THE Hollywood DINER BAR

Dinner Specials

Appetizers

TORTELLINI IN BRODO
THREE CHEESE TORTELLINI IN A RICH PARMESAN BROTH, DRESSED WITH AN ARUGULA AND SWEET PEPPER SALAD 15.99

CHEESESTEAK QUESADILLA
WITH PEPPERS, ONIONS AND AMERICAN CHEESE. SERVED WITH SRIRACHA KETCHUP 14.99

Entrées

ALL ENTREES INCLUDE A CUP OF SOUP OR GARDEN SALAD, CHOICE OF PUDDING.

CHEF SALAD
HAM, TURKEY, AND PROVOLONE WITH EGG, TOMATO, CUCUMBER, ONION AND MIXED GREENS, TOSSED IN HOUSE MADE 1000 ISLAND DRESSING 18.99

CHICKEN FRIED RICE BOWL
ASIAN RICE WITH FRIED EGG, CARROTS, PEAS AND TERIYAKI GLAZED CHICKEN, TOPPED WITH SCALLIONS 18.99

BUTTERNUT SQUASH RAVIOLI
TOSSED IN A LIGHT BROWN BUTTER SAUCE WITH SAGE AND SWEET ITALIAN SAUSAGE CRUMBLE 20.99

CHICKEN SALTIMBOCCA
PAN SEARED CHICKEN TOPPED WITH PROVOLONE, PROSCIUTTO AND SAGE, SERVED WITH ROASTED POTATOES AND ASPARAGUS 24.99

SIZZLING NEW YORK STRIP
12OZ NEW YORK STRIP, SEASONED AND SERVED ON A PIPING HOT SKILLET WITH GARLIC BUTTER, ROASTED POTATOES AND SAUTEED MUSHROOMS 28.99

TERRIYAKI SALMON
GRILLED SALMON WITH A TERIYAKI GLAZE, SERVED WITH FRIED RICE AND AN ASIAN VEGETABLE MEDLEY 23.99

WINTER CITRUS COD WITH WHITE BEAN RAGOUT
BAKED COD WITH A LEMON BUTTER SAUCE, SERVED OVER A WHITE BEAN RAGOUT WITH SAUTEED SPINACH 25.99

BLACKENED SHRIMP ALFREDO
SAUTEED GULF SHRIMP IN A BLACKENED SEASONING OVER A CREAMY CAJUN FETTUCCINE ALFREDO PASTA, SERVED WITH GARLIC TOAST 23.99

Daily Chef Specials

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
BEEF STEW POTATOES, CARROTS, CELERY, PEAS, GREEN BEANS. 16.99	STUFFED PEPPERS GROUND BEEF, RICE, MARINARA, MASHED POTATOES. 16.99	SALISBURY STEAK HOUSE MADE GRAVY, CREAMY MASHED POTATOES, SAUTEED GREEN BEANS. 16.99	CHICKEN POT PIE CHICKEN, POTATOES, CARROTS, PEAS, CELERY. 16.99	MAC & CRAB 2 CRAB CAKES, BAKED MACARONI & CHEESE, STEWED TOMATOES. 24.99	PRIME RIB 14OZ. USDA CHOICE, CREAMY MASHED POTATOES, SAUTEED GREEN BEANS. 27.99	POT ROAST SLOW ROASTED, GRAVY, CREAMY MASHED POTATOES, SAUTEED GREEN BEANS. 16.99