

# 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

### 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"

### For The Kids

#### SPAGHETTI & MEATBALLS • 16.99

#### SPAGHETTI & BUTTER • 16.99

#### RAVIOLI & MEATBALLS • 16.99

#### CHICKEN TENDERS & FRIES • 16.99

• Est. 1993 •

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## Entrées

**GNOCHI 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 poivre

**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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