

SEASIDE  
CAFE



# APPETIZERS-SOUPS -SALADS

## Appetizers

**SPICY CHICKEN WINGS 10.50**  
with Celery and Bleu Cheese Dressing

**CHICKEN QUESADILLA 11.50**  
with Sour Cream and Salsa

**FRIED CHICKEN TENDERS 9.00**  
with Honey Mustard Dipping Sauce

**SHRIMP COCKTAIL 14.00**  
with Cocktail Sauce and Lemon

**COCONUT FRIED SHRIMP 14.00**  
with Hot Mustard Plum Sauce

**THAI SPRING ROLLS 11.00**  
Chicken, Napa Valley Slaw, Sweet Orange Ginger Sauce

## Soups

**CHICKEN MATZO BALL 5.00**

**SOUP DU JOUR 4.75**

**WONTON SOUP 4.75**

## Salads

**TROPICANA CHEF'S SALAD 14.50**  
Chilled Mixed Greens with Ham, Turkey, Salami, Swiss, Tomato, Black Olives and Hard Boiled Egg. Served with Your Choice of Dressing

**SOUTHWEST CHICKEN SALAD 14.75**  
Crisp Lettuce with Shredded Jack & Cheddar Cheeses, Fried Chicken Tenders, Pico de Gallo and Golden Italian Dressing

**COBB SALAD 14.50**  
Avocado, Rosemary Chicken, Tomatoes, Applewood Smoked Bacon, Eggs, Crumbled Bleu Cheese

**TWIN SALAD PLATE 11.50**  
Freshly Made Tuna and Chicken Salad, served with Fresh Fruit

**CAESAR SALAD 11.00**  
Chopped Crisp Romaine Lettuce with Roasted Garlic Croutons, Grated Parmesan Cheese and a Traditional Caesar Dressing  
**With Grilled Chicken 14.50**

**TRADITIONAL TOSSED SALAD 5.50**  
Choice of Dressing: Ranch, Bleu Cheese, Thousand Island, Creamy Italian, Lite Italian, Caesar, French, Vinegar & Oil

# SANDWICHES

*All our Sandwiches are served with a Choice of Potato Salad, French Fries, Cole Slaw or Potato Chips and prepared on Your Choice of Rye, Wheat, White or Pumpernickel*

## Cold Sandwiches

**TURKEY BREAST, ROAST BEEF or HAM & CHEESE 10.00**

**TUNA or CHICKEN SALAD 10.00**

**TROPICANA CLUB SANDWICH 12.00**  
Triple Decker Sandwich with Turkey, Crisp Bacon, Lettuce and Sliced Tomato

**SOUTHWEST CHICKEN WRAP 11.00**  
Chipotle Seasoned Chicken, Avocado Cream, Salsa Fresco and Jack Cheese wrapped in a Sun-Dried Tomato Tortilla

## Hot Sandwiches

**GRILLED REUBEN 14.00**  
Shaved Corned Beef, Swiss Cheese, Sauerkraut and Russian Dressing on Grilled Rye

**OPEN FACED HOT TURKEY 13.50**  
with Yukon Gold Mashed Potatoes, Gravy and Cranberry Dressing

**GRILLED CHEESE 9.50**  
**with Bacon and Tomato 10.50**  
**with Ham 10.50**

**CORNED BEEF or PASTRAMI 13.50**  
Shaved Corned Beef or Pastrami served warm on Fresh Rye.

**PHILLY STYLE CHEESE STEAK 12.50**  
Thinly Sliced Sirloin with Provolone Cheese

**FRENCH DIP 12.00**  
Crisp Baguette, Hot Au Jus

## Panini Sandwiches

*All Panini's are served on Ciabatta Bread*

**ITALIANO 13.50**  
Prosciutto Ham, Genoa Salami, Provolone Cheese, Roasted Red Peppers and Garlic Spread

**ROSEMARY CHICKEN & PEPPER JACK 13.50**  
Grilled Chicken and Pepper Jack Cheese

**GRILLED VEGETABLE 12.50**  
Grilled Portabella, Zucchini, Peppers and Fontina Cheese with a Garlic Spinach Spread

## Burgers

*All Burgers are made with Freshly Ground Lean Angus Beef and served on a Toasted Bun with Crisp Lettuce, Sliced Tomato, Kosher Dill Pickle Spear and French Fries*

