

## Beer Feature

Samuel Adams Summer Ale  
\$4.25

## OVALON

Bar & Grill  
Est. 1946

Clos-du Bois

Cabernet

\$8.50 gls \$36.00 btl

## STARTERS

Crab & Sweet Corn Chowder 5.95  
Zucchini & Fresh Mozzarella Neapolitan 5.95  
Chicken Teriyaki Pot Stickers soy glaze 5.95  
Calamari Fritti Marinara Sauce 8.95  
Clams Casino -or- Baked Italian Clams 8.95  
Mushrooms stuffed with Crabmeat 9.95  
Jumbo Shrimp or Colossal Crab Cocktail 14.95  
French Onion Soup 4.95  
Mozzarella Sticks 4.95  
Ovalon Combo- clam casinos, crab stuffed  
mushrooms plus shrimp cocktail 13.95

## SALADS

Grilled Peach Salad Peaches Filled With Melted Fresh  
Mozzarella, Over Mixed Greens, Roasted Cherry Tomatoes, Red  
Onions, & Balsamic Dressing 5.95  
Seafood Salad 15.95  
Ovalon Antipasto 8.95  
Surf & Turf Salad 15.95  
Caesar Salad 5.95  
Steak Antipasto 13.95  
La Buffalina Fresh Mozzarella, Tomato, Balsamic 6.95

## SMALL PLATES

Jumbo Chicken Wings Mild, Hot, Teriyaki, 8.95  
Crispy Ranch or Buffalo Chicken Wrap with Fries 9.95  
Pulled Pork Sandwich On Ciabatta With Fries 8.95  
6oz. Open Faced Delmonico Fire Grilled Topped With  
Sautéed Onions & Mushrooms over Homemade Bread 12.95  
Chicken Cheese Steak On Ciabatta & Fries 6.95  
1/2 Chicken Parmigiana Over Spaghetti 11.95  
4oz. Filet or 4oz. Open Face Starch & Vegetables 16.95  
Meatball or Sausage & Scamutz, fries 6.95  
Chip Steak with Cheese, fries 6.95  
Chicken Fingers & fries 7.95

## OVALON SPECIALS

Include soup or salad, starch & vegetable medley

### **12oz. Ribeye Steak**

*Fire Grilled, Natural Au jus 20.95*

### **Cajun Blackened Salmon**

*Cajun Cream Sauce 20.95*

### **Chicken Romesco**

*Fresh Tomato, Basil, Romano Infused Wine Sauce 18.95*

### **Fire Grilled Swordfish**

*Blueberry Glaze 19.95*

### **Veal Valdostino**

*Prosciutto, Sun Dried Tomato, Portabella, Melted*

*Mozzarella, Marsala Sauce 24.95*

### **Mesquite Smoked Trout**

*Brown Butter 18.95*

### **Herb Crusted Pork Medallions**

*Herbed Honey Glaze 20.95*

### **Pan Seared Scallops**

*Scampi Sauce 24.95*

## OVALON CLASSICS

Include soup or salad, starch & vegetable medley.  
Pork Powerhouse grilled pork loin crab & dill cream 24.95

Fire Grilled Delmonico 12oz. 20.95 16oz. 26.95

Liver Lyonnaise Bacon Onions Sherry Wine Sauce 18.95

Jumbo Lump Crab Cakes - dueling sauces 24.95

8 oz. Center Cut Filet Mignon 31.95

Twin Filet-Gorgonzola crust sauce Marsala 31.95

Filet ala Greek-Colossal Crab, garlic, lemon & oregano au jus  
Single 4oz. 26.95 Twin 4oz. 38.95

Crab Au Gratin -or- Sautéed Colossal Crab 27.95

Chicken Calabrese - mushrooms, onions & peppers, garlic  
wine sauce 18.95

Cold Water Lobster Tail 10-12oz. 54.95

Surf & Turf - 4oz. Filet, 10oz. Lobster 64.95

Chicken Francais - lemon butter 17.95

Veal Marsala - 24.95

Chicken Parmigiana - over angel hair 17.95

Veal Parmigiana - over angel hair 24.95

European Style Chicken Spinach, Sun Dried Tomatoes,  
Prosciutto, & Fresh Mozzarella. Natural Au Jus 18.95

Shrimp and Colossal Crabmeat Francais 24.95

Chicken and Colossal Crabmeat Picatta 24.95

## PASTA Includes soup or salad

Pasta Jambalaya Shrimp, Sausage & Chicken In A Tangy  
Herbed Blush Sauce Tossed With Penne 23.95

Shrimp & Sun dried Tomato Scampi 21.95

Cavatelli or Ravioli-meatballs or sausage 13.95

Capellini or Penne-meatballs or sausage 11.95

Eggplant Parmesan over spaghetti 13.95

Pasta Vegetarian 13.95

The Man Says

"Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Food-Bourne Illness"

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**Cabernet**  
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