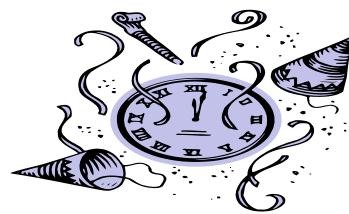


Elaine's Restaurant



New Year's Eve Menu

Appetizers

	<i>Shrimp Cocktail.....</i>	<i>\$8.95</i>
<i>Fried Mozzarella.....</i>	<i>\$8.00</i>	<i>Clams</i>
<i>Casino.....</i>	<i>\$8.95</i>	
<i>Stuffed Mushroom Caps....</i>	<i>\$8.95</i>	<i>Fried</i>
<i>Calamari.....</i>	<i>\$8.95</i>	
<i>Hot Antipasto.....</i>	<i>\$10.95</i>	<i>Boneless Buffalo</i>
<i>Wings.....</i>	<i>\$8.00</i>	
<i>Clams Casino, Scallops in Bacon, Fried Calamari & Mushroom Caps</i>		



Soups

<i>Shrimp Bisque.....</i>	<i>\$4.00</i>
<i>French Onion.....</i>	<i>\$4.50</i>



Pasta

Served with salad

<i>Penne Elaine's: grilled chicken w/ penne in a plum tomato blush sauce.....</i>	<i>\$17.00</i>
<i>Tri Color Tortellini Alfredo: cream sauce topped with grilled chicken.....</i>	<i>\$17.00</i>
<i>Eggplant Rollatini: stuffed w/ricotta and mozzarella cheese, served w/ Penne.....</i>	<i>\$15.00</i>
<i>Chicken & Broccoli Alfredo:.....</i>	<i>\$17.00</i>

Veal

**Served with pasta, vegetable and salad*

**Veal Francaise: sautéed w/ fresh orange, cream and brandy.....\$18.00*

Veal Chop Milanese: pan-fried, topped w/lemon butter sauce & served w/herbed mashed potatoes.....\$23.00

**Veal Marsala: w/mushrooms, Proscuitto, Marsala wine and brown sauce.....\$18.00*

**Veal Florentine: Egg battered veal, sautéed in a garlic white wine sauce w/spinach...\$18.00*

Poultry

Served with pasta, vegetable and salad

Chicken Marsala: w/mushrooms, proscuitto, Marsala wine and brown sauce.....\$17.00

Chicken Cordon Bleu: stuffed w/smoked ham, swiss cheese, topped w/a Supreme sauce.\$17.00

**Herb Encrusted Chicken: Topped w/ mushroom Dijon Sauce & rice pilaf.....\$17.00*

Chicken Parmigiana: Topped w/marinara sauce & mozzarella.....\$16.00

Beef, Lamb and Pork

Served with herb mashed potatoes, vegetable and salad

Stuffed Pork Chops: stuffed w/mozzarella & proscuitto, topped with a lemon sauce....\$17.00

Black Angus N.Y. Sirloin Gorgonzola: hand cut 14oz sirloin grilled and topped w/gorgonzola, Olives, Tomatoes & Capers.....\$21.00

Filet Mignon: 8oz filet, topped with a Bearnaise sauce.....\$24.00

Surf and Turf: two baked stuffed shrimp and an 8oz Filet Mignon.....\$30.00

New Zealand Lamb Chops: four chops marinated and grilled.....\$23.00

Seafood

Served with rice pilaf, vegetable and salad

Baked Stuffed Shrimp: stuffed w/ a crabmeat seafood stuffing.....\$20.00

Broiled Sea Scallops Casino: w/herbed casino butter and bacon, w/ rice pilaf.....\$20.00

Stuffed Atlantic Salmon: stuffed w/crab and spinach, topped with a lemon sauce.....\$20.00

Swordfish Alaska: With white wine, topped w/crabmeat & Béarnaise sauce.....\$20.00

Lobster Casserole: Scallops, Shrimp, ½ Lobster, seafood stuffing, piped mashed potatoes. \$24.00

Lobster De Pesce: ½ Lobster sautéed with Scallops, calamari, clams, over Linguini in a white, red, or Fra diavolo

sauce.....\$28.00



Happy New Year!

