

Premier Chicken Specialties

INCLUDES: SOUP or SALAD (Greek, Caesar or Tossed)
PASTA or RICE or POTATO & VEGETABLE &
COMPLIMENTARY DESSERT

Complete Dinner 7.00 extra includes:
Soup, Salad, (Greek, Caesar or Tossed),
Appetizer: Choice of Baked Clams,
Stuffed Mushrooms or Spinach Pie
Dessert, Coffee, Tea or Soda

CRABMEAT STUFFED BREAST OF CHICKEN

Skinless, boneless breast of chicken filled with Crabmeat stuffing then rolled and grilled to perfection, topped with fresh melted mozzarella cheese 24.95

"BLUE-RIBBON" CHICKEN CORDON BLEU

Boneless breast of chicken, thin slices of ham & imported Swiss cheese carefully rolled & simmered, topped with creamy mushroom gravy
"A Delectable Premier Specialty" 24.95

CAJUN BREAST OF CHICKEN

Boneless breast of chicken dredged with cajun spices then grilled to sear in the flavor 22.95

LEMON PEPPERCORN BREAST OF CHICKEN

Sautéed boneless chicken breast coated in a zesty blend of lemon & freshly ground peppercorn 22.95

CHICKEN MILANAISE

Golden pan fried chicken cutlet crowned with our special mushroom gravy topped with fresh melted mozzarella, served over fluffy rice 22.95

STUFFED BREAST OF CHICKEN FLORENTINE

Two boneless chicken breasts stuffed with sautéed spinach & feta cheese, simmered in a garlic wine sauce 23.95

CHICKEN VALENTINO

Boneless breast of chicken sautéed with fresh mushrooms, artichoke hearts & fresh melted mozzarella cheese in a garlic wine sauce 23.95

CHICKEN KEBOB

Marinated chunks of tender boneless chicken breast skewered with wedges of green peppers, onions, tomatoes & fresh mushrooms in a garlic wine sauce 22.95

BROILED HALF CHICKEN

Young tender half chicken, simply cooked & "simply great"
Allow for 20 minutes cooking time when ordering 19.95

Combinations

PREMIER SEAFOOD COMBO

Jumbo plump shrimp, tender sea scallops, filet, center cut salmon & baked clam with herb seasoned stuffing, baked in a lemon butter sauce 29.95

SEA & LAND COMBO

Tender 1/2 *Roumanian tenderloin steak, broiled to order, (2) jumbo butterfly shrimp topped with delicately seasoned crabmeat stuffing & (1) baked clam with herb seasoned stuffing baked in a lemon butter sauce 29.95

CHICKEN & BEEF TERIYAKI

Thinly sliced 1/2 *Roumanian steak & tender strips of boneless breast of chicken marinated in a mixture of soy, wine & spices 26.95

SEAFOOD KEBOB Jumbo shrimp, sea scallop, filet & grilled fresh vegetables in a garlic wine sauce with Baked Clam 29.95

SHRIMP SANTORINI

Jumbo shrimp with diced fresh tomatoes & onions cooked in a tomato cream sauce sprinkled with feta cheese 28.95

CHICKEN & (3) SHRIMP SCAMPI COMBO

Gently sautéed skinless, boneless breast of chicken and plump jumbo shrimp prepared in a buttery, garlic, white wine & lemon sauce 26.95

HOUSE COMBO

Broiled fresh filet stuffed with fresh sautéed spinach & feta cheese and (2) plump jumbo shrimp with crabmeat stuffing 26.95

STUFFED FILET COMBO (1) with Crabmeat Stuffing and (1) with Spinach & Feta Cheese 28.95

Saute & Pasta Dinner Specialties

INCLUDES: SOUP or SALAD (Greek, Caesar or Tossed)
PASTA or RICE or POTATO & VEGETABLE &
COMPLIMENTARY DESSERT

Complete Dinner 7.00 extra includes:
Soup, Salad, (Greek, Caesar or Tossed),
Appetizer; Choice of Baked Clams,
Stuffed Mushrooms or Spinach Pie
Dessert, Coffee, Tea or Soda

PENNE A LA VODKA	Tube pasta in a spicy tomato cream sauce laced with vodka Above served with grilled tender breast of chicken 6.50 extra	19.50
FETTUCCINE ALFREDO	Fettuccine swirled in a rich, yet simple sauce of butter, grated parmesan cheese, heavy cream & fresh ground black pepper Above served with grilled tender breast of chicken 6.50 extra	19.50
GREEK PASTA	Tube pasta lightly tossed with olive oil, minced fresh garlic, spinach, diced fresh tomatoes & feta cheese Above served with grilled tender breast of chicken 6.50 extra	21.50
ITALIAN PASTA	Tube pasta with olive oil, fresh minced garlic, broccoli crowns, sun-dried tomatoes, mushrooms & fresh melted mozzarella cheese Above served with grilled tender breast of chicken 6.50 extra	21.50
CHICKEN FRANCAISE	Lightly pounded boneless chicken breasts dipped in egg batter, lightly browned & simmered in a lemon wine sauce	22.75
CHICKEN MARSALA	Lightly pounded chicken breasts gently sautéed with sliced fresh mushrooms in a buttery Marsala wine sauce - Simple but delicious	22.75
CHICKEN POMODORO	Boneless breast of chicken topped with our special light pomodoro sauce	22.75
SESAME CHICKEN	Sautéed boneless breast of chicken & Vegetables, marinated in a mixture of soy, wine, spices & Sesame Seeds	22.75
SHRIMP & SCALLOPS MARINARA	Plump jumbo shrimp & sea scallops over tube pasta	32.50
FILET CAPRI	Fresh filet broiled with tangy capers in a butter wine sauce	28.25
SHRIMP & PENNE A LA VODKA	(5) Plump jumbo shrimp in a spicy tomato cream sauce laced with vodka	29.25
*TENDERLOIN TIPS	Tender pieces of Roumanian tenderloin sautéed with fresh onions and mushrooms in a wine sauce, served over fluffy rice	27.50
POACHED SALMON	Fresh salmon filet poached in a white wine broth served with steamed fresh garden vegetables - "So Healthy & So Great!"	26.95
SHRIMP FRANCAISE	(5) Jumbo Shrimp dipped in egg batter, lightly browned & simmered in a buttery lemon wine sauce	29.25
CHICKEN SCARPARIELLO	A wonderfully delicate dish with fresh broccoli crowns, artichoke hearts & mushrooms in a garlic wine sauce	23.95
CHICKEN PIZZAIOLA	Sautéed boneless breast of chicken in a fresh marinara sauce with fresh melted mozzarella over tube pasta	23.95
CHICKEN DON PABLO	Chicken sautéed with Tomatoes, Red Onions, Mushrooms & Broccoli in Garlic Wine Sauce	23.95
SHRIMP SCARPARIELLO	(5) Jumbo plump shrimp with tender broccoli crowns, artichoke hearts & sliced mushrooms in garlic wine sauce	29.95
FILET FRANCAISE	Slices of fresh filet dipped in egg batter, lightly browned & simmered in a buttery lemon wine sauce	26.95
CHICKEN SANTORINI	Tender boneless breast of chicken cooked in a tomato cream sauce sprinkled with feta cheese served over Rice	23.95
SEAFOOD POMODORO	Easy & light, plump jumbo shrimp, tender scallops, filet & (1) baked clam topped with sauteed fresh spinach, chopped fresh tomatoes & onions in a garlic wine sauce	31.50

- Sharing Charge 6.00 extra Includes Soup or Salad -