

COMBINATIONS

An eight-ounce center cut New York steak char-broiled to perfection. \$24.95

Accompanied with your choice of one:

Fried Jumbo Shrimp • Baked Stuffed Shrimp • Crab Cake • Broiled Scallops • Fried Oysters

ITALIAN SPECIALTIES

CLAM SAUCE

Tender little neck clams seasoned and steamed to perfection with Chardonnay and fresh Italian herbs and spices. Served red or white over linguini \$19.95

SEAFOOD POSOLIPPO

Shrimp, scallops, clams, mussels and Mahi Mahi seasoned and steamed to perfection with Chardonnay and fresh Italian herbs and spices. Served red or white over linguini \$22.95

SEAFOOD MILAN

Tender Shrimp, sweet sea scallops and jumbo lump crabmeat sautéed with diced tomatoes prosciutto ham and rosemary. Finished simmered in a northern Italian cream sauce. Set over imported linguini dusted with Parmesan. Accompanied with fresh garlic toast \$22.95

VEAL PICCATA FLORENTINE

Tender white veal scaloppini sautéed in butter and garlic topped with sautéed spinach and roasted red peppers. Finished in lemon wine sauce \$22.95

SCAMPI AND BROCCOLI

Jumbo shrimp sautéed in butter and garlic with fresh broccoli florets and finished with a lemon wine sauce. Served over imported linguini \$21.95

SCALLOPS PARMIGIANA

Fresh Sea scallops sautéed in olive oil with garlic simmered in our marinara sauce with melted Italian Cheese. Served over linguini \$22.95

EGGPLANT PARMIGIANA

Lightly seasoned fresh breaded eggplant fried to a golden brown glazed with our marinara sauce and topped with melted provolone cheese. Served over linguini \$16.95

SAUTÉED SHRIMP AURORA

Jumbo shrimp sautéed in olive oil with Italian sausage, fresh basil, spinach and roasted peppers. Finished with a creamy Rosa sauce and tossed with imported Orecchiette pasta \$21.95

VEAL PARMIGIANA

Lightly breaded veal, pan-fried in olive oil, baked with marinara sauce and provolone cheese \$22.95

CHICKEN PARMIGIANA

Plump boneless chicken breast dredged in seasoned bread crumbs and fried to a golden brown. Topped with our marinara sauce and provolone cheese \$17.95

CHICKEN SALTIMBUCCO ALA ROMANO

Tender boneless chicken breast sautéed in olive oil, garlic and shallots. Topped with prosciutto ham and Mozzarella cheese. Finished in a fresh sage infused Madeira wine sauce with fresh grated Romano cheese \$18.95

SHRIMP FRI DIABLO

Jumbo shrimp sautéed in olive oil and garlic and simmered in our spicy marinara sauce and served over linguini \$21.95

VEAL SAMPLER

Featuring our Veal Parmigiana and Veal Franchise. A great way to sample two of these wonderful dishes. ... \$22.95

CANNELLONI ALA MILANESE

Thin pasta crepes stuffed with our mixture of freshly ground veal, beef, chicken, ricotta cheese & fresh spinach glazed in marinara sauce, topped with a trio of Italian cheeses & baked \$18.95

VEAL FRANCHISE

Tender white veal scallopini dipped in an Italian egg batter and sautéed in butter and garlic then finished in a lemon wine sauce \$22.95

CHICKEN FRANCHISE

Boneless chicken breast dipped in an Italian egg batter and sautéed in butter and garlic and finished in a lemon wine sauce \$17.95

SAUTÉED CHICKEN PICCATA FLORENTINE

Sautéed in butter and garlic with fresh spinach and roasted red peppers and finished in a lemon wine sauce \$17.95

As seen featured
on Food Networks™ ...

GORGONZOLA FLOUNDER

Fresh Flounder stuffed with our Jumbo Lump Crab stuffing. Baked to perfection, finished with our Gorgonzola cheese cream sauce and set over Fried Tomatoes. \$26.95

THE GUY FIERI COMBO

Our Fresh Flounder Gorgonzola accompanied with our old fashion Italian Cannelloni Ala Milanese. A great way to try both specialties. \$24.95

We gladly accept most major credit cards, cash, gold or jewelry (please get an appraisal before ordering.)

Relax And Have A Cocktail! - RJM Enterprises

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www.facebook.com/TheAnchorageTavern