

Mother's Day

at

The Van's

Dinner Menu

APPETIZERS

Relish Tray \$3.95 per person ∞ Soup of the Day \$4.95 ∞ Onion Soup au Gratin \$9.95
Escargot \$11.95 ∞ Fried Calamari \$11.95 ∞ Oysters Rockefeller (3) \$10.95
Sautéed Garlic Prawns \$10.95 ∞ Prawn Cocktail \$10.95 ∞ Dungeness Crab Cakes \$14.95

SALADS

Spring Mix Salad \$5.95 ∞ "Authentic" Caