



Jersey Shore Restaurant Week April 13th – 22nd 2018

Bar Anticipation's Mahogany Room Lunch Served 11am-4pm

Choice of One Appetizer, Soup or Salad

Chef's Daily House-made Soup, Manhattan Clam Chowder or Mixed Green Salad with Choice of Dressing

Parmesan Calamari

Hand Breaded Calamari, Fried & Tossed in Parmesan Cheese. Served with Marinara Sauce.

Breaded Shark Bites

Bite Size Pieces of Deep Fried Breaded Shark, Served with Chipotle Ranch & a Lemon Wedge

Caprese Skewers

Roasted Cherry Tomato, Fresh Mozzarella, Basil, Roasted Red Pepper & Sharp Provolone Cheese
Served over Mixed Greens with a Drizzle of Balsamic Glaze

Choice of One Entree

The Brunch Burger

Our Signature Burger Grilled to your Specification, Topped with Crisp Bacon, a Fried Egg and American Cheese.
Presented on a Toasted Brioche Bun, Served with Fries and a Crisp Pickle.

Spring Strawberry Salad

Fresh Mixed Greens tossed in a Light Strawberry Balsamic Vinaigrette with Strawberry Slices, Almonds,
Grape Tomato & Sliced Cucumbers. Topped with Sliced Grilled Chicken Breast.

Smoked BBQ Chicken Sandwich

Slow Smoked Tender Shredded Chicken in Hickory BBQ Sauce, topped with Pickled Red Onions & Provolone
Cheese, Presented on a Bavarian Pretzel Roll. Served with Fries and a Crisp Pickle.

Almond Crusted Mahi Mahi

Fresh Mahi Mahi Filet with an Almond, Panko & Dill Crust, Pan Seared to Perfection.
Drizzled with Lemon Butter Sauce. Served with Wild Rice & Seasonal Vegetables.

Chicken Osso Bucco

Roasted Bone-In Chicken Topped with a Country Gravy. Served with Mashed Potatoes & Seasonal Vegetables

Chimichurri Steak

Grilled Sliced Steak, Cooked to Your Liking, Topped with a Fresh Chimichurri Herb Sauce
Served over Toast Points with Mashed Potatoes & Seasonal Vegetables

Choice of One Dessert

Strawberry Angel Food Cake

Topped with Fresh Strawberries, Strawberry Sauce & Whipped Cream

Vanilla or Chocolate Ice Cream

\$14.95 per person