

# The Breakers Dinner

## Appetizers

<b>Jumbo Shrimp Cocktail (4)</b> ..... \$16	<b>Sautéed Shrimp</b> ..... \$16 <i>Lightly Battered &amp; Served with Marinara or Hot Sauce</i>
<b>Cold Antipasto for Two</b> ..... \$18 <i>Salami, Prosciutto, Mozzarella, Roasted Peppers, Olives &amp; Tomatoes</i>	<b>Eggplant Rollatini</b> ..... \$12 <i>Filled with Ricotta Cheese &amp; Prosciutto, Topped with Tomato Sauce &amp; Mozzarella Cheese</i>
<b>Hot Antipasto for Two</b> ..... \$18 <i>Eggplant Rollatini, Stuffed Mushrooms, Shrimp Scampi &amp; Clams Oreganato</i>	<b>Baked Long Stemmed Artichoke Hearts</b> ..... \$13 <i>Topped with Mozzarella &amp; Prosciutto</i>
<b>Fried Calamari</b> ..... \$15 <i>Lightly Battered &amp; Fried, then Tossed with Butter &amp; Garlic &amp; Served with Marinara or Hot Sauce</i>	<b>Hot &amp; Sweet Sautéed Peppers</b> ..... \$13 <i>with Anchovies</i>
<b>with Sautéed Hot Cherry Peppers</b> ..... \$16	<b>Tomato &amp; Mozzarella Tower</b> ..... \$13 <i>Tomato &amp; Fresh Mozzarella Topped with Pesto, Olive Oil &amp; Balsamic Vinaigrette</i>
<b>Clams Oreganato</b> ..... \$14 <i>Clams on the Half Shell Baked with Bread Crumbs &amp; Herbs</i>	

## Soups & Salads

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

## Pasta

<b>Fettuccini, Penne, Linguini, Ravioli (Meat or Cheese), Tortellini or Hay &amp; Straw</b> ..... \$18 <i>Choice of Alfredo, Marinara or Vodka Sauce</i>
<b>Fusilli Sausage &amp; Broccoli Rabe</b> ..... \$26 <i>Fusilli Pasta with Sautéed Sausage &amp; Broccoli Rabe in Garlic &amp; Olive Oil</i>
<b>Penne Escarole &amp; Beans</b> ..... \$25 <i>Penne Pasta with Chicken, Escarole, Cannellini Beans, Garlic &amp; Olive Oil</i>
<b>Penne Lump Crab</b> ..... \$28 <i>Penne Pasta with Peas &amp; Lump Crab Meat in a Vodka Sauce</i>
<b>King of the Sea Fra Diavolo</b> ..... \$36 <i>Diced Shrimp &amp; Lobster Sautéed in Tomato Puree, Olive Oil, Garlic, Basil &amp; Cayenne Pepper over Linguine Pasta</i>



For the comfort of our guests, please refrain from the use of cellular phones.  
We recommend guests do not use debit or check cards as your bank may hold additional funds for a period of time.  
**For parties of 6 or more, a 20% gratuity will be added.**

## 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.

<b>Sea Scallop Scampi</b> .....\$36 <i>Day Boat Sea Scallops Baked in Butter, Garlic, Lemon &amp; White Wine &amp; Served over Capellini Pasta</i>	<b>Shrimp &amp; White Wine</b> .....\$30 <i>Shrimp Lightly Battered &amp; Sautéed in a Butter &amp; Garlic White Wine Sauce</i>
<b>Jumbo Lump Crab Cakes</b> .....\$30 <i>Jumbo Lump Crabmeat, Breaded, Sautéed &amp; Served with Rémoûlade Sauce</i>	<b>Lobster Tails</b> .....\$39 <i>Twin Lobster Tails Broiled or Fra Diavolo (Sautéed in Tomato Puree, Olive Oil, Garlic, Basil &amp; Cayenne Pepper)</i>
<b>Sautéed Filet of Flounder</b> .....\$25 <i>Flounder Lightly Floured &amp; Sautéed in Lemon, Butter &amp; White Wine</i>	<b>Veal Milanese Breakers</b> .....\$26 <i>Veal Breaded with Oreganato Bread Crumbs, Topped with Tomatoes, Garlic, Basil &amp; Olive Oil</i>
<b>Shrimp Scampi</b> .....\$30 <i>Shrimp Sautéed in Butter, Garlic &amp; White Wine Topped with Bread Crumbs Served with Rice</i>	<b>Veal Scallopini</b> .....\$26 <i>Thinly Sliced Veal Layered with Eggplant &amp; Mozzarella, Sautéed in Butter, White Wine, Shallots &amp; Mushrooms</i>
<b>Scottish Salmon</b> .....\$29 <i>Salmon Baked or Grilled with Lemon &amp; Rosemary Infused Olive Oil</i>	<b>Chicken Milanese</b> .....\$26 <i>Chicken Breaded with Oreganato Bread Crumbs &amp; Served with Sautéed Broccoli Rabe &amp; Lemon</i>

### 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

<b>Chicken &amp; Shrimp Francaise</b> .....\$28 <i>Chicken &amp; Shrimp Dipped in an Egg Batter &amp; Sautéed in Lemon, Butter &amp; White Wine</i>	<b>Oven-Roasted New Zealand Rack of Lamb</b> \$39 <i>Served with a Garlic Rosemary Demi-Glace</i>
<b>Grilled 14 oz. Prime New York Strip Steak</b> .....\$40	<b>Pan Seared Long Island Duck Breast</b> .....\$30 <i>Served with a Grand Marnier Demi-Glace</i>
<b>Steak Giambotta</b> .....\$41 <i>Grilled 14 oz. NY Strip Steak Sliced &amp; Served with Shallots, Mushrooms, Potatoes &amp; Peppers</i>	<b>Fresh Fish Selections</b> .....Priced Accordingly
<b>Grilled 10 oz. Filet Mignon</b> .....\$45	
<b>Grilled Double Cut 14 oz. Pork Chop</b> .....\$28 <i>Served with a Port Wine Demi-Glace</i>	
<b>Grilled 16 oz. Rocky Mountain Rub Ribeye</b> .....\$40	
<b>Surf &amp; Turf Grilled</b> .....\$40 <i>8 oz. Filet Mignon &amp; Broiled Lobster Tail</i>	

## 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*