**ALL AMERICAN BURGER 10.00**  
Traditional Accompaniments

**CHEESEBURGER 11.00**  
Choice of American, Swiss or Cheddar Cheese

**BACON CHEESEBURGER 12.00**  
Topped with Crisp Bacon and Your Choice of American, Swiss or Cheddar Cheese

**MUSHROOM BURGER 12.00**  
Topped with Sautéed Mushrooms

**PATTY MELT 11.00**  
Balsamic Caramelized Onions on Marble Rye

# ENTREES

*Served with Soup or Salad, Fresh Vegetable of the Day, Choice of Yukon Gold Mashed Potatoes, French Fries or Rice Pilaf and Fresh Baked Rolls & Butter*

## ROASTED HERB HALF CHICKEN 16.50

Herb Roasted Chicken with Fresh Lemon and Rosemary

## CHICKEN PARMESAN 18.50

Boneless Breast of Chicken with Herbed Bread Crumbs, topped with Housemade Marinara Sauce and Melted Mozzarella Cheese, served with Linguini

## CAJUN CHICKEN ALFREDO 15.50

Cajun Seared Chicken Breast with Penne Pasta in a Creamy Alfredo Sauce

## SOUTHERN FRIED CHICKEN 16.50

Served with Gravy and Yukon Gold Mashed Potatoes

## ROAST TURKEY DINNER 14.50

Yukon Gold Mashed Potatoes, Stuffing and Turkey Gravy

## BAKED FLOUNDER 21.00

Fillet of Flounder topped with Maître d' Butter

**Accompanied by Crab Stuffing 23.00**

## GOLDEN FRIED JUMBO SHRIMP 19.50

Jumbo Shrimp, Cocktail Sauce and French Fries

## BAKED SALMON FILLET 21.00

Lemon, Caper and White Wine Sauce

## BROILED SEAFOOD COMBO 26.00

Fillet of Salmon, Crab Imperial, Twin Jumbo Shrimp and Jumbo Sea Scallops

## SHRIMP SCAMPI 21.50

Sautéed Shrimp with Olive Oil, Garlic, White Wine and Lemon Butter Sauce, served over Linguini

## ROASTED 12 OZ. PRIME RIB AU JUS 26.50

Served from 5 p.m. to 11 p.m.

## NEW YORK STRIP STEAK 33.75

USDA Choice 12 oz. Char Broiled Steak, Demi Glace Sauce

## MEATLOAF DINNER 14.50

Yukon Gold Mashed Potatoes, Gravy, Sweet Peas

## BREADED PORK LOIN 19.50

Sage Stuffing, Cinnamon Apple Sauce, Yukon Gold Mashed Potatoes

## VEGETABLE PLATTER 14.50

Steamed and grilled Fresh Zucchini, Squash, Asparagus, Portobello Mushroom and Rice Pilaf or Baked Potato

# SIDE ORDERS

**RICE PILAF • TODAY'S VEGETABLE • YUKON GOLD MASHED POTATOES • FRENCH FRIES  
3.50 EACH**

**DINNER CAESAR 5.00**

# CHINESE MENU

*Available Daily 12 p.m. until 4 a.m.*

## 蒸或煎鍋貼

### STEAMED OR FRIED DUMPLINGS (5 PCS.) 9.50

Ground Pork and Vegetable Dumplings, served with Spicy Ginger and Scallion Sauce

## 春卷

### CHINESE EGG ROLL 5.95

Roast Pork and Baby Shrimp with Green Cabbage and Celery

## 海鮮大會

### STIR-FRIED SEAFOOD COMBINATION 30.00

Fresh Scallops, Jumbo Shrimp, Lobster Meat, Broccoli, Snow Peas, Bok Choy, Baby Corn, Straw Mushrooms and Water Chestnuts in our Chef's Special Seafood Sauce

