

APPETIZERS

Garlic Bread with Mozzarella Cheese	3.00	Fried Mozzarella	6.00
Stuffed Mushroom Caps	6.25	Clams Casino w/ Casino Butter & Bacon	6.95
Stuffed with Seafood Stuffing		Fried Calamari	7.50
Potato Skins w/ Cheddar Cheese & Bacon	5.95	Shrimp Cocktail 5 Large Shrimp	7.50
Elaine's Combo for Two Buffalo Wings, Potato Skins, Fried Mozzarella, & Fried Calamari	8.50	Boneless Buffalo Wings	6.50
Zuppa di Clams	8.00	Hot Antipasto for Two Stuffed Mushroom Caps Clams Casino, Fried Calamari and Scallops wrapped in bacon	8.50

SOUPS

Soup of the Day	3.00	French Onion Crock	3.50
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SALADS

Garden House Salad	3.50	Santa-Fe Grilled Chicken Salad: Grilled Chicken Breast, Caramelized Onions, Roasted Red Peppers, & Tomatoes over Baby Greens w/ a Fat Free Raspberry Vinaigrette	7.95
Mixed Baby Field Greens: Croutons, Gorgonzola, Bermuda Onion, Tomato & Balsamic Glaze	5.25	Dino's Sizzling Steak Salad: Mixed Baby Greens Topped with Steak, Gorgonzola Cheese, Red Onion, Tomatoes with a Balsamic Glaze	8.95
Chicken Chopped Salad: Romaine, Cucumbers, Tomato, Red Onion, Kalamata Olives, Bacon, Gorgonzola, Tossed with Balsamic Vinaigrette	8.95	Roma Salad: Fresh mozzarella, tomatoes, red onion, over baby greens	5.25
Classic Caesar Salad: Romaine Lettuce tossed with our own Caesar dressing and House made Croutons	3.95	Grilled Chicken Walnut & Cranberry Salad: Baby Field Greens tossed with Gorgonzola Cheese, Tomato, and Raspberry Vinaigrette Dressing.	8.95
Greek Salad: Feta Cheese, Tomato, Kalamata Olives Stuffed Grape Leaves, Onion & Peppercini	7.95		
Shrimp/Orange Ginger Salad: Six grilled shrimp with an orange ginger glaze over baby greens	10.00		

Add to any salad: Grilled Chicken - 4.00 Grilled Shrimp - 6.00 Grilled Salmon 8oz. Filet - 8.00
or
NY Style Calamari "Hot" - 5.00

Dressings- Balsamic Vinaigrette, Thousand Island, Honey Dijon, Parmigiana Peppercorn, Fat Free Raspberry Vinaigrette, Or please add .50 for House made Blue Cheese

GOURMET SANDWICHES

**Sandwiches served with Cole Slaw and a Kosher Pickle
And Choice of Soup, Salad or French Fries**

Black Forest: Marble Rye Bread layered w/ Roast Beef, Turkey, Swiss Cheese, Cole Slaw and topped w/ Lettuce & Russian Dressing	8.50
Classic Reuben: Hot Corned Beef topped w/ Sauerkraut, Swiss Cheese & Russian Dressing on Grilled Marble Rye	8.50
Elaine's French Dip: Thin Sliced Top Round of Beef smothered w/ Grilled Onions, Peppers, Mushrooms & American Cheese served au jus	8.50
Cajun Sole: Filet of Sole dipped in Cajun Spices & fried until golden, served on a Roll w/ Lettuce, Tomato and Tartar Sauce	9.50
Meatball Sub: House made Meatballs Topped with Roasted Red Peppers, Provolone Cheese and Marinara Sauce	8.50
Italian Delight Sub: Genoa, Pepperoni, Roasted Red Peppers, Tomato, Lettuce, and Provolone Cheese	8.50
Ribeye Steak Sandwich: Grilled Steak topped with American Cheese, Lettuce, Tomato, and Horseradish Mayo	10.95
Chicken Philly Pita: An over-stuffed Pita filled with sliced Grilled Chicken, Onions, Peppers, Mushrooms and melted American Cheese	8.50
Grilled Honey Dijon Chicken Breast: Topped w/ Melted Swiss Cheese, Lettuce, Tomato and Honey Dijon	8.50
Cajun Chicken Wrap: Grilled Cajun Chicken Breast, Sautéed Onions, Peppers and Cheddar Cheese	8.50
Grilled Chicken Napoli Wrap: Chicken Breast with Proscuitto, Lettuce, Tomato and a creamy Pesto Mayo	8.50
Buffalo Chicken Wrap: Grilled Chicken tossed with Hot Sauce, Blue Cheese, Lettuce and Tomatoes	8.50
Roma Turkey Wrap: Turkey Breast, Mozzarella, Proscuitto, Roasted Peppers, Spinach & Balsamic Vinaigrette.	8.50

