

APPETIZERS

French Fried Mozzarella Stick	7.95
Spicy Calamari tossed en Zesty Marinara...	9.95
Steamed Clams Italia	12.95
Baked Clams Casino	10.95
Crabmeat Stuffed Mushrooms.....	9.95
Sausage Puffs.....	9.95
Zuppa de Clams	12.95
Louisiana Lobster Mac & Cheese	13.95
Bacon Wrapped Shrimp w/ BBQ Orange sauce	12.95



COLOSSAL SHRIMP & CRABMET COCKTAIL

SOUP DE JOUR

ask server for selection
cup 3.95 / bowl 4.95
*SEAFOOD +1

SPECIALITY GARDEN GREENS

Authentic Caesar Salad	7.95
Crisp Mixed Garden Greens.....	6.25
Add on to any Salad Grilled or Crispy Chicken	4.95
Grilled Shrimp	5.95

Blackened Bleu Sirloin Salad 16.95
Zesty seasoned Sirloin topped with bleu cheese crumbles. Served with roasted peppers & onion rings, on a bed of crisp greens tossed en white balsamic.

DRESSING OPTIONS

Balsamic Vinaigrette | French Ranch | Thousand Island | Parmesan Peppercorn
Creamy Italian | Honey Mustard

PREMIUM DRESSINGS

1.50

Creamy Bleu Cheese | Caesar | Raspberry Vinaigrette

TOPPINGS

1.50

Bleu Cheese Crumble | Feta Cheese Crumbles

ALL DINNERS SERVED WITH YOUR CHOICE OF TWO SIDES*

Simple Salad | Baked Potato | Fries | White Rice | Penne with red sauce | Fresh Vegetable
*Exceptions have 1 side

ENTRÉES

BEEF

Broiled 16oz. NY Strip Steak	Mkt. Price
Grilled 10oz. Black Angus Filet Mignon	
Wine & Mushroom Bourbon JD +3.50	
Asiago Cream +2.00 Creamy Horseradish +1.00	
Calabrese with mixed peppers and potatoes* +4.00	
Cabernet Mushroom Reduction +3.00	

Sidel's Surf and Turf

8oz. Filet Mignon en chasseur sauce and 8oz. Lobster Tail



CHICKEN

Baked Chicken Cacciatore peppers, onions and mushrooms en tomato sauce.....	18.95
Breast of Chicken ala Parmigiana over pasta *	18.95
with added Eggplant.....	19.95
Tender Strips of Chicken en Butter Garlic Sauce	17.95
or prepared Calabrese* or Francaise	18.95
Chef's Specialty Sauté Strips of Chicken en Marsala Wine, Mushrooms, Walnuts and Eggplant topped with Mozzarella Cheese	18.95
Chicken Strips ala Scarpaletti with Hot Italian Sausage, en tomato basil.....	18.95
consommé tossed with penne pasta*	

VEAL- PORK

Prime Cut Formula Fed Veal Rib Chop en Butter garlic.....	Mkt. Price
Asiago Cream +2.00 Calabrese peppers and potatoes* +4.00	
Sauté Tender Cutlets of Veal Marsala Wine & Mushroom	23.95
or Francaise style w/toast points egg-dipped, en lemon white wine sauce	23.95
Breaded Cutlets of Veal ala Parmigiana over pasta *	19.95
with added Eggplant	20.95
Zesty Mesquite Double Thick Pork Rib Chops Au Jus.....	20.95
Marsala wine and Mushroom +2.00	
Asiago Cream +2.00	
Bourbon Jack Daniel's Glaze +1.00	
Calabrese peppers and potatoes *+4.00	

LAMB - LIVER

Broiled Calves Liver with sauté onions and bacon	16.95
New Zealand Rack of Lamb en Chambord Sauce.....	Mkt. Price

FISH - SEAFOOD

Breaded Jumbo Dry Scallops with Tartar or Cocktail Sauce	25.95
Broiled Jumbo dry Scallops en lemon Wine Sauce	25.95
Baked Jumbo Lump Crabmeat, Scallops, and Shrimp Au Gratin	24.95
1 Pound Rock Lobster Tail broiled to perfection served with Drawn Butter.....	Mkt. Price
Baked Crabmeat Stuffed Shrimp Puffs topped with a lite basil cream sauce	22.95
Baked Crabmeat Stuffed Fillet of Flounder	20.95
Pan Seared Fillet of Wild Salmon	
Cajun Style	23.95
En Lemon Sauce.....	22.95
Crabmeat Stuffed and Baked.....	24.95
Apple Roasted with sundried tomatoes and Bartlett Pears.....	24.95
Creamy Lobster Carbonara tossed en Linguini*	24.95
Sauté Shrimp Scampi over Linguini*	19.95
Sauté Shrimp en Marinara Sauce served over Linguini	19.95
Lobster Fra Diablo with Shrimp and Clams en Spicy Marinara over Linguini*	34.95
Sauté Jumbo dry Scallops en sherry cream tossed with homemade pasta*	25.95



ALL DINNERS SERVED WITH YOUR CHOICE OF TWO SIDES

*Exceptions have 1

Baked Potato | Fries | White Rice | Pasta with red sauce | Simple Salad | Fresh Vegetable

PASTA

Served with simple salad

Meat or Cheese Ravioli en Tomato Sauce	14.95
Linguini with Red or White Clam Sauce.....	14.95
Fettuccini Alfredo	14.95
Angel Hair with Meatballs.....	14.95
Linguini with Marinara Sauce	14.95
Penne en Vodka Sauce	14.95

ADD ON TO ANY PASTA DISH OR ENTRÉE

Meatballs 4.95 | Sausage 4.95 | Shrimp 6.95

Please inform us of dietary restrictions/preferences so we may accommodate.

Sidel's Catering available for all occasions, on or off premises
Contact Persons: Richard and Christine Sedelnick 570.343.6544
Closed Sundays & Mondays, exception made for private parties.
Prices subject to change.

Thank you for letting us serve you!