

DINNER MENU

APPETIZERS AND SOUPS

NSYC Baked Stuffed Clams

Filled with chopped clams, bacon and fresh herbs with a touch of bread crumbs garnished with a grilled lemon \$ 9.95

Crispy Asian Shrimp

Crispy shrimp tossed in a creamy sweet and spicy sauce \$ 9.95

Warm Melted Baby Brie Cheese

Served with garlic crostini bread and served pipping hot and Marsala sauce \$ 8.95

Garlic and Gorgonzola Steak Flat Bread

Crispy flat bread topped with Gorgonzola cheese, skirt steak and caramelized onions \$ 11.95

Baked Escargots

Tender snails sauteed with garlic and butter then baked in a crock

Served with a garlic baquette \$ 10.95

Lobster Macaroni and Cheese

\$ 5.00 \$ 19.95 entree portion

Broccoli and Bacon Macaroni and Cheese

\$ 5.00 \$ 14.95 entree portion

Chef's Daily Soup Creation

\$ 4.00

Leek and Onion Soup Au Gratin

Finished with white port wine and melted provolone cheese \$ 6.00

SMALL SALADS

House Salad \$ 3.50

Side Caesar \$ 5.00

Lettuce Wedge

Iceberg lettuce with tomato, bacon bits and blue cheese dressing \$ 6.00

DINNER SALADS

Chicken Caesar Flat Bread Salad

Crispy flat bread with garlic, parmesan and mozzarella cheese topped with grilled chicken and traditional Caesar salad \$ 15.95

Grilled Salmon Nicoise Salad

Grilled salmon medallions served with crisp greens, green beans, grape tomatoes, potato, and Kalamata olives drizzled with a lemon olive oil dressing \$ 17.95

Crispy Asian Shrimp Salad

Crispy shrimp tossed with a creamy sweet and spicy dressing and served with a salad of snow peas, shredded cabbage, carrots, lettuce, soy beans, jullianne peppers and finished with a sweet lime and chili dressing \$ 16.95

Lemon Lobster Salad

Bibb lettuce served with grape tomatoes, asparagus, and Maine lobster chunks tossed in a light lemon dressing \$ 18.95

SANDWICHES

Tenderloin Tidbit Sandwich

Two 3 ounce tenderloin steaks served on garlic bread with melted mozzarella cheese and topped with crispy onions. Served with French fries, cole slaw and barbeque sauce on the side for dipping. \$ 18.95

NSYC FAVORITES \$15.95

All entrees include choice of soup of the evening or salad

On Thursday evenings as part of the Pub Night Specials NSYC Members take \$ 2.00 off your NSYC Favorite and enjoy Half Priced Drinks from 5:00pm to 7:00pm.

Rotisserie Chicken

Half roasted chicken served with whipped potatoes and vegetables

Linguini and Meatballs

Homemade veal, pork, and beef meatballs with Italian herbs

Served with a tasty tomato sauce over linguini

Crispy Asian Shrimp

Served with Jasmine rice and tossed in a creamy sweet and spicy sauce

Homemade Meatloaf Dinner

Pork, veal, and beef mixture seasoned with fresh herbs finished with a red wine gravy sauce. Served with seasonal vegetables

and the Chef's starch of the evening

Chicken Parmesan

Breaded chicken sautéed and topped with marinara sauce and mozzarella cheese over linguini

 New Item



CHEF'S SELECTED APPETIZER OF THE EVENING

Pecan Crusted Goat Cheese Salad

Creamy goat cheese crusted with pecans and sautéed then served with a salad of crisp greens, raspberries, and then finished with a raspberry balsamic vinaigrette

\$ 8.95

CHEF'S SELECTED ENTRÉES OF THE EVENING

All dinner entrees are served with your choice of house salad, Caesar salad, or a cup of the soup of the day. Wedge salad and French onion soup can be substituted for a fee of \$ 3.00

Blackened Scallops

Sautéed with red and green peppers, garlic, seafood stock, tomato and spices then tossed with Fettuccine pasta

\$ 22.95

Bacon Wrapped Veal Breast

Tender veal slow cooked and served with roasted fingerling potatoes, roasted parsnips and carrots

\$ 23.95

Stuffed Chicken Breast

French cut chicken breasts stuffed mushrooms and mozzarella cheese

Served over mashed potatoes and finished with a light sherry sauce

\$ 21.95

Roasted Maple Leaf Duck

Half of a duck roasted till tender and crisp served with homemade Spatzle, apple kraut, and finished with an apple peppercorn sauce

\$ 22.95

FROM THE GRILL

Chef's Fresh Catch of the Day

Prepared to your liking:

Sautéed~Broiled~Grilled~Blackened

\$ 25.95

Served with a choice of a complimenting sauce

Lemon Butter, Béarnaise, Tartar Sauce, Tomato Garlic Butter

Ten Ounce Bone-In Rib Steak

\$ 25.95

Grilled Rack of Lamb (4 bones)

Finished with a mint lamb sauce

\$ 29.95

Grilled eight ounce filet mignon

\$ 26.95

Grilled twelve ounce bone-in sirloin steak

\$ 24.95

Finish your steak with a specialty sauce

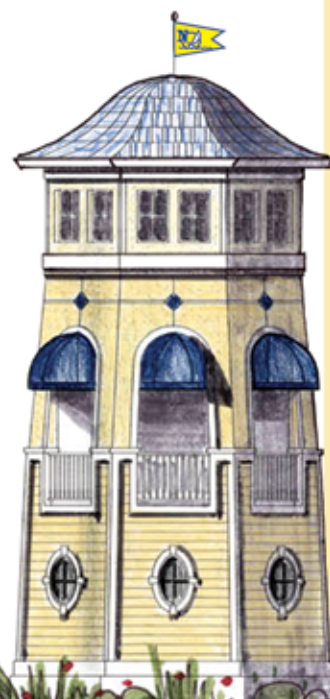
Béarnaise, Chimichurri sauce or Cabernet demi-glaze

Additional sauces

\$ 2.50

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Cell Phone Use Is Prohibited in all Dining Areas



TWO FOR FORTY DINNER MENU

Your choice of House Salad, Caesar Salad, or the Soup of the Evening

CHEF'S SELECTED APPETIZER OF THE EVENING

Pecan Crusted Goat Cheese Salad

Creamy goat cheese crusted with pecans and sautéed then served with a salad of crisp greens, raspberries, and then finished with a raspberry balsamic vinaigrette

\$ 8.95

ENTREE CHOICES

Blackened Scallops

Sautéed with red and green peppers, garlic, seafood stock, tomato and spices then tossed with Fettuccine pasta

Bacon Wrapped Veal Breast

Tender veal slow cooked and served with roasted fingerling potatoes, roasted parsnips and carrots

Stuffed Chicken Breast

*French cut chicken breasts stuffed mushrooms and mozzarella cheese
Served over mashed potatoes and finished with a light sherry sauce*

Roasted Maple Leaf Duck

Half of a duck roasted till tender and crisp served with homemade Spatzle, apple kraut, and finished with an apple peppercorn sauce

FROM THE GRILL

Chef's Fresh Catch of the Day

Prepared to your liking:

Sautéed~Broiled~Grilled~Blackened

Served with a choice of a complimenting sauce

Lemon Butter, Béarnaise, Tartar Sauce, Tomato Garlic Butter

Ten Ounce Bone-In Rib Steak

Add \$ 5.00

Grilled Rack of Lamb (4 bones)

Finished with a mint lamb sauce

Add \$ 5.00

Grilled eight ounce filet mignon

Add \$ 5.00

Grilled twelve ounce bone-in sirloin steak

Add \$ 5.00

All steaks come with one sauce.

Béarnaise, Chimichurri sauce or Cabernet demi-glaze

Dinner includes your choice of soup or salad, entree, and Chef's dessert of the evening. With your choice of a bottle of house wine or a total of two mixed drinks.

\$ 40.00 – NSYC Members

\$ 50.00 – Reciprocal Guests

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