CLASSIC CLUBS

Sandwiches served with French Fries, Cole Slaw and a Kosher Pickle

Classic Club with Turkey, Roast Beef, Grilled Chicken or Tuna 8.50
Topped with Lettuce, Tomato, Bacon and Mayo

CHARCOAL GRILLED BURGERS

All our Burgers are ½ lb. (weight before cooking) of Fresh Ground Beef
Served on a Grilled Kaiser Roll with French Fries, Cole Slaw and a Kosher Pickle

***Classic Burger:** Topped with Lettuce and Tomato 8.25
***Blue Max Burger:** Grilled on a high flame, Topped with Blue Cheese, Bacon, Lettuce, and Tomato 8.50
***All American Burger:** Topped with Lettuce, Tomato, Red Onion and American Cheese 8.50

OLD WORLD PASTAS

Served with House Salad, Bread and Butter

Baked Meat or Vegetarian Lasagna: 10.95
Fettuccine Bolognese: A Hearty Meat Sauce made from Ground Sirloin, Veal and Sausage over Fettuccine 10.95
Spaghetti and Meatballs: Meatballs Made from Ground Sirloin, 9.95
Angel Hair Pomodoro: Plum Tomatoes sautéed with Virgin Olive Oil, Fresh Basil, Garlic and Herbs 7.85
Baked Meat or Cheese Ravioli: Topped with Marinara and Mozzarella Cheese 10.00
Eggplant Florentine: Eggplant Layered with Mozzarella & Ricotta Cheese, Spinach, Sauce, Served with Pasta 10.95
Sausage & Peppers: Hot Italian Sausage w/ Peppers, Onions, Plum Tomatoes, Garlic, Olive Oil & Angel Hair ... 10.95
Grilled Chicken Penne Vodka: Creamy Plum Tomato Sauce, a splash of Vodka, Romano Cheese & Chicken ... 10.95
Chicken & Broccoli Alfredo: A Classic Alfredo Sauce Tossed w/ Grilled Chicken, Broccoli & Farfalle Pasta 10.95

CHICKEN, VEAL AND BEEF

Served with House Salad, Bread, Butter and Vegetable

Grilled Chicken Elaine's: Grilled in a Dijon, Sherry, Lemon Sauce finished with Butter, served w/ Rice Pilaf ... 10.95
Chicken Marsala: Sautéed with Mushrooms, Prosciutto, finished w/ a Marsala Wine Demi-glaze, Served w/ Pasta 10.95
Chicken Parmigiana: Lightly breaded and Topped with our own Tomato Sauce and Mozzarella, served w/ Pasta. 10.95
Chicken Victoria: Sautéed w/ Sundried Tomatoes, Mushrooms, Spinach, in a Demi-glaze over Cheese Ravioli ... 11.95
Veal Parmigiana: Lightly breaded and topped with our own Tomato Sauce and Mozzarella, served w/Pasta ... 13.95
Choice New York Sirloin (12 oz): Served with Baked Potato and Onion Ring Garnish 14.95
Teriyaki Grilled Porkloin: Two boneless chops served with Mashed Potato 12.95

