

# ★ Americana ★ DINNER SPECIALS

SERVED WITH A CUP OF SOUP AND MIXED GARDEN SALAD

**CHEF'S  
SPECIALS:**



- BAKED BEEF STEW**  
*served with Fresh Vegetables & Potato* .....17.55
- BAKED STUFFED PEPPERS**  
*served with Potato & Vegetable* .....17.55
- BARBECUED SPARE RIBS & CHICKEN**  
*served with Potato and Vegetable* .....19.75
- STEAK TERIYAKI**  
*served with Rice or Pasta* .....23.65
- HOMEMADE BAKED LASAGNA** .....16.45

- GREEK PASTICHIO with Greek Salad** .....16.45
- GREEK MOUSSAKA with Greek Salad** .....16.45

**ALL ENTREES BELOW SERVED WITH POTATO AND VEGETABLE OR PASTA**

<p><b>BROILED SEAFOOD:</b></p>	<ul style="list-style-type: none"> <li><b>BROILED JUMBO SHRIMP (6)</b> .....23.00</li> <li><b>SHRIMP SCAMPI over Rice Pilaf</b> .....23.00</li> <li><b>BROILED DEEP SEA SCALLOPS</b> .....26.35</li> <li><b>BROILED FILET of SOLE</b> .....23.65</li> <li><b>BROILED FILET of BOSTON SCROD</b> .....21.95</li> <li><b>BROILED BROOK TROUT</b> .....19.75</li> <li><b>BROILED TUNA STEAK</b> .....23.00</li> <li><b>BROILED SALMON FILET</b> .....21.95</li> </ul>
<p><b>STUFFED SEAFOOD:</b></p>	<ul style="list-style-type: none"> <li><b>STUFFED JUMBO SHRIMP (4) with Crabmeat &amp; Lemon Butter Sauce</b> 24.15</li> <li><b>STUFFED FILET of SOLE with Crabmeat &amp; Lemon Butter Sauce</b> 24.15</li> <li><b>STUFFED FILET FLORENTINE with Spinach &amp; Feta Cheese</b> ... .23.00</li> <li><b>STUFFED MUSHROOMS with Crabmeat</b> .....19.25</li> </ul>
<p><b>FRIED SEAFOOD:</b></p>	<ul style="list-style-type: none"> <li><b>FRIED JUMBO SHRIMP (6)</b> .....23.00</li> <li><b>FRIED DEEP SEA SCALLOPS</b> .....26.35</li> <li><b>FRIED CLAM STRIPS</b> .....18.15</li> <li><b>FRIED FILET of SOLE</b> .....23.00</li> </ul>
<p><b>STEAKS &amp; CHOPS:</b></p>	<ul style="list-style-type: none"> <li><b>N.Y. CUT SIRLOIN STEAK with Mushroom Caps &amp; Onion Rings</b> 28.00</li> <li><b>BROILED RIB STEAK with Mushroom Caps &amp; Onion Rings</b> . 28.00</li> <li><b>BROILED CHOPPED SIRLOIN STEAK with Fried Onions</b> ... .16.45</li> <li><b>SLICED LONDON BROIL</b> .....21.95</li> <li><b>VIRGINIA HAM STEAK with Pineapple Ring</b> .....18.65</li> <li><b>BROILED BEEF LIVER with Onions</b> .....15.35</li> <li><b>BROILED HALF SPRING CHICKEN</b> .....17.90</li> <li><b>BROILED PORK CHOPS with Applesauce</b> .....19.00</li> <li><b>BROILED LAMB CHOPS with Mint Jelly</b> .....24.15</li> </ul>
<p><b>ROASTS &amp; ENTREES:</b></p>	<ul style="list-style-type: none"> <li><b>ROAST TOP SIRLOIN of BEEF, Au Jus</b> .....17.55</li> <li><b>ROAST TURKEY with Dressing</b> .....17.55</li> <li><b>BAKED VIRGINIA HAM with Brown Gravy</b> .....17.55</li> <li><b>ROAST HALF SPRING CHICKEN with Stuffing</b> .....17.55</li> <li><b>BAKED MEATLOAF with Mushroom Gravy</b> .....17.55</li> </ul>

