

Sans Souci

Restaurant & Lounge

Great Beginnings...

Mozzarella en Carrozza..... 9.00

mozzarella cheese in Italian bread, egg dipped and fried until golden brown. Served with our marinara sauce or anchovy caper sauce

***Jumbo Gulf Shrimp Cocktail..... 5.00 (ea.)**

Served with our spicy cocktail sauce

***Breaded Deep-Fried Calamari..... 13.95**

Tubes and tentacles, crispy outside tender and juicy inside, accompanied by our red sauce or spicy cocktail sauce **Add Fried Cherry peppers +2.00**

Bruschetta..... 8.95

Slices of Italian bread, brushed with olive oil and garlic topped with concassed of fresh tomatoes and basil

***Clams Casino..... 12.95**

Succulent little necks topped with garlic butter, bacon, peppers, and a touch of Romano cheese

***Crab Cakes..... 8.95 (1) 15.95(2)**

Pan seared to a crispy golden brown and served with lemon thyme chardonnay sauce

***Stuffed Mushroom Caps..... 9.95**

Filled with a rich blend of Boursin cheese and sausage, then breaded, baked, and served piping hot

French Onion Soup..... 6.95

A rich blend of chicken and beef stock, roasted onions topped with a homemade crouton and Swiss cheese

Chef's Daily Soup Selection..... 4.50

****Join us every Tuesday night, 4:30 – 8:00pm for our 19.95 Specials!****

Includes: soup, salad, one of three choice entrees, dessert, and coffee

The Main Event

Available Salad Dressings: extra dressing .75

House tomato basil vinaigrette w/ gorgonzola cheese

Creamy Peppercorn

Bleu Cheese

Zinfandel Vinaigrette

Creamy Italian

French

Ranch

Thousand Island

****All entrees include: choice of starch, vegetables, freshly baked bread, and house salad****

Caesar Salad: additional 3.50

Please inform your server for any dietary restrictions/allergies

Pasta

Linguini with Clam Sauce..... 22.95

Red or white sauce – served with garlic bread for dipping

Penne ala Vodka..... 21.95

Plum tomatoes and basil with a touch of butter, cream, and vodka

w/ Chicken 23.95

w/ Shrimp 24.95

Shrimp Scampi..... 23.95

A classic pasta dish, with lemon, garlic, capers, white wine, and tossed with angel hair pasta

Chicken Gorgonzola..... 22.95

Tender pieces of chicken breast sauteed with mushrooms, scallions, and garlic, finished with tangy gorgonzola cheese and cream tossed with penne pasta

Rigatoni Porcini..... 23.95

Imported Porcini mushrooms tossed in cream sauce with a splash of marinara

Gluten Free Penne Pasta Available upon Request +3.00

Specialties

***Grilled 16oz. Center Cut Pork Chops.....**

Thick center-cut chops served with apple chutney

Single 22.95

Twin 28.95

***Roasted Rack of New Zealand Lamb..... MP**

Served over an herbed port demi-glaze

***Tenderloin of Pork..... 22.95**

Grilled to perfection, served with raspberry demi-glaze

***Calves Liver..... 21.95**

Sauteed and served with onions, bacon, and a touch of balsamic vinegar

These items are cooked to order. Thoroughly cooking meats, poultry, seafood, shellfish, and eggs reduces the risk of foodborne illness. Consuming raw, cooked to order, or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a certain medical conditions.

Chicken

- *Marsala..... 21.95**
Sweet wine, shallots, and wild mushrooms
- *Simply Grilled..... 21.95**
Grilled, light and healthy
- *Piccata..... 21.95**
Sauteed with lemon, capers, garlic, and chardonnay
- *Parmigiana..... 22.95**
Breaded, fried, and layered with sauce and cheese served with spaghetti
- *Chicken Florentine..... 23.95**
Lightly egg dipped, topped with fresh sauteed spinach. Finished in a light garlic marsala and topped with a mornay sauce

Veal

- *Saltimbocca..... 24.95**
Prosciutto, provolone cheese, sherry wine, and sage makes a classic dish
- *Parmigiana..... 23.95**
Breaded, fried, and layered with sauce, cheese, and served with spaghetti
- *Veal Alexander..... 25.95**
Veal and shrimp sauteed with shitake mushrooms in a roasted red pepper vodka cream sauce
- *Piccata..... 23.95**
Lemon, capers, garlic, and chardonnay
- *Marsala..... 23.95**
Sauteed veal with a sweet wine mushroom sauce

From the Sea

- *Grilled Yellow Fin Tuna..... 21.95**
Plain, grilled, cajun, or teriyaki, served with wasabi mashed potatoes
- *Baked Scrod Heritage..... 22.95**
New England style with wine, lemon, butter, and cracker crumb topping
- *Sea Scallops Bercy en Casserole..... MP**
Sweet and juicy with white wine, butter, and crumb topping
- *Colossal Baked Stuffed Shrimp..... (3) 26.95 (4) 31.95**
Our own stuffing rich with crab, shrimp, and butter, baked in their shells for extra juiciness
- *Crab Cakes..... 22.95**
Pan seared to a crispy golden brown and served lemon thyme chardonnay sauce

Beef

- *Denver Steak..... 24.95**
Grilled Teres Major (shoulder tenderloin), very tender and big on flavor
 - *New York Sirloin..... 29.95**
Thick cut, prepared the way you like it
 - *Filet Mignon..... Petite, approx. 8oz. MP**
The tenderest of all cuts **Standard, approx. 11oz. MP**
- *New York Sirloin & Filet Mignon topped with Butter*

Add Surf to Any Entree

- **Add one Baked Stuffed Shrimp to any meal for an additional** 8.95**
- **Add two Baked Stuffed Shrimp to any meal for an additional** 15.95**

Certified Angus Prime Rib of Beef

- *Jack Cut..... 14 oz. 31.95**
- *Queen Cut..... 20 oz. 37.95**
- *King Cut..... 26 oz. 43.95**

Listed weight is cooked weight

Order any of our steaks topped with Maître d' butter 1.95
Sautéed Mushrooms or Onion 1.95 each

Prices subject to change without notice

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