

The Club at Silver Lake

Appetizers

STEAMERS \$10

– Steamed clams with a warm garlic and parsley sauce

JUMBO SHRIMP COCKTAIL \$11

– Served with cocktail sauce

ESCARGOT \$10

– Snails broiled in garlic butter served with crusty bread

FRIED CALAMARI \$8

– Served with a creamy Baja sauce

FRIED RAVIOLI \$8

– Lightly breaded, fried, served with warm house sauce

ARTICHOKE FRENCH \$10

– breaded fried artichokes in lemon butter

SPINACH ARTICHOKE DIP \$10

– Served warm with tortilla chips

– Bread Bowl no chips...+\$2.50

MEATBALL DIP \$10

– warm dip served in a bread bowl

LOADED NACHOS \$10

– cheddar cheese, olives, tomatoes, onions, jalapenos, salsa & sour cream

– Add Beef or Chicken...+\$3

PRETZELS \$9

– served with beer cheese

Salads

– Choice of Dressings: Italian, French, Ranch, Blue Cheese, Raspberry Vinaigrette, Balsamic, Poppy Seed –

DIRTY WEDGE SALAD \$9

– Grilled Romaine, topped with bacon, onion, tomato, crumbly blue

Serpent Caesar Salad \$10

– Mix of fresh romaine hearts & leafy lettuce tossed with red onion, Parmesan cheese, Caesar dressing and house made croutons

PITTSBURGH SALAD \$16

– bed of lettuce topped with veggies, cheese, fries, steak or chicken served with warm riviera dressing

SPINACH SALAD \$14

– Fresh spinach topped with egg, bacon, onion, tomato, cheddar jack cheese & hot bacon dressing

GREEK SALAD \$14

– Fresh romaine lettuce topped with pepperoncini, olives, onion, tomato, cucumber, feta cheese & house Greek dressing

CRAISIN WALNUT SALAD \$14

– Fresh romaine lettuce topped with craisins, walnuts, mandarin oranges, feta cheese

ADD TO ANY ABOVE SALAD

– Chicken (\$3) Shrimp (\$6) Steak (\$6) Calamari (\$6) Salmon (\$7) –

Side Tossed Salad \$4

Soup of the day Cup \$3, Bowl \$5

FRIDAY CHOWDER Cup \$4, Bowl \$5

– Try it in a bread bowl...\$7.50

LUNCH MENU

– Lunch Served Until 3 PM –
– Sandwiches served with choice of side, pickle –

CLUB BURGER \$11

– ½ lb. Patty - choice of cheese, lettuce, tomato, onion
– Fried Egg, Bacon, Mushrooms...\$2 each

PATTY MELT \$10

– Beef burger w/ caramelized onions, 1000 island dressing, Swiss cheese on grilled rye

BBQ PULLED PORK SLIDERS \$10

GRILLED CHICKEN \$10

– lettuce, tomato, and mayo

MEDITERRANEAN CHICKEN \$12

– topped with spinach, artichoke heart, feta cheese & balsamic glaze

CHICKEN PARMESAN SANDWICH \$11

– Breaded chicken breast topped with house red sauce & mozzarella cheese

MEATBALL HOAGIE \$11

– grilled hoagie roll with meatballs house red sauce & mozzarella cheese

PORTOBELLO MUSHROOM SANDWICH \$11

– Grilled portobello with provolone, baby spinach, crumbly bleu cheese, sun-dried tomatoes & garlic mayo

CHICKEN WINGS \$11

– Prepared to your liking...Hot, medium, mild, garlic/parm, honey mustard or BBQ, served with bleu cheese dressing and celery

CHICKEN FINGERS \$10

– served with fries or tots

Kids Menu

FINGERS & FRIES \$5

GRILLED CHEESE & FRIES \$4

HAMBURGER & FRIES \$5

– Choice of Cheese

SPAGHETTI WITH RED SAUCE \$5

– Add meatballs (\$2)

DINNER ENTRÉES

– *All entrées served with house bread and a cup of soup or side salad –
– **Non pasta dishes served with choice of starch and vegetable of the day –

CHICKEN PARMESAN \$18

– Served over pasta, topped with fresh mozzarella & house red sauce

EGGPLANT PARMESAN \$16

– Fried eggplant smothered in our house sauce, Parmesan & mozzarella cheese

SPAGHETTI & MEATBALLS \$16

– Our delicious house sauce & homemade meatballs
– Italian Sausage...+\$3.00

SEAFOOD SCAMPI \$23

– Sautéed clams, shrimp & scallops in a garlic wine sauce topped with Parmesan cheese served over fettuccine

CHICKEN ALFREDO \$16

– Freshly made creamy Alfredo sauce with grilled chicken, spinach, tomato & mushrooms over fettuccine

TRI-COLOR CHEESE TORTELLINI \$16

– Spinach, egg & tomato tortellini, tossed in a red roasted pepper garlic butter sauce
– ADD Chicken (\$3) Shrimp (\$6) Sausage (\$3)

NAPLES CHICKEN \$18

– Lightly breaded chicken breast, stuffed with ricotta cheese, spinach & tomato topped with our house sauce

CHICKEN ARTICHOKE FRENCH \$19

– An Italian-American dish of dredged & sautéed chicken cutlets and artichoke hearts in a lemon-butter & sherry sauce topped with Parmesan cheese

CHICKEN MARSALA \$18

– Lightly floured chicken breast sautéed with portobello mushrooms in a Marsala wine sauce

BROILED SHRIMP & SCALLOPS \$24

– Sautéed in a garlic/lemon wine sauce

HONEY DIJON GLAZED SALMON \$21

– Glazed with a honey/mustard sauce

CHOPPED SIRLOIN STEAK \$15

– Ground sirloin topped with mushrooms & onion brown gravy

RIBEYE STEAK \$26

– Grilled 12 oz ribeye, cooked to your liking
– ADD - mushrooms and onions (\$2)

PORK OSSO BUCO \$26

– Braised pork shanks in a hearty wine- and vegetable-based sauce

SHORT RIBS \$24

– Braised bone-in beef short ribs

BABY BACK RIBS ½ RACK-\$15, FULL RACK - \$20

– Fall off the bone grilled pork ribs smothered in bbq sauce

GRILLED PORK CHOPS \$16

– 10 oz grilled bone-in pork chop, served with apple sauce