# ★ Americana ★ DINNER SPECIALS

SERVED WITH A CUP OF SOUP AND MIXED GARDEN SALAD

## CHEF'S SPECIALS:



<b>SAUTÉ SESAME BREAST OF CHICKEN</b> <i>served over Rice</i> .....	<b>.20.85</b>
<b>BROILED SLICED LONDON BROIL</b> <i>with Mushroom Gravy,</i> <i>served with Potato &amp; Vegetable</i> .....	<b>.21.95</b>
<b>FRIED CLAM STRIPS &amp; (21) SHRIMP</b> <i>served with Potato and Vegetable</i> .....	<b>.19.75</b>
<b>CHICKEN STIR-FRY</b> <i>served with Rice</i> .....	<b>.19.75</b>
<b>BAKED MANICOTTI PARMIGIANA</b> .....	<b>.14.85</b>
<b>HOMEMADE BAKED LASAGNA</b> .....	<b>.16.45</b>

<b>GREEK PASTICHIO</b> with Greek Salad .....	<b>.16.45</b>
<b>GREEK MOUSSAKA</b> with Greek Salad .....	<b>.16.45</b>

**ALL ENTREES BELOW SERVED WITH POTATO AND VEGETABLE OR PASTA**

<b>BROILED SEAFOOD:</b>  	<b>BROILED JUMBO SHRIMP (6)</b> .....	<b>.23.00</b>
	<b>SHRIMP SCAMPI</b> <i>over Rice Pilaf</i> .....	<b>.23.00</b>
	<b>BROILED DEEP SEA SCALLOPS</b> .....	<b>.26.35</b>
	<b>BROILED FILET of SOLE</b> .....	<b>.23.65</b>
	<b>BROILED FILET of BOSTON SCROD</b> .....	<b>.21.95</b>
	<b>BROILED BROOK TROUT</b> .....	<b>.19.75</b>
	<b>BROILED TUNA STEAK</b> .....	<b>.23.00</b>
<b>STUFFED SEAFOOD:</b>	<b>BROILED SALMON FILET</b> .....	<b>.21.95</b>
	<b>STUFFED JUMBO SHRIMP (4)</b> <i>with Crabmeat &amp; Lemon Butter Sauce</i> .....	<b>24.15</b>
	<b>STUFFED FILET of SOLE</b> <i>with Crabmeat &amp; Lemon Butter Sauce</i> .....	<b>24.15</b>
	<b>STUFFED FILET FLORENTINE</b> <i>with Spinach &amp; Feta Cheese</i> .....	<b>.23.00</b>
<b>FRIED SEAFOOD:</b>	<b>STUFFED MUSHROOMS</b> <i>with Crabmeat</i> .....	<b>.19.25</b>
	<b>FRIED JUMBO SHRIMP (6)</b> .....	<b>.23.00</b>
	<b>FRIED DEEP SEA SCALLOPS</b> .....	<b>.26.35</b>
	<b>FRIED CLAM STRIPS</b> .....	<b>.18.15</b>
<b>STEAKS &amp; CHOPS:</b>  	<b>FRIED FILET of SOLE</b> .....	<b>.23.00</b>
	<b>N.Y. CUT SIRLOIN STEAK</b> <i>with Mushroom Caps &amp; Onion Rings</i> .....	<b>28.00</b>
	<b>BROILED RIB STEAK</b> <i>with Mushroom Caps &amp; Onion Rings</i> .....	<b>.28.00</b>
	<b>BROILED CHOPPED SIRLOIN STEAK</b> <i>with Fried Onions</i> .....	<b>.16.45</b>
	<b>SLICED LONDON BROIL</b> .....	<b>.21.95</b>
	<b>VIRGINIA HAM STEAK</b> <i>with Pineapple Ring</i> .....	<b>.18.65</b>
	<b>BROILED BEEF LIVER</b> <i>with Onions</i> .....	<b>.15.35</b>
	<b>BROILED HALF SPRING CHICKEN</b> .....	<b>.17.90</b>
<b>ROASTS &amp; ENTREES:</b>	<b>BROILED PORK CHOPS</b> <i>with Applesauce</i> .....	<b>.19.00</b>
	<b>BROILED LAMB CHOPS</b> <i>with Mint Jelly</i> .....	<b>.24.15</b>
	<b>ROAST TOP SIRLOIN of BEEF, Au Jus</b> .....	<b>.17.55</b>
	<b>ROAST TURKEY</b> <i>with Dressing</i> .....	<b>.17.55</b>
	<b>BAKED VIRGINIA HAM</b> <i>with Brown Gravy</i> .....	<b>.17.55</b>
<b>ROAST HALF SPRING CHICKEN</b> <i>with Stuffing</i> .....	<b>.17.55</b>	
<b>BAKED MEATLOAF</b> <i>with Mushroom Gravy</i> .....	<b>.17.55</b>	

