

## APPETIZERS

French Fried Mozzarella Stick	7 <sup>95</sup>
Spicy Calamari tossed en Zesty Marinara	9 <sup>95</sup>
Steamed Clams Italia	10 <sup>95</sup>
Baked Clams Casino	9 <sup>95</sup>
Crabmeat Stuffed Mushrooms	9 <sup>95</sup>
Sausage Puffs	9 <sup>95</sup>
Zuppa de Clams	10 <sup>95</sup>
Louisiana Lobster Mac & Cheese	12 <sup>95</sup>
Bacon Wrapped Shrimp w/ BBQ Orange sauce	10 <sup>95</sup>



**Colossal Shrimp & Crabmeat Cocktail**

**SOUP DE JOUR** ask server for selection      cup 3<sup>95</sup> / bowl 4<sup>95</sup>

\*SEAFOOD +1

## SPECIALITY GARDEN GREENS

Authentic Caesar Salad	7 <sup>95</sup>
Crisp Mixed Garden Greens	6 <sup>25</sup>
<i>Add on to any Salad</i>	
<i>Grilled or Crispy Chicken</i>	4 <sup>95</sup>
<i>Grilled Shrimp</i>	5 <sup>95</sup>

### **Blackened Bleu Sirloin Salad 16<sup>95</sup>**

Zesty seasoned Sirloin topped with bleu cheese crumbles. served with roasted peppers & onion rings, on a bed of crisp greens tossed en white balsamic

### *Dressing Options:*

- Balsamic Vinaigrette    · French    · Ranch    · Thousand Island
- Parmesan Peppercorn    · Creamy Italian    · Honey Mustard

### *Premium Dressings 1<sup>50</sup>*

- Creamy Bleu Cheese    · Caesar    · Raspberry Vinaigrette

### *Toppings 1<sup>50</sup>*

- Bleu Cheese Crumbles    · Feta Cheese Crumbles

\*ALL DINNERS SERVED WITH YOUR CHOICE OF TWO SIDES: Simple Salad, Baked Potato, Fries, White Rice, Penne with red sauce, Fresh Vegetable      \*Exceptions have 1 side

*Please inform us of dietary restrictions/preferences so we may accommodate*

Sidel's Catering available for all occasions, on or off premises

Contact Persons: Richard and Christine Sedelnick 570.343.6544

Closed Sundays & Mondays, exception made for private parties

*Thank you for letting us serve you!*

# ENTRÉES

## BEEF Mkt. Price

Broiled 16 oz NY Strip Steak  
 Grilled 10 oz Black Angus Filet Mignon

- ❖ Wine & Mushroom
- ❖ Asiago Cream +2
- ❖ Calabrese with mixed peppers and potatoes\* +4
- ❖ Bourbon JD +3<sup>50</sup>
- ❖ Creamy Horseradish +1
- ❖ Cabernet Mushroom Reduction +3



## *Sidel's Surf and Turf*

8oz Filet Mignon en chasseur sauce and 8oz Lobster Tail Mkt. Price

## CHICKEN

- Baked Chicken Cacciatore peppers, onions and mushrooms en tomato sauce 18<sup>95</sup>
- Breast of Chicken ala Parmigiana over pasta \* 18<sup>95</sup>  
 with added Eggplant 19<sup>95</sup>
- Tender Strips of Chicken en Butter Garlic Sauce 17<sup>95</sup>  
 or prepared Calabrese\* or Francaise 18<sup>95</sup>
- Chef's Specialty Sauté Strips of Chicken en Marsala Wine, Mushrooms, Walnuts and Eggplant topped with Mozzarella Cheese 18<sup>95</sup>
- Chicken Strips ala Scarpaletti with Hot Italian Sausage, en tomato basil consommé tossed with penne pasta \* 18<sup>95</sup>

## VEAL- PORK

Prime Cut Formula Fed Veal Rib Chop en Butter garlic Mkt. Price

- ❖ Asiago Cream +2
- ❖ Calabrese peppers and potatoes\* +4

- Sauté Tender Cutlets of Veal Marsala Wine & Mushroom 23<sup>95</sup>  
 or Francaise style w/toast points egg-dipped, en lemon white wine sauce 23<sup>95</sup>
- Breaded Cutlets of Veal ala Parmigiana over pasta \* 19<sup>95</sup>  
 with added Eggplant 20<sup>95</sup>



Zesty Mesquite Double Thick Pork Rib Chops Au Jus 20<sup>95</sup>

- ❖ Teriyaki glaze +2
- ❖ Bourbon Jack Daniel's Glaze +1
- ❖ Asiago Cream +2
- ❖ Calabrese peppers and potatoes \*+4

## LAMB - LIVER

Broiled Calves Liver with sauté onions and bacon	16 <sup>95</sup>
New Zealand Rack of Lamb en Chambord Sauce	Mkt. Price

## FISH - SEAFOOD

Breaded Jumbo Dry Scallops with Tartar or Cocktail Sauce	25 <sup>95</sup>
Broiled Jumbo dry Scallops en lemon Wine Sauce	25 <sup>95</sup>
Baked Jumbo Lump Crabmeat, Scallops, and Shrimp Au Gratin	24 <sup>95</sup>
1 Pound Rock Lobster Tail broiled to perfection served with Drawn Butter	Mkt. Price
Baked Crabmeat Stuffed Shrimp Puffs topped with a lite basil cream sauce	22 <sup>95</sup>
Baked Crabmeat Stuffed Fillet of Flounder	20 <sup>95</sup>
Pan Seared Fillet of Wild Salmon	
❖ Cajun Style 23 <sup>95</sup>	❖ En Lemon Sauce 22 <sup>95</sup>
❖ Crabmeat Stuffed and Baked 24 <sup>95</sup>	❖ Apple Roasted with sundried tomatoes and Bartlett Pears 24 <sup>95</sup>



Creamy Lobster Carbonara tossed en Linguini *	22 <sup>95</sup>
Sauté Shrimp Scampi over Linguini *	19 <sup>95</sup>
Sauté Shrimp en Marinara Sauce served	19 <sup>95</sup>
Lobster Fra Diablo with Shrimp and Clams en Spicy Marinara over Linguini*	29 <sup>95</sup>
Sauté Jumbo dry Scallops en sherry cream tossed with homemade pasta *	25 <sup>95</sup>

ALL DINNERS SERVED WITH YOUR CHOICE OF TWO SIDES: \*exceptions have 1

Baked Potato, Fries, White Rice, Pasta with red sauce, Simple Salad, Fresh Vegetable  
*Please inform us of dietary restrictions/preferences so we may accommodate*

## PASTA *Served with simple salad*

Meat or Cheese Ravioli en Tomato Sauce	14 <sup>95</sup>
Linguini with Red or White Clam Sauce	14 <sup>95</sup>
Fettuccini Alfredo	14 <sup>95</sup>
Angel Hair with Meatballs	14 <sup>95</sup>
Linguini with Marinara Sauce	14 <sup>95</sup>
Penne en Vodka Sauce	14 <sup>95</sup>
Add on to any Pasta dish or Entrée	Meatballs 4 <sup>95</sup> Chicken Grilled/Crispy 5 <sup>95</sup>
	Sausage 4 <sup>95</sup> Shrimp 6 <sup>95</sup>

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