## 青椒牛

### BEEF WITH BROCCOLI 19.50

Stir-Fried Steak, Broccoli, Snow Peas and Straw Mushrooms in an Oyster Flavored Brown Sauce

## 雜菜雞片

### CHICKEN WITH VEGETABLES 18.50

Stir-Fried Sliced Chicken Breast, Snow Peas, Mushrooms, Water Chestnuts and Oriental Vegetables in a Light Chicken Sauce

## 左宗棠雞

### GENERAL TSO CHICKEN 18.50

Tender Chunks of Chicken, Broccoli and Scallions, with an Oriental Spicy, Hot Pepper, Garlic Sauce

## 各式撈麵

### CANTONESE LO MEIN 16.50

Stir-Fried Egg Noodles tossed with Scallions and Oriental Vegetables (Your Choice of Roast Pork, Beef, Shrimp, Chicken or Vegetable)

## 本樓炒飯

### SEASIDE FRIED RICE 12.50

Steamed Rice Stir-Fried with Eggs, Bean Sprouts, Barbecued Pork, Chicken and Shrimp

# BREAKFAST

## Beginnings

**ORANGE, GRAPEFRUIT, APPLE, CRANBERRY JUICE COCKTAIL, PINEAPPLE, TOMATO, V-8 or PRUNE JUICE 4.50**

**FRESH SLICED BANANAS 3.95**

**RUBY RED GRAPEFRUIT HALF 4.75**

**YOGURT & GRANOLA PARFAIT 8.95**

Served with Low Fat Yogurt, Granola and Fresh Berries

**CREAM OF WHEAT OR OATMEAL 5.50**

**ASSORTED COLD CEREALS 5.00**

Frosted Flakes, Froot Loops, Shredded Wheat, Rice Krispies, Special K, Corn Flakes, Raisin Bran or Total With Sliced Bananas 5.95

**SLICED NOVA LOX 15.95**

Finest Lox served with Sliced Tomatoes and Onions, a Bagel and Cream Cheese

## EGGS & OMELETTES

*Three Egg Omelettes available 24 Hours. All Omelettes are served with Home Fries and Choice of Toast, English Muffin or Bagel. Egg Substitute or Egg Whites available. Each Additional Item added to any Omelette 50¢*

**CHEESE OMELETTE 10.50**

American, Swiss, Cheddar or All Three Cheeses

**COMBINATION OMELETTE 12.00**

Choice of Bacon, Sausage, Ham, Onions, Peppers, Mushrooms, Swiss or Cheddar Cheese

**SPANISH OMELETTE 11.50**

Peppers, Onions and Tomatoes, topped with a Spicy Picante Sauce

**WESTERN OMELETTE 11.25**

Ham, Peppers and Onions

**EGGS BENEDICT 14.00**

Two Lightly Poached Eggs, Canadian Bacon, topped with Hollandaise Sauce

**AMERICAN SUNRISE 11.95**

Two Farm Fresh Eggs, Cooked Any Style, Home Fries, Choice of Crisp Bacon or Country Sausage, Breakfast Bread and Choice of Juice

**DAILY DOUBLE 12.00**

Two Eggs Any Style, Two Slices of Bacon or Sausage and Two Buttermilk Pancakes or Toast

**SIRLOIN STEAK AND EGGS 21.00**

8 oz. New York Sirloin, Two Eggs Any Style, served with Home Fries and Choice of Toast, English Muffin or Bagel

**CORNED BEEF HASH & POACHED EGGS 14.50**

Served with Home Fries and Choice of Toast, English Muffin or Bagel

## FROM THE GRIDDLE

*Served with Maple Syrup and Butter*

**BUTTERMILK PANCAKES 9.00**

**SHORT STACK 8.00**

**BLUEBERRY PANCAKES 9.50**

**FRENCH TOAST 9.00**

## SIDE ORDERS

**TOAST, ENGLISH MUFFIN OR BAGEL 3.50**

**DANISH OR MUFFINS 3.95**

**BACON, HAM OR SAUSAGE 4.50**

**CORNED BEEF HASH 5.50**

**LOW FAT COTTAGE CHEESE 4.50**

**HOME FRIES 3.50**

# BRICK OVEN PIZZA

Available in 10" and 14" PIES

*Sunday-Thursday 11 a.m. - 11 p.m.*

*Friday & Saturday 11 a.m. - 2 a.m.*

## Plain

**10" 10.50 • 14" 13.75**

## Gourmet Pies

### PEPPERONI

**10" 12.75 • 14" 15.75**

### SAUSAGE

**10" 14.75 • 14" 18.00**

### WHITE PIZZA

Caramelized Onions, Broccoli and Spinach topped with Parmesan Cheese

**10" 14.00 • 14" 17.00**

### VEGETARIAN

Grilled Zucchini, Peppers, Endive, Mozzarella Cheese and Red Sauce

**10" 12.75 • 14" 15.75**

### PIZZA PRIMAVERA

Prosciutto, Caramelized Garlic, Asparagus, Shiitake Mushrooms, Reggiano Parmesan and Torn Basil

**10" 15.75 • 14" 19.00**

### MARGARITA PIZZA

Fresh Plum Tomato Sauce with Melted Fresh Mozzarella Cheese

**10" 14.75 • 14" 18.00**

### BLT PIZZA

Crispy Pancetta and Escarole with Plum Tomatoes and Mozzarella Cheese

**10" 15.00 • 14" 18.50**

### CHICKEN PARMESAN PIZZA

Tender Breaded Chicken Pieces topped with Mozzarella and Parmesan Cheeses

**10" 15.75 • 14" 19.00**

# BEER

### DOMESTIC 6.75

Coors Light, Budweiser, Bud Light, Miller Lite, MGD

### IMPORTED 8.00

Amstel Light, Becks, Heineken, Corona

### NON-ALCOHOLIC 6.75

O'Doul's

# DESSERTS

TRIPLE CHOCOLATE FUDGE  
CHUNK CAKE 7.00

NEW YORK CHEESECAKE 7.00

STRAWBERRY CHEESECAKE 7.50

OLD FASHIONED  
CARROT CAKE 7.00  
with Cream Cheese Icing

STRAWBERRY SHORTCAKE 7.00  
Vanilla Ice Cream, Plump Fresh Strawberries

BOURBON PECAN PIE 7.00

DEEP DISH APPLE PIE 5.75  
With Vanilla Ice Cream 6.50

SUGAR FREE MARBLE  
CHEESECAKE 7.25

BANANA SPLIT 7.00  
Traditional Classic

SELECTION of ICE CREAM 5.50  
Two Scoops of Vanilla, Chocolate, Butter  
Pecan or Strawberry

## Floats & Shakes

OLD FASHIONED  
ICE CREAM SODAS 5.75

ROOT BEER FLOAT 5.75

THICK CHOCOLATE  
or VANILLA MILKSHAKE 5.75

## BEVERAGES

FRESHLY BREWED REGULAR or  
DECAFFEINATED COFFEE 2.75

SELECTION OF TEAS 2.75

SOFT DRINKS / ICED TEA 2.75

STEWART'S ROOT BEER 3.25

DR. BROWN'S SODA 3.25

MILK or SKIM MILK 2.75

HOT CHOCOLATE 2.75

BOTTLED WATER 2.75

## HOUSE WINE by the GLASS

CHARDONNAY, MERLOT,  
WHITE ZINFANDEL 6.25