

# Anthony's

RISTORANTE & BALLROOM

SPRINGFIELD



## ~ Raw Bar ~



JUMBO U-8 SHRIMP COCKTAIL • \$21 || OYSTERS • 6 for \$14 • 12 for \$28

## ~ Starters ~

### ARUGULA & BEET SALAD • \$16

tomatoes, red onion, pistachios, fresh pears, gorgonzola cheese, limoncello vinaigrette

### TRADITIONAL CAESAR SALAD • \$12

chopped romaine, homemade croutons, parmesan cheese, creamy caesar dressing

### SCRIPPELLE SOUP • \$13

homemade crepes rolled with locatelli cheese served in chicken broth

### WEST PHILLY BAKED CLAMS • \$20

seasoned with oil, garlic, parsley & in the oven they go!

### PULLED PORK SPRING ROLLS • \$18

broccoli rabe, cherry peppers, sharp provolone

### MEATBALL GRANDE • \$20

served with ricotta cheese over italian style salad & gravy

### CLAMS CASINO • \$18

a house favorite - chopped cape may clams, bacon, onions, bell peppers & fresh herbs. wow!

### SHRIMP LEJON • \$18

a house favorite, tender shrimp stuffed with horseradish, wrapped in bacon, served with lejon sauce



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## - Entrées -

**GNOCCHI OR RAVIOLI • \$26 • child \$15**

served with meatballs in anthony's red gravy

**VEAL GINA • \$42**

sautéed with a 4oz baby lobster tail, finished in a grand marnier creme sauce

**VEAL OSCAR • \$42**

sautéed with jumbo lump crab & white asparagus, topped with swiss cheese & finished in a white wine sauce

**VEAL PARMIGIANA • \$37**

breaded veal cutlets topped with provolone cheese & anthony's gravy

**BLACKENED SALMON & SCALLOPS • \$44**

prepared in a sweet chili sauce served with mixed greens

**CHICKEN PARMIGIANA • \$34**

breaded & fried, topped with provolone cheese & anthony's gravy

**EGGPLANT PARMIGIANA • \$28**

simply the best! sliced thin, topped with provolone and our marinara sauce

**CHICKEN ALLA STEPHEN • \$42**

boneless breast, pan seared with shrimp, jumbo lump crab and finished in a grand marnier creme sauce

**LOBSTER RAVIOLI • \$36**

stuffed with ricotta cheese and chunks of lobster meat, finished in a lobster sherry creme with fresh basil

**CRAB CAKES • \$42**

"our secret recipe" - jumbo lump crab meat, no fillers, broiled & served with cocktail sauce & fresh lemon

**PORK CHOP • \$42**

double cut, grilled to perfection, topped with mushrooms & onions in a madeira wine sauce

**FILET MIGNON • \$54**

10oz center cut, black angus fresh off the coals, your choice of mushrooms & onions or au poive

**BROILED LOBSTER TAIL • \$48**

10-12oz tail, broiled to golden perfection, served with fresh lemon and melted butter

stuffed with crab imperial • (add \$9)

ALL ENTRÉES SERVED WITH PENNE PASTA OR VEGETABLE DU JOUR & HOMEMADE MASHED POTATOES

⇒ **HAPPY NEW YEAR** ⇐

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