

Sam & Rosco's

RESTAURANT

APPETIZERS

Bruschetta

Baked Garlic Bread with Fresh Tomato Salsa 7.95

Mozzarella

Breaded and Fried with Marinara Sauce for Dipping 7.95

Stuffed Mushrooms

Beef and Sausage Stuffing, Baked with Cheese 8.95

South Western Chicken Egg Rolls

Served with Sweet Chili Sauce 8.95

Calamari

Lightly Battered and Fried, Served with Marinara Sauce 12.95

Crab Cake

Pastry Shell Filled with Crab and Seafood Stuffing. Served with a Rich Lemon Butter Sauce 12.95

Smoked Salmon

Thin Sliced and served with Capers, Red Onion, Pimiento and Basil, with Cajun Horseradish Sauce and Crostini 12.95

Gloria's Favorite Antipasto

Perfect for Sharing— Stuffed Rolled Ham with Cheese, Pepperoncini, Olives and Mushrooms on a bed of Mixed Greens 14.95

Baby Lobster

Fried Lobster Tail with Drawn Butter or Money Mustard 15.95

SIDES & SUBSTITUTIONS

A la Carte or Substitute 4.00

Sautéed Mushrooms

Sautéed Vegetables

Sautéed Spinach

Fettuccine

French Fries

Roasted Potatoes

SOUP & SALADS

Soup of the Day 5.95

House Salad 9.95

Caesar Salad 8.95

Spinach Salad 8.95

VEAL AND CHICKEN ENTREES

Veal Entrees 18.95

Chicken Entrees 17.95

Parmigiana

Veal Cutlet or Chicken Breast Baked with Meat Sauce and Mozzarella Cheese

Marsala

Veal Scallopine or Chicken Breast Tenders Sautéed in Marsala Wine Sauce with Fresh Mushrooms

Florentine

Veal Scallopine or Chicken Breast Tenders Sautéed in Marsala Wine Sauce with Fresh Mushrooms and Spinach

Romano

Veal Cutlet or Chicken Breast, Baked with Ham and Mozzarella Cheese with Mushrooms Sautéed in Marsala Sauce

Francese

Veal Scallopine or Chicken Breast Tenders Dipped in Egg and Sautéed in White Wine and Lemon Butter Sauce

Picatta

Veal Scallopine or Chicken Breast Tenders Sautéed with Onions and Capers in White Wine. Served on Angel Hair

Grilled Chicken

With a Beurre Blanc Sauce, Vegetables and Roasted Potatoes

Eggplant Parmigiana

Fried Strips of Eggplant Baked with Marinara Sauce, Ricotta and Mozzarella Cheeses 16.95

Your Safety is important to us. We encourage you not to mix drinking with driving. To arrange transportation please consult the front desk.

PASTA DISHES

Spaghetti

With Homemade Meat Sauce or Marinara Sauce 15.95

Lasagna

A Perennial Favorite, Baked with Mozzarella Cheese 16.95

Manicotti

Ricotta Filled Pasta Crepe Baked with Marinara Sauce and Cheese 15.95

Cannelloni

Ricotta Filled Shell with Mushrooms Spinach and White Wine Sauce 16.95

Tortellini

Tri-Color Cheese Tortellini, with Creamy White Wine sauce *or* Marinara 16.95

With Chicken 17.95

With Shrimp 19.95

Fettucini Alfredo

In a Creamy White Sauce 15.95

With Chicken 16.95

With Shrimp 18.95

Scampi

Jumbo Shrimp, Sauteed with Garlic Butter. Served on Angel Hair 21.95

STEAKS AND SEAFOOD

SERVED WITH SAUTÉED VEGETABLES AND ROASTED POTATOES

Steak Diane

Grilled Filet Mignon with a Rich, Red Wine Sauce 28.95

Stuffed Filet

Filet Mignon Stuffed with Cream Cheese and Herb Stuffing, Portobello Mushroom and Port Wine Sauce 32.95

Ribeye

Grilled to Perfection 26.95

New York Strip

Grilled. Served with Portabella Mushroom and Port Wine Sauce 24.95

Smothered New York Strip

Pan Seared. Topped with Onions, Mushrooms & Mozzarella in a Red Wine Sauce 26.95

Fried Shrimp

Jumbo Shrimp Fried to Golden Perfection 21.95

Stuffed Shrimp

Jumbo Shrimp Butterflied, Topped with Fresh Stuffing and Mozzarella Cheese, then Baked 22.95

Shrimp Oreganata

Large Shrimp Topped with Seasoned bread Crumbs and Baked in a lemon Butter Sauce. 21.95

Salmon

Fresh, Grilled Salmon with Lemon Butter Sauce 21.95

Tilapia

Your Choice of Broiled, Francese, Picatta, or Oreganata Style 21.95

Lobster Tail

Fried or Broiled. Served with Honey Mustard and Drawn Butter - Market

www.samandroscosrestaurant.com

Advisory: Consuming raw or undercooked foods such as meat, poultry, fish, shellfish and eggs may increase your risk of food borne illness.