SEAFOOD

Served with House Salad, Bread and Butter

Boston Scrod: Served with Rice Pilaf and Vegetable 10.95
Teriyaki Sesame Encrusted Salmon: On a Bed of Wilted Spinach & Vine Ripe Tomatoes w/ a Balsamic Glaze 12.95
Whole Clams over Linguini: In a White or Red Sauce 11.95
Baked Stuffed Sole: Stuffed w/ Seafood & Crab Stuffing Served w/ Rice Pilaf & Vegetable 11.95
Sea Scallops: Baked in Lemon, Butter & White Wine, topped w/ Bread Crumbs, served w/ Rice Pilaf & Vegetable 12.95
Mediterranean Scallop Scampi: Sautéed in a Chardonnay Garlic Sauce, w/ Sundried Tomatoes, Capers,
Kalamata Olives & Spinach over Linguini 13.95
Fried Fisherman's Platter: Sole, Calamari, Shrimp and Scallops served over French Fries 14.95

Elaine's Pizza

Our Family Has Been Making Pizza Since 1959

12" Pizza Baked in our Stone Oven

Mozzarella & Tomato Sauce Pizza 9.00

\$1.00 per Topping: Hamburger, Sausage, Black Olives, Fresh Green Peppers, Ricotta Cheese, Pepperoni,
 Fresh Mushrooms, Onions, Bacon, Anchovies, Broccoli,
 Roasted Red Peppers or Jalapeños

Specialty Pizza Pies

Mikey's White Pizza	12.00
Sautéed Spinach, 100% Olive Oil, Garlic, Fresh Tomato & Feta Cheese	
Grilled Chicken & Ricotta	14.00
100% Olive Oil, Garlic, Pesto, Fresh Tomato & Spinach	
White Clam	14.00
100% Olive Oil, Clams, Garlic, Pesto, Romano & Ricotta Cheese	
Wild Bills Buffalo Chicken	14.00
Smothered with a Combo of Mozzarella and Gorgonzola Cheese, Topped with Tender Chunks of Chicken Breast Marinated in a Spicy Buffalo Sauce, Finished off with Roasted Red Peppers.	
Joe's Veggie Pizza	14.00
100% Olive Oil, Garlic, Pesto, Fresh Tomatoes, Artichoke Hearts, Onions, Black Olives, Fresh Green Peppers, Roasted Red Peppers and Mozzarella Cheese.	

Children's Menu

Under 10 Years of Age

Ziti & Meatball	6.00
Cheeseburger & French Fries	6.00
Fried Sole & French Fries	6.00
Chicken Fingers & French Fries	6.00

Side Orders

Italian Sausage Link	3.75	French Fries	2.75
House made Meatball	2.00	Vegetables	2.00
Baked Potato	2.50	Mashed Potato	2.50
Rice	2.00	Pasta	3.00

Beverages

Soft Drinks	2.00
Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Club Soda, Tonic, Pink Lemonade, Or Fresh Brewed Unsweetened Iced Tea – Free Refills	
Stewarts or IBC	2.50
Root Beer, Diet Root Beer, Cream Soda, and Black Cherry	
Juices	2.00
Milk	2.00
San Pellegrino Sparkling Water	Sm 8.45oz 1.95... Lg 750 ML 5.00
Saratoga Water	Sm 12 oz 1.95... Lg 28 oz 5.00
Fresh Brewed Regular or Decaffeinated Coffee	2.00
Regular or Decaffeinated Tea	2.00
Herbal Tea	2.00
Hot Chocolate- With Whipped Cream	2.00
Espresso	2.00
Cappuccino	3.00

Parties of Six or more – an 18% Gratuity Will Be Added to the Check

*Thoroughly Cooking Meats, Poultry, Seafood, Shellfish, or Eggs Reduces the Risk of Food borne Illness