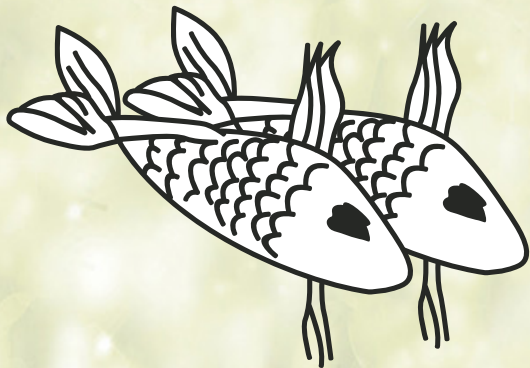


Christie's

Italian Seafood Grill

Happy New Year!

2019



# Complete Dinner

## Lobster Bisque Soup

*A creamy blend of lobster & vegetables with sherry wine*

## Jumbo Shrimp Cocktail

*Served with cocktail sauce*

## Lobster Filled Home Made Ravioli

*Served in a tomato basil cream sauce garnished with Shiitake mushrooms*

## Lump Crab Cakes

*Finished with a French Dijon mustard*

## Seafood Salad

*A combination of marinated scallops, shrimp, calamari, octopus & seppia*

## Eggplant Rollatine Parmigiana

*Filled with a blend of Ricotta & Parmesan cheeses*

## Fresh Mozzarella, Roasted Peppers & Vine Ripe Tomatoes

*Finished with virgin olive oil*

# Salad

## Our Special House Salad

*Tri color lettuce with a balsamic vinigarette dressing*

## Caesar Salad

*Romaine lettuce & croûtons in a Caesar dressing*

# Main Course

## **Penne Vodka with Shrimp & Shiitake Mushrooms 58**

*Quill shaped pasta sautéed in a pink vodka sauce  
(cream, Parmesan cheese, a touch of tomato & fresh basil)*

## **Pan-Seared Salmon 59**

*Topped with roasted garlic sauce, shiitake mushrooms, asparagus,  
baby shrimps, fresh chives and tomatoes*

## **Filet Mignon 65**

*8 oz. Grilled prime tenderloin finished with a brandy demi-glaze sauce*

## **Broiled Seafood Combination 62**

*Large crab cake, two jumbo shrimps, fillet of tilapia oreganato,  
finished with Chardonnay beuree blanc sauce*

## **Roast Prime Rib of Beef 66**

*Served in natural juices*

## **Broiled Lobster Tail 62**

*8 oz. Brazilian tail, served with drawn butter*

## **Stuffed Lobster Tail 66**

*8 oz. Brazilian tail stuffed with crab meat imperial finished with a chardonnay  
beuree blanc sauce*

## **Macademia Encrusted Red Snapper 62**

*Served over sautéed spinach and finished with a saffron lemon butter sauce*

## **Broiled Stuffed Shrimp 62**

*Jumbo shrimps stuffed with crabmeat imperial and finished with a  
chardonnay beuree blanc sauce*

## **Veal Shrimp Nicoise 62**

*Sautéed artichokes, Shiitake mushrooms, black olives, capers,  
tomato, white wine and garlic lemon butter sauce*

## **Veal Marsala 58**

*Sautéed with mushrooms in a Marsala wine sauce*

## **Veal Francese 58**

*Sautéed in lemon butter white wine sauce*

## **Chicken Francese 56**

*Breast of chicken dipped in flour & egg, then sautéed - finished with a  
Chardonnay beuree blanc sauce*





# *Complete Children's Menu*

**32.95**

*Choice of Appetizer*

- **Chicken Fingers** • **Mozzarella Sticks**

- **French Fries**

*Choice of Entree*

**Chicken Parmesan**

**Chicken Francese**

**Linguini Marinara**

**Penne Vodka**

*Choice of Desert*

## *Desserts*

**Cannoli**

**Homemade Tiramisu**

**Homemade NY Style Cheesecake**

**Chocolate Mousse Cake**