

The Breakers Dinner

Appetizers

- Cold Antipasto for Two** \$18
Salami, Prosciutto, Mozzarella, Roasted Peppers, Olives & Tomatoes
- Sautéed Shrimp** \$16
Lightly Battered & Served with Marinara or Hot Sauce
- Jumbo Shrimp Cocktail (4)**..... \$16
- Eggplant Rollatini**..... \$12
Filled with Ricotta Cheese & Prosciutto, Topped with Tomato Sauce & Mozzarella Cheese
- Baked Long Stemmed Artichoke Hearts**..... \$13
Topped with Mozzarella & Prosciutto
- Hot & Sweet Sautéed Peppers** \$13
with Anchovies
- Tomato & Mozzarella Tower** \$13
Tomato & Fresh Mozzarella Topped with Pesto, Olive Oil & Balsamic Vinaigrette

Soups & Salads

- Pasta E Fagioli**..... \$8
Cannellini Bean Soup with Tomato, Romano & Parmesan Cheese with Ditalini Pasta
- Stracciatella Romana**..... \$8
Spinach & Egg Drop Soup with Romano & Parmesan Cheese
- Tortellini en Brodo**..... \$8
Cheese Filled Pasta in a Chicken Broth
- Escarole & Beans**..... \$8
Escarole & Cannellini Beans in a Chicken Broth
- Caesar Salad** \$12
- Arugula Salad** \$12
Baby Arugula, Grape Tomatoes & Shaved Parmesan Cheese with a Balsamic Vinaigrette
- Baby Kale Salad**..... \$13
Baby Kale, Pine Nuts, Grape Tomatoes, Red Onion & Shaved Parmesan with a Lemon Vinaigrette

Pasta

- Fettuccini, Penne, Linguini, Ravioli (Meat or Cheese), Tortellini or Hay & Straw**.... \$16
Choice of Alfredo, Marinara or Vodka Sauce
- Fusilli Sausage & Broccoli Rabe**..... \$26
Fusilli Pasta with Sautéed Sausage & Broccoli Rabe in Garlic & Olive Oil
- Penne Escarole & Beans**..... \$25
Penne Pasta with Chicken, Escarole, Cannellini Beans, Garlic & Olive Oil

- Penne Lump Crab**..... \$28
Penne Pasta with Peas & Lump Crab Meat in a Vodka Sauce
- King of the Sea Fra Diavolo** \$36
Diced Shrimp & Lobster Sautéed in Tomato Puree, Olive Oil, Garlic, Basil & Cayenne Pepper over Linguine Pasta

Entrées

All Entrées Include Signature Salad & Chef's Mashed Potatoes

The Breakers recipes feature only Bell & Evans Organic Chicken and Milk Fed Veal. Sauces are prepared daily using 100% Virgin Olive Oil and All Natural Ingredients.

- Jumbo Lump Crab Cakes**..... \$30
Jumbo Lump Crabmeat, Breaded, Sautéed & Served with Rémolade Sauce
- Shrimp Scampi** \$26
Shrimp Sautéed in Butter, Garlic & White Wine Topped with Bread Crumbs Served with Rice

- Sea Scallop Scampi** \$36
Day Boat Sea Scallops Baked in Butter, Garlic, Lemon & White Wine & Served over Capellini Pasta
- Scottish Salmon**..... \$29
Salmon Baked or Grilled with Lemon & Rosemary Infused Olive Oil

Shrimp & White Wine.....\$26
*Shrimp Lightly Battered & Sautéed in a Butter
& Garlic White Wine Sauce*

Veal Milanese Breakers.....\$26
*Veal Breaded with Oreganato Bread Crumbs,
Topped with Tomatoes, Garlic, Basil & Olive Oil*

Veal Scallopini\$26
*Thinly Sliced Veal Layered with Eggplant &
Mozzarella, Sautéed in Butter, White Wine, Shallots &
Mushrooms*

Chicken Milanese\$26
*Chicken Breaded with Oreganato Bread Crumbs
& Served with Sautéed Broccoli Rabe & Lemon*

Chicken & Shrimp Francaise\$27
*Chicken & Shrimp Dipped in an Egg Batter &
Sautéed in Lemon, Butter & White Wine*

**Grilled 14 oz. Prime New York
Strip Steak** \$40

Steak Giambotta\$41
*Grilled 14 oz. NY Strip Steak Sliced & Served
with Shallots, Mushrooms, Potatoes & Peppers*

Grilled 10 oz. Filet Mignon..... \$45

Grilled Double Cut 14 oz. Pork Chop\$28
Served with a Port Wine Demi-Glace

**Grilled 16 oz. Rocky Mountain
Rub Ribeye**..... \$40

Surf & Turf Grilled \$40
8 oz. Filet Mignon & Broiled Lobster Tail

Pan Seared Long Island Duck Breast.. \$30
Served with a Grand Marnier Demi-Glace

Fresh Fish Selections.....Priced Accordingly

Italian Classics.....\$26

Your Choice of Milk Fed Veal or Bell & Evans Organic Chicken

Parmigiana *Lightly Breaded, Pan Browned, Topped with Tomato Sauce & Melted Mozzarella Cheese,
Served with a Side of Penne Pasta with Tomato Sauce*

Piccata *Floured & Sautéed in Lemon, Butter, White Wine & Capers*

Francaise *Dipped in an Egg Batter & Sautéed in Lemon, Butter & White Wine*

Marsala *Sautéed with Mushrooms & Imported Marsala Wine*

Side Orders

**Breakers Homemade
Grilled Sausage**\$10
With Marinara or Hot Sauce

Vegetables.....\$10
*Choice of Sautéed or Steamed Mushrooms,
Broccoli Rabe, Broccoli, Asparagus, Spinach,
Escarole or Carrots*

Chef's Sauces.....\$4
Au Poivre, Béarnaise or Hollandaise