# ★ Americana ★ DINNER SPECIALS

SERVED WITH A CUP OF SOUP AND MIXED GARDEN SALAD

## CHEF'S SPECIALS:



<b>BAKED POT ROAST</b>	
<i>served with Potato Pancake and Vegetable</i> . . . . .	17.55
<b>BEEF GOULASH</b>	
<i>served with Noodles</i> . . . . .	18.65
<b>BAKED STUFFED SHELLS</b>	
<i>with Melted Mozzarella Cheese</i> . . . . .	15.95
<b>HOMEMADE BAKED LASAGNA</b> . . . . .	16.45

<b>GREEK PASTICHIO</b> with Greek Salad . . . . .	16.45
<b>GREEK MOUSSAKA</b> with Greek Salad . . . . .	16.45

**ALL ENTREES BELOW SERVED WITH POTATO AND VEGETABLE OR PASTA**

<b>BROILED SEAFOOD:</b>  	<b>BROILED JUMBO SHRIMP (6)</b> . . . . .	23.00
	<b>SHRIMP SCAMPI</b> over Rice Pilaf . . . . .	23.00
	<b>BROILED DEEP SEA SCALLOPS</b> . . . . .	26.35
	<b>BROILED FILET of SOLE</b> . . . . .	23.65
	<b>BROILED FILET of BOSTON SCROD</b> . . . . .	21.95
	<b>BROILED BROOK TROUT</b> . . . . .	19.75
	<b>BROILED TUNA STEAK</b> . . . . .	23.00
	<b>BROILED SALMON FILET</b> . . . . .	21.95
<b>STUFFED SEAFOOD:</b>	<b>STUFFED JUMBO SHRIMP (4)</b> with Crabmeat & Lemon Butter Sauce	24.15
	<b>STUFFED FILET of SOLE</b> with Crabmeat & Lemon Butter Sauce	24.15
	<b>STUFFED FILET FLORENTINE</b> with Spinach & Feta Cheese . . .	23.00
	<b>STUFFED MUSHROOMS</b> with Crabmeat . . . . .	19.25
<b>FRIED SEAFOOD:</b>	<b>FRIED JUMBO SHRIMP (6)</b> . . . . .	23.00
	<b>FRIED DEEP SEA SCALLOPS</b> . . . . .	26.35
	<b>FRIED CLAM STRIPS</b> . . . . .	18.15
	<b>FRIED FILET of SOLE</b> . . . . .	23.00
<b>STEAKS &amp; CHOPS:</b>  	<b>N.Y. CUT SIRLOIN STEAK</b> with Mushroom Caps & Onion Rings	28.00
	<b>BROILED RIB STEAK</b> with Mushroom Caps & Onion Rings .	28.00
	<b>BROILED CHOPPED SIRLOIN STEAK</b> with Fried Onions . . .	16.45
	<b>SLICED LONDON BROIL</b> . . . . .	21.95
	<b>VIRGINIA HAM STEAK</b> with Pineapple Ring . . . . .	18.65
	<b>BROILED BEEF LIVER</b> with Onions . . . . .	15.35
	<b>BROILED HALF SPRING CHICKEN</b> . . . . .	17.90
	<b>BROILED PORK CHOPS</b> with Applesauce . . . . .	19.00
<b>BROILED LAMB CHOPS</b> with Mint Jelly . . . . .	24.15	
<b>ROASTS &amp; ENTREES:</b>	<b>ROAST TOP SIRLOIN of BEEF, Au Jus</b> . . . . .	17.55
	<b>ROAST TURKEY</b> with Dressing . . . . .	17.55
	<b>BAKED VIRGINIA HAM</b> with Brown Gravy . . . . .	17.55
	<b>ROAST HALF SPRING CHICKEN</b> with Stuffing . . . . .	17.55
	<b>BAKED MEATLOAF</b> with Mushroom Gravy . . . . .	17.55

