

# Romi's Dinner Menu

*Made with high grade ingredients, hand crafted from scratch and artfully presented...  
Ask about our Chef's Daily Specials*

## Starters

*Napoleon Grille de Legumes 7.95  
Grilled Portobello mushrooms, butternut squash,  
zucchini, roasted red peppers and fresh mozzarella with  
a tomato coulis.*

*Shrimp Cocktail 9.95  
Jumbo Shrimp served with horseradish cocktail sauce  
and topped with avocado.*

*Escargots Rockefeller 10.95  
Glazed escargots under a crisp layer of melted cheese  
and a spinach blanket.*

*Medley of Mushrooms 7.95  
Mushrooms in a flaky crust served with a port wine  
sauce.*

*Coconut Shrimp 9.95  
Coconut breaded Jumbo Shrimp served with shoe string  
potatoes and finished with orange sweet and sour  
sauce.*

*Bruschetta 8.95  
Topped with classic tomato and Gouda cheese.*

*Four Cheese Pizza Bites 8.95  
Topped with Smoked Gouda, Bulgarian Feta,  
mozzarella cheese, parmesan, thin red onion and basil.*

*Four Star Crab Cakes 10.95  
Japanese Panko crusted crab cakes with Asian  
cucumber slaw and served with a lobster sauce.*

*Grilled Seasoned Vegetables 7.95  
Tossed in EVOO and Balsamic Vinegar then grilled and  
served on a bed of spinach and garnished with Goat  
Cheese.*

*Calamari Fritti 10.95  
Hand breaded and fried, served with our house Diablo  
sauce.*

*Fruit and Cheese Platter 11.95  
Variety of fresh fruit and Cheeses*

*Seared Ahi Tuna 11.95  
Tempura and Nori crusted Ahi Tuna, flash fried and  
served with a tangy Ponzu sauce, ginger & wasabi.*

*Coquilles St. Jacques 11.95  
Scallops, Shallots, Brandy, Cream and Parmesan in a  
flaky puff pastry.*

*Olives 8.95  
House Olive Tray.*

## Soups

*Tomato 6.00  
Vegetarian tomato and fennel cream*

*Classic French Onion 6.50  
Seasonal sweet onions topped with melted Gruyere  
cheese and croutons*

*Soupe du Jour 6.00  
Soup of the day*

## Salads

*Baby Grand 9.00  
Baby greens tossed in vinaigrette and garnished  
with Bulgarian Feta, imported parmesan, walnuts,  
cherry tomato and Kalamata Olives.*

*Pear Salad 9.50  
Port Wine poached pear, picked lettuces,  
Gorgonzola Cheese, candied walnuts and fig in a  
Port Vinaigrette.*

*Romi's Caesar 9.50  
Crisp Romaine lettuce, imported parmesan, house  
made croutons in a creamy Caesar dressing.*

*Spinach Salad 9.50  
Wilted baby spinach, bacon vinaigrette and  
imported parmesan*

## Pastas

*Cappellini Pomodora 10.95  
Angel hair pasta served with Extra Virgin Olive  
Oil, garlic, tomatoes and fresh basil.*

*Add Chicken 2.95 Add Shrimp 4.95*

*Cajun Fettuccini 11.95  
Sausage, blackened chicken, onions and peppers in  
a spicy Cajun sauce.*

*Seafood Pasta Linguini 15.95  
Salmon, shrimp, scallops, mushrooms and zucchini  
served with linguini in a tomato wine sauce.*

*Signature Penne 12.95  
Chicken breast, lean sausage, mushrooms and  
white wine in a light cream sauce.*

*Spaghetti Bolognese 12.95  
The freshest meat sauce simmered slowly and  
served with Parmigiano-Reggiano.*

*Chicken Picatta Linguini 12.95  
Pan Sautéed chicken breast with capers and garlic  
in a white wine sauce served over linguini.*

## **Main Entrees**

*All Entrees served with Homemade Soup du Jour or Vegetarian Tomato Soup*

*Or*

*Petite House Salad or Caesar Salad*

*Or*

*Baby Grand -- Add \$2.95*

## **Chicken**

*Chicken Cordon Bleu 16.95*

*Chicken Breast stuffed with Prosciutto de Parma and Gruyere Cheese then breaded and sautéed and finished with a Madeira sauce, served with vegetables and Roasted potatoes.*

*Chicken Marsala Portobello 15.95*

*Chicken Breast pan sautéed with Portobello mushrooms in a Marsala wine sauce served with vegetables and Yukon Gold mashed potatoes.*

