

MANALAPAN DINER

DINNER SPECIALS

REFER TO SERVER FOR OUR DAILY CHEF & BOARD SPECIALS SOUPS OF THE DAY & FRESH VEGETABLES

Served with Homemade Fresh Bread, Cup of Soup, Salad, and House Dessert

OUR SIGNATURE 20OZ STEAK HOUSE PORK CHOP 17.99

Served with Potato & Vegetable

ROUMANIAN (SKIRT STEAK) 18.99

Grilled & Marinated (Black Angus) Served with Potato & Vegetable

N.Y STRIP STEAK (14OZ) & SHRIMP SCAMPI 24.99

With Sauteed Mushrooms & 4 Shrimp in Garlic Sauce Served with Potato & Vegetable

RIB EYE STEAK MURPHY STYLE 24.99

18oz Steak Topped with Mushrooms, Onions, Peppers & Potatoes

GREEK TRIO 15.99

Served with Greek Salad Plated with one Piece each

MOUSSAKA

Layers of potatoes, Zucchini, Eggplant & Ground Beef baked in a blend of spice & creamy béchamel sauce.

SPANAKOPITA

Spinach & Feta Cheese Baked in Phyllo Pastry Dough

PASTITSIO

Layers of Noodles & Ground Beef Baked In a Blend of Spices & Bechamel Sauce

PASTA BOLOGNESE 13.99

Homemade Meat Sauce Tossed with Spaghetti

LINGUINE IN A RED OR WHITE CLAM SAUCE 13.99

SPAGHETTI CARBONARA 16.99

With Mushrooms, Onions, Bacon & Peas In A Cream Sauce

TOMATO BASIL PASTA 16.99

Grilled Chicken, Fresh Mozzarella, A Touch of Garlic & Penne Pasta

FETTUCINI ALFREDO WITH SHRIMP & BROCCOLI 19.99

In A Rich Parmesan Cream Sauce

FAJITA SIZZLING COMBO PLATTER 20.99

(Shrimp, Chicken & Steak) with Peppers, Mushrooms & Onions

CHICKEN OR BEEF SHISH KEBAB 15.99

Skewered With Onions & Peppers, Tomato, Mushroom Over Rice Pilaf, Served with Pita & Tzatsiki Sauce

CHICKEN TERIYAKI 16.99

Boneless Chicken Sauteed with Fresh Vegetables in a Teriyaki Sauce & Rice

CHICKEN ATHENIAN 16.99

Chicken Sauteed With Plum Tomatoes, Herbs, White Wine Sauce & Feta Cheese Over Rice

CHICKEN NICHOLAS 16.99

Sauteed In A Light Brown Sauce with Mushrooms & Asparagus Topped with Mozzarella Cheese

TROUT ALMONDINE 15.99

De Boned & Broiled With Drawn Butter and Topped with Almonds, Choice of Potato & Vegetable

FILET OF SOLE FRANCAISE 18.99

Dipped in Egg Batter, Sauteed With Lemon Butter & White Wine

APRICOT GLAZED SALMON 18.99

Broiled in a Sweet & Savory Apricot Glaze, Choice of Potato & Vegetable

SEAFOOD PAELLA 21.99

Shrimp, Scallops, Calamari & Mussels Over Saffron Rice