# ★ Americana ★ DINNER SPECIALS

SERVED WITH A CUP OF SOUP AND MIXED GARDEN SALAD

## CHEF'S SPECIALS:



CORNED BEEF & CABBAGE <i>with Boiled Potato</i> . . . . .	17.55
BAKED OVEN SHORT RIBS <i>with Oven Potatoes,</i> <i>served with Vegetable</i> . . . . .	21.95
ROAST HALF CHICKEN <i>with Apple Raisin Stuffing,</i> <i>served with Potato and Vegetable</i> . . . . .	17.55
STIR-FRY CHICKEN & STEAK <i>served with Rice or Pasta</i> . . .	23.00
SAUTÉED VEAL PICCATA <i>with Caper Wine Sauce,</i> <i>served over Rice or Pasta</i> . . . . .	21.95
BAKED STUFFED FILET OF SOLE FLORENTINE <i>with Feta Cheese</i> <i>and Sautéed Fresh Spinach, served with</i> <i>Potato and Vegetable</i> . . . . .	23.00
HOMEMADE BAKED LASAGNA . . . . .	16.45

GREEK PASTICHIO <i>with Greek Salad</i> . . . . .	16.45
GREEK MOUSSAKA <i>with Greek Salad</i> . . . . .	16.45

**ALL ENTREES BELOW SERVED WITH POTATO AND VEGETABLE OR PASTA**

<b>BROILED SEAFOOD:</b> 	BROILED JUMBO SHRIMP (6) . . . . .	23.00
	SHRIMP SCAMPI <i>over Rice Pilaf</i> . . . . .	23.00
	BROILED DEEP SEA SCALLOPS . . . . .	26.35
	BROILED FILET of SOLE . . . . .	23.65
	BROILED FILET of BOSTON SCROD . . . . .	21.95
	BROILED BROOK TROUT . . . . .	19.75
	BROILED TUNA STEAK . . . . .	23.00
BROILED SALMON FILET . . . . .	21.95	
<b>STUFFED SEAFOOD:</b>	STUFFED JUMBO SHRIMP (4) <i>with Crabmeat &amp; Lemon Butter Sauce</i> . . . . .	24.15
	STUFFED FILET of SOLE <i>with Crabmeat &amp; Lemon Butter Sauce</i> . . . . .	24.15
	STUFFED FILET FLORENTINE <i>with Spinach &amp; Feta Cheese</i> . . . . .	23.00
	STUFFED MUSHROOMS <i>with Crabmeat</i> . . . . .	19.25
<b>FRIED SEAFOOD:</b>	FRIED JUMBO SHRIMP (6) . . . . .	23.00
	FRIED DEEP SEA SCALLOPS . . . . .	26.35
	FRIED CLAM STRIPS . . . . .	18.15
	FRIED FILET of SOLE . . . . .	23.00
<b>STEAKS &amp; CHOPS:</b> 	N.Y. CUT SIRLOIN STEAK <i>with Mushroom Caps &amp; Onion Rings</i> . . . . .	28.00
	BROILED RIB STEAK <i>with Mushroom Caps &amp; Onion Rings</i> . . . . .	28.00
	BROILED CHOPPED SIRLOIN STEAK <i>with Fried Onions</i> . . . . .	16.45
	SLICED LONDON BROIL . . . . .	21.95
	VIRGINIA HAM STEAK <i>with Pineapple Ring</i> . . . . .	18.65
	BROILED BEEF LIVER <i>with Onions</i> . . . . .	15.35
	BROILED HALF SPRING CHICKEN . . . . .	17.90
	BROILED PORK CHOPS <i>with Applesauce</i> . . . . .	19.00
BROILED LAMB CHOPS <i>with Mint Jelly</i> . . . . .	24.15	
<b>ROASTS &amp; ENTREES:</b>	ROAST TOP SIRLOIN of BEEF, <i>Au Jus</i> . . . . .	17.55
	ROAST TURKEY <i>with Dressing</i> . . . . .	17.55
	BAKED VIRGINIA HAM <i>with Brown Gravy</i> . . . . .	17.55
	ROAST HALF SPRING CHICKEN <i>with Stuffing</i> . . . . .	17.55
	BAKED MEATLOAF <i>with Mushroom Gravy</i> . . . . .	17.55



