

The Breakers Dinner

Appetizers

Jumbo Shrimp Cocktail (4) \$16	Sautéed Shrimp \$16 <i>Lightly Battered & Served with Marinara or Hot Sauce</i>
Cold Antipasto for Two \$20 <i>Salami, Prosciutto, Mozzarella, Roasted Peppers, Olives & Tomatoes</i>	Eggplant Rollatini \$12 <i>Filled with Ricotta Cheese & Prosciutto, Topped with Tomato Sauce & Mozzarella Cheese</i>
Hot Antipasto for Two \$20 <i>Eggplant Rollatini, Stuffed Mushrooms, Shrimp Scampi & Clams Oreganato</i>	Baked Long Stemmed Artichoke Hearts \$14 <i>Topped with Mozzarella & Prosciutto</i>
Fried Calamari \$15 <i>Lightly Battered & Fried, then Tossed with Butter & Garlic & Served with Marinara or Hot Sauce</i>	Hot & Sweet Sautéed Peppers \$13 <i>with Anchovies</i>
with Sautéed Hot Cherry Peppers \$16	Tomato & Mozzarella Tower \$14 <i>Tomato & Fresh Mozzarella Topped with Pesto, Olive Oil & Balsamic Vinaigrette</i>
Clams Oreganato \$14 <i>Clams on the Half Shell Baked with Bread Crumbs & Herbs</i>	

Soups & Salads

Pasta E Fagioli \$8 <i>Cannellini Bean Soup with Tomato, Romano & Parmesan Cheese with Ditalini Pasta</i>
Stracciatella Romana \$8 <i>Spinach & Egg Drop Soup with Romano & Parmesan Cheese</i>
Tortellini en Brodo \$8 <i>Cheese Filled Pasta in a Chicken Broth</i>
Escarole & Beans \$8 <i>Escarole & Cannellini Beans in a Chicken Broth</i>
Caesar Salad \$12
Arugula Salad \$12 <i>Baby Arugula, Grape Tomatoes & Shaved Parmesan Cheese with a Balsamic Vinaigrette</i>
Baby Kale Salad \$14 <i>Baby Kale, Pine Nuts, Grape Tomatoes, Red Onion & Shaved Parmesan with a Lemon Vinaigrette</i>

Pasta

Fettuccini, Penne, Linguini, Ravioli (Meat or Cheese), Tortellini or Hay & Straw \$18 <i>Choice of Alfredo, Marinara or Vodka Sauce</i>
Linguine & Clam Sauce \$28 <i>White or Red</i>
Fusilli Sausage & Broccoli Rabe \$26 <i>Fusilli Pasta with Sautéed Sausage & Broccoli Rabe in Garlic & Olive Oil</i>
Penne Escarole & Beans \$25 <i>Penne Pasta with Chicken, Escarole, Cannellini Beans, Garlic & Olive Oil</i>
Penne Lump Crab \$29 <i>Penne Pasta with Peas & Lump Crab Meat in a Vodka Sauce</i>
King of the Sea Fra Diavolo \$36 <i>Diced Shrimp & Lobster Sautéed in Tomato Puree, Olive Oil, Garlic, Basil & 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

Caesar Salad.....additional \$3

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.

Sea Scallop Scampi.....\$36
Day Boat Sea Scallops Baked in Butter, Garlic, Lemon & White Wine & Served over Capellini Pasta

Jumbo Lump Crab Cakes.....\$30
Jumbo Lump Crabmeat, Breaded, Sautéed & Served with Rémoûlade Sauce

Sautéed Filet of Flounder.....\$27
Flounder Lightly Floured & Sautéed in Lemon, Butter & White Wine

Shrimp Scampi.....\$30
Shrimp Sautéed in Butter, Garlic & White Wine Topped with Bread Crumbs Served with Rice

Scottish Salmon.....\$30
Salmon Baked or Grilled with Lemon & Rosemary Infused Olive Oil

Shrimp & White Wine.....\$30
Shrimp Lightly Battered & Sautéed in a Butter & Garlic White Wine Sauce

Lobster Tails.....\$39
Twin Lobster Tails Broiled or Fra Diavolo (Sautéed in Tomato Puree, Olive Oil, Garlic, Basil & Cayenne Pepper)

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

Italian Classics.....\$26

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

Parmigiana *Lightly Breaded, Pan Brownded, 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*

Chicken Rollatini.....\$27
Lightly Breaded Chicken Rolled with Prosciutto & Swiss Cheese, Sautéed with White Wine & Mushrooms

Chicken & Shrimp Francaise.....\$28
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 16 oz. Rocky Mountain Rub Ribeye.....\$40

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

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

Grilled Double Cut 14 oz. Pork Chop.....\$29
Served with a Port Wine Demi-Glace

Oven-Roasted New Zealand Rack of Lamb \$39
Served with a Garlic Rosemary Demi-Glace

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

Fresh Fish SelectionsPriced Accordingly

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