

SPRINGFIELD

Anthony's

RISTORANTE & BALLROOM

VALENTINE'S DAY MENU

Soups & Salads

LOBSTER BISQUE • 10

rich and creamy, finished with a splash of sherry

SCRIPPELLE SOUP • 13

anthony's house specialty - homemade crepes rolled with parmesan cheese in chicken broth

CAESAR SALAD • 12

crisp romaine lettuce, homemade croutons, parmesan cheese, with creamy caesar dressing

ARUGULA & BEET SALAD • 16

fresh arugula tossed with beets, cucumbers, tomatoes, apples, gorgonzola, drizzled with limoncello vinaigrette

For The Kids

SPAGHETTI & MEATBALLS • 16.99

SPAGHETTI & BUTTER • 16.99

RAVIOLI & MEATBALLS • 16.99

CHICKEN TENDERS & FRIES • 16.99

Apps

FRESH OYSTERS • 6 for 14 • 12 for 28

fresh shucked east coast oysters, served with cocktail sauce, mignonette and fresh lemon

SHRIMP COCKTAIL • 21

jumbo gulf u-8 shrimp, freshly cooked and chilled, served with cocktail sauce and fresh lemon

BAKED CLAMS • 20

west philly specialty, seasoned with oil, garlic, parsley

SHRIMP LEJON • 18

jumbo shrimp stuffed with horseradish, wrapped in bacon

CLAMS CASINO • 18

chopped with bacon, onion, bell pepper and fresh herbs

EGGPLANT PARMIGIANA • 14

a house specialty - sliced thin and lightly fried, layered with homemade marinara and provolone cheese

MEATBALL GRANDE • 20

served with fresh ricotta cheese over italian style salad & "anthony's gravy"

• Est. 1993 •

anthonysatspringfield.com

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Entrées

GNOCCHI OR RAVIOLI • 26

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 include mashed potatoes and vegetable medley or side of penne pasta w/ gravy

NO SUBSTITUTIONS TO THE MENU!

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