# ★ Americana ★ DINNER SPECIALS

SERVED WITH A CUP OF SOUP AND MIXED GARDEN SALAD

## CHEF'S SPECIALS:



BAKED POT ROAST <i>served with Potato Pancake and Vegetable</i> . . . . .	17.55
ROAST PRIME RIB OF BEEF <i>served with Potato &amp; Vegetable</i> . . . . .	26.35
ROAST LOIN OF PORK <i>with Applesauce, served with Potato and Vegetable</i> . . . . .	18.65
BAKED LEMON CHICKEN <i>served with Oven Potatoes</i> . . . . .	18.15
BAKED MACARONI & CHEESE <i>served with Crab Cake</i> . . . . .	17.55
SHRIMP CREOLE <i>served over Rice or Pasta</i> . . . . .	23.00
BAKED STUFFED CABBAGE <i>served with Potato &amp; Vegetable</i> . . . . .	17.55
CHICKEN & SHRIMP PAELLA <i>served over Rice or Pasta</i> . . . . .	24.15
STIR-FRY STEAK & SHRIMP <i>served over Rice or Pasta</i> . . . . .	24.15
CHICKEN & SHRIMP SCAMPI <i>served over Rice or Pasta</i> . . . . .	24.15
HOMEMADE BAKED LASAGNA . . . . .	16.45

GREEK PASTICHIO <i>with Greek Salad</i> . . . . .	16.45
GREEK MOUSSAKA <i>with Greek Salad</i> . . . . .	16.45

**ALL ENTREES BELOW SERVED WITH POTATO AND VEGETABLE OR PASTA**

<b>BROILED SEAFOOD:</b> 	BROILED JUMBO SHRIMP (6) . . . . .	23.00
	SHRIMP SCAMPI <i>over Rice Pilaf</i> . . . . .	23.00
	BROILED DEEP SEA SCALLOPS . . . . .	26.35
	BROILED FILET of SOLE . . . . .	23.65
	BROILED FILET of BOSTON SCROD . . . . .	21.95
	BROILED BROOK TROUT . . . . .	19.75
	BROILED TUNA STEAK . . . . .	23.00
BROILED SALMON FILET . . . . .	21.95	
<b>STUFFED SEAFOOD:</b>	STUFFED JUMBO SHRIMP (4) <i>with Crabmeat &amp; Lemon Butter Sauce</i> . . . . .	24.15
	STUFFED FILET of SOLE <i>with Crabmeat &amp; Lemon Butter Sauce</i> . . . . .	24.15
	STUFFED FILET FLORENTINE <i>with Spinach &amp; Feta Cheese</i> . . . . .	23.00
	STUFFED MUSHROOMS <i>with Crabmeat</i> . . . . .	19.25
<b>FRIED SEAFOOD:</b>	FRIED JUMBO SHRIMP (6) . . . . .	23.00
	FRIED DEEP SEA SCALLOPS . . . . .	26.35
	FRIED CLAM STRIPS . . . . .	18.15
	FRIED FILET of SOLE . . . . .	23.00
<b>STEAKS &amp; CHOPS:</b> 	N.Y. CUT SIRLOIN STEAK <i>with Mushroom Caps &amp; Onion Rings</i> . . . . .	28.00
	BROILED RIB STEAK <i>with Mushroom Caps &amp; Onion Rings</i> . . . . .	28.00
	BROILED CHOPPED SIRLOIN STEAK <i>with Fried Onions</i> . . . . .	16.45
	SLICED LONDON BROIL . . . . .	21.95
	VIRGINIA HAM STEAK <i>with Pineapple Ring</i> . . . . .	18.65
	BROILED BEEF LIVER <i>with Onions</i> . . . . .	15.35
	BROILED HALF SPRING CHICKEN . . . . .	17.90
	BROILED PORK CHOPS <i>with Applesauce</i> . . . . .	19.00
BROILED LAMB CHOPS <i>with Mint Jelly</i> . . . . .	24.15	
<b>ROASTS &amp; ENTREES:</b>	ROAST TOP SIRLOIN of BEEF, <i>Au Jus</i> . . . . .	17.55
	ROAST TURKEY <i>with Dressing</i> . . . . .	17.55
	BAKED VIRGINIA HAM <i>with Brown Gravy</i> . . . . .	17.55
	ROAST HALF SPRING CHICKEN <i>with Stuffing</i> . . . . .	17.55
	BAKED MEATLOAF <i>with Mushroom Gravy</i> . . . . .	17.55

# ★ Americana ★ DINNER SPECIALS

SERVED WITH A CUP OF SOUP AND MIXED GARDEN SALAD

## CHEF'S SPECIALS:



<b>"AMERICANA SPECIAL" HOMEMADE BEEF GOULASH</b> <i>over Buttered Noodles</i> . . . . .	18.65
<b>ROAST LOIN OF PORK with Apple Raisin Stuffing</b> <i>served with Potato and Vegetable</i> . . . . .	18.65
<b>ROAST FRESH HAM with Apple Raisin Stuffing,</b> <i>served with Potato and Vegetable</i> . . . . .	17.55
<b>ROAST LEG OF LAMB with Mint Jelly,</b> <i>served with Potato and Vegetable</i> . . . . .	19.25
<b>ROAST PRIME RIB OF BEEF Au Jus, served</b> <i>with Potato &amp; Vegetable</i> . . . . .	26.35
<b>YANKEE POT ROAST served with Potato Pancake</b> <i>and Vegetable</i> . . . . .	17.55
<b>ROAST BRISKET OF BEEF, Au Jus,</b> <i>served with Potato &amp; Vegetable</i> . . . . .	17.55

<b>GREEK PASTICHIO with Greek Salad</b> . . . . .	16.45
<b>GREEK MOUSSAKA with Greek Salad</b> . . . . .	16.45

**ALL ENTREES BELOW SERVED WITH POTATO AND VEGETABLE OR PASTA**

<b>BROILED SEAFOOD:</b> 	<b>BROILED JUMBO SHRIMP (6)</b> . . . . .	23.00
	<b>SHRIMP SCAMPI over Rice Pilaf</b> . . . . .	23.00
	<b>BROILED DEEP SEA SCALLOPS</b> . . . . .	26.35
	<b>BROILED FILET of SOLE</b> . . . . .	23.65
	<b>BROILED FILET of BOSTON SCROD</b> . . . . .	21.95
	<b>BROILED BROOK TROUT</b> . . . . .	19.75
	<b>BROILED TUNA STEAK</b> . . . . .	23.00
	<b>BROILED SALMON FILET</b> . . . . .	21.95
<b>STUFFED SEAFOOD:</b>	<b>STUFFED JUMBO SHRIMP (4) with Crabmeat &amp; Lemon Butter Sauce</b>	24.15
	<b>STUFFED FILET of SOLE with Crabmeat &amp; Lemon Butter Sauce</b>	24.15
	<b>STUFFED FILET FLORENTINE with Spinach &amp; Feta Cheese</b> . . .	23.00
	<b>STUFFED MUSHROOMS with Crabmeat</b> . . . . .	19.25
<b>FRIED SEAFOOD:</b>	<b>FRIED JUMBO SHRIMP (6)</b> . . . . .	23.00
	<b>FRIED DEEP SEA SCALLOPS</b> . . . . .	26.35
	<b>FRIED CLAM STRIPS</b> . . . . .	18.15
	<b>FRIED FILET of SOLE</b> . . . . .	23.00
<b>STEAKS &amp; CHOPS:</b> 	<b>N.Y. CUT SIRLOIN STEAK with Mushroom Caps &amp; Onion Rings</b>	28.00
	<b>BROILED RIB STEAK with Mushroom Caps &amp; Onion Rings</b> .	28.00
	<b>BROILED CHOPPED SIRLOIN STEAK with Fried Onions</b> . . .	16.45
	<b>SLICED LONDON BROIL</b> . . . . .	21.95
	<b>VIRGINIA HAM STEAK with Pineapple Ring</b> . . . . .	18.65
	<b>BROILED BEEF LIVER with Onions</b> . . . . .	15.35
	<b>BROILED HALF SPRING CHICKEN</b> . . . . .	17.90
	<b>BROILED PORK CHOPS with Applesauce</b> . . . . .	19.00
	<b>BROILED LAMB CHOPS with Mint Jelly</b> . . . . .	24.15
<b>ROASTS &amp; ENTREES:</b>	<b>ROAST TOP SIRLOIN of BEEF, Au Jus</b> . . . . .	17.55
	<b>ROAST TURKEY with Dressing</b> . . . . .	17.55
	<b>BAKED VIRGINIA HAM with Brown Gravy</b> . . . . .	17.55
	<b>ROAST HALF SPRING CHICKEN with Stuffing</b> . . . . .	17.55
	<b>BAKED MEATLOAF with Mushroom Gravy</b> . . . . .	17.55

# ★ Americana ★ DINNER SPECIALS

SERVED WITH A CUP OF SOUP AND MIXED GARDEN SALAD

## CHEF'S SPECIALS:



ROAST LEG OF LAMB <i>with Mint Jelly,</i> <i>served with Potato and Vegetable</i> .....	19.25
ROAST PRIME RIB OF BEEF <i>Au Jus,</i> <i>served with Potato &amp; Vegetable</i> .....	26.35
STIR-FRY STEAK & SHRIMP <i>served over Rice or Pasta</i> .....	24.15
YANKEE POT ROAST <i>served with Potato Pancake</i> <i>and Vegetable</i> .....	17.55
ROAST LOIN OF PORK <i>with Apple Raisin Stuffing,</i> <i>served with Potato and Vegetable</i> .....	18.65
ROAST BRISKET OF BEEF, <i>Au Jus,</i> <i>served with Potato and Vegetable</i> .....	17.55
CHICKEN PRIMAVERA <i>served with Angel Hair Pasta</i> .....	20.85

GREEK PASTICHIO <i>with Greek Salad</i> .....	16.45
GREEK MOUSSAKA <i>with Greek Salad</i> .....	16.45

**ALL ENTREES BELOW SERVED WITH POTATO AND VEGETABLE OR PASTA**

<b>BROILED SEAFOOD:</b> 	BROILED JUMBO SHRIMP (6) .....	23.00
	SHRIMP SCAMPI <i>over Rice Pilaf</i> .....	23.00
	BROILED DEEP SEA SCALLOPS .....	26.35
	BROILED FILET of SOLE .....	23.65
	BROILED FILET of BOSTON SCROD .....	21.95
	BROILED BROOK TROUT .....	19.75
	BROILED TUNA STEAK .....	23.00
BROILED SALMON FILET .....	21.95	
<b>STUFFED SEAFOOD:</b>	STUFFED JUMBO SHRIMP (4) <i>with Crabmeat &amp; Lemon Butter Sauce</i> .....	24.15
	STUFFED FILET of SOLE <i>with Crabmeat &amp; Lemon Butter Sauce</i> .....	24.15
	STUFFED FILET FLORENTINE <i>with Spinach &amp; Feta Cheese</i> .....	23.00
	STUFFED MUSHROOMS <i>with Crabmeat</i> .....	19.25
<b>FRIED SEAFOOD:</b>	FRIED JUMBO SHRIMP (6) .....	23.00
	FRIED DEEP SEA SCALLOPS .....	26.35
	FRIED CLAM STRIPS .....	18.15
	FRIED FILET of SOLE .....	23.00
<b>STEAKS &amp; CHOPS:</b> 	N.Y. CUT SIRLOIN STEAK <i>with Mushroom Caps &amp; Onion Rings</i> .....	28.00
	BROILED RIB STEAK <i>with Mushroom Caps &amp; Onion Rings</i> .....	28.00
	BROILED CHOPPED SIRLOIN STEAK <i>with Fried Onions</i> .....	16.45
	SLICED LONDON BROIL .....	21.95
	VIRGINIA HAM STEAK <i>with Pineapple Ring</i> .....	18.65
	BROILED BEEF LIVER <i>with Onions</i> .....	15.35
	BROILED HALF SPRING CHICKEN .....	17.90
	BROILED PORK CHOPS <i>with Applesauce</i> .....	19.00
BROILED LAMB CHOPS <i>with Mint Jelly</i> .....	24.15	
<b>ROASTS &amp; ENTREES:</b>	ROAST TOP SIRLOIN of BEEF, <i>Au Jus</i> .....	17.55
	ROAST TURKEY <i>with Dressing</i> .....	17.55
	BAKED VIRGINIA HAM <i>with Brown Gravy</i> .....	17.55
	ROAST HALF SPRING CHICKEN <i>with Stuffing</i> .....	17.55
	BAKED MEATLOAF <i>with Mushroom Gravy</i> .....	17.55