*Coq au Vin 16.95*

*Classic French preparation of chicken with red wine, pearl onions, button mushrooms, served with Yukon Gold mashed potatoes.*

*Chicken Ripieno 16.95*

*Chicken Breast Stuffed with spinach and Mascarpone then topped with a tomato basil sauce, served with vegetables and Yukon Gold mashed potatoes.*

*Chicken and Rock Shrimp 17.95*

*Finished with lobster sauce, baby spinach and Yukon Gold mashed potatoes.*

*Artichoke Chicken 15.95*

*Seared chicken breast with artichokes and roasted red peppers in a Feta cream sauce and Yukon Gold mashed potatoes.*

## **Pork**

*Pork Tenderloin 17.95*

*Peppercorn crusted loin with maple mustard sauce and roasted Red Bliss potatoes.*

*Center Cut Pork Chop 15.95*

*Molasses glazed pork chop, cumin corn bread stuffing and apple wine sauce.*

## **Veal and Lamb**

*Medallions of Veal 18.95*

*Veal medallions prepared with lobster, Chanterelle mushrooms in a Cognac and cream sauce, served with vegetables and Yukon Gold mashed potatoes.*

*Rack of Lamb 22.95*

*Crusted Lamb Rack served with a grain mustard sauce served with vegetables and Yukon Gold mashed potatoes.*

## **Seafood**

*Pepper Shrimp 17.95*

*Jumbo Shrimp with fresh lemon in a cream wine sauce, served with asparagus and chive mashed potatoes.*

*Yukon Crusted Salmon 17.95*

*Crisp potato crust, baby vegetables ragout and finished with Vanilla bean sauce.*

*Hawaiian Ahi Tuna 18.95*

*Coconut crusted Ahi Tuna, served with wasabi mashed potatoes and vegetables and finished with mango coulis sauce.*

*Scallops 19.95*

*Grilled Jumbo Scallops served with baby fennel and risotto, finished with a tomato Saffron broth.*

*Lobster Market Price*

*Prepared grilled, poached or thermador served with vegetables and Roasted potatoes.*

*Fresh Fish of the Day Market price*

*Ask your server*

## **Beef**

*Steak Diane 19.95*

**Prepared Tableside...** Beef medallions, Dijon mustard, shallots and Brandy in a veal demi glace, served with vegetables and Roasted potatoes.

*Chateaubriand 59.95*

**Carved tableside...** and serves Two  
Served with Béarnaise sauce, baby vegetables and Roasted potatoes.

*Filet Mignon 28.95*

Grilled Filet with Roasted Potato Batons, ginger port demi and crumbled Danish Bleu.

*Rib Eye Steak 24.95*

House Seasoned and grilled and served with Gorgonzola mashed potatoes and grilled asparagus.

*New York Steak Au Poirve 22.95*

Crusted with Peppercorn and finished with a Cognac demi and served with Yukon Gold mashed potatoes and baby vegetables.

*Steak Sinatra 21.95*

Saute' of Filet Mignon, peppers, onions and mushrooms in a Burgundy wine sauce and served with vegetables and Yukon Gold mashed potatoes.

*The Trio 24.95*

Threesome of beef, veal and lamb broiled with baked shallots, artichoke and mushroom, served with vegetables and Yukon Gold mashed potatoes.

*New York Steak and Scampi 28.95*

With Béarnaise sauce, served with Yukon Gold mashed potatoes and finished with Peppercorn sauce.

## **Children's Menu**

*Cheese Pizza 6.95*

*Chicken Tenders 6.95*

*Grilled Cheese 6.95*

*Linguini Marinara 6.95*

*Macaroni and Cheese 6.95*

## **Dessert Menu**

*Crème Brûlée 7.00*

Rich Vanilla Bean custard topped with a layer of hard caramel.

*Bananas Foster for One: 8.00 for Two: 12.00*

**Prepared Tableside...** Caramelized bananas served over Vanilla ice cream.

*Crepe Suzette for One: 8.00 for Two: 12.00*

**Prepared Tableside...** Crepes finished with a Brandy and homemade Orange Liqueur Sauce

*New York Style Cheesecake 6.00*

Rich creamy cheesecake served with raspberry gastrique sauce.

*Traditional Tiramisu 6.00*

Italian dessert garnished with chocolate shavings.

*Chocolate Soufflé 7.00*

Light and fluffy and served with whipped cream.

(May contain almonds)

*Carrot Cake 6.00*

Sweet cake with grated carrots and raisins then topped with cream cheese icing and chopped walnuts.

*Fresh Fruit Bowl (Seasonal) 6.00*

*Chef's Daily Creation*

*Ask your Server*