOW SERVED WITH POTATO AND VEGETABLE OR PASTA

BROILED SEAFOOD: 	BROILED TWIN LOBSTER TAILS with Drawn Butter	34.95
	BROILED JUMBO SHRIMP (6)	19.95
	SHRIMP SCAMPI over Rice Pilaf	19.95
	BROILED DEEP SEA SCALLOPS	22.95
	BROILED FILET of SOLE	20.95
	BROILED FILET of BOSTON SCROD	19.95
	BROILED BROOK TROUT	17.50
	BROILED TUNA STEAK	19.95
BROILED SALMON FILET	19.75	
STUFFED SEAFOOD:	STUFFED TWIN LOBSTER TAILS with Crabmeat & Drawn Butter	36.95
	STUFFED JUMBO SHRIMP (4) with Crabmeat & Lemon Butter Sauce	21.95
	STUFFED FILET of SOLE with Crabmeat & Lemon Butter Sauce	21.95
	STUFFED FILET FLORENTINE with Spinach & Feta Cheese ...	20.95
	STUFFED MUSHROOMS with Crabmeat	17.50
FRIED SEAFOOD:	FRIED JUMBO SHRIMP (6)	19.95
	FRIED DEEP SEA SCALLOPS	22.95
	FRIED CLAM STRIPS	16.50
	FRIED FILET of SOLE	19.95
STEAKS & CHOPS: 	N.Y. CUT SIRLOIN STEAK with Mushroom Caps & Onion Rings	24.95
	BROILED RIB STEAK with Mushroom Caps & Onion Rings .	24.95
	FILET MIGNON with Mushroom Caps & Onion Ring	26.95
	BROILED CHOPPED SIRLOIN STEAK with Fried Onions ...	14.95
	SLICED LONDON BROIL	19.95
	VIRGINIA HAM STEAK with Pineapple Ring	16.95
	BROILED BEEF LIVER with Onions	13.95
	BROILED HALF SPRING CHICKEN	16.25
BROILED PORK CHOPS with Applesauce	17.25	
BROILED LAMB CHOPS with Mint Jelly	21.95	
ROASTS & ENTREES:	ROAST TOP SIRLOIN of BEEF, Au Jus	15.50
	ROAST TURKEY with Dressing	15.50
	BAKED VIRGINIA HAM with Brown Gravy	15.50
	ROAST HALF SPRING CHICKEN with Stuffing	15.50
	BAKED MEATLOAF with Mushroom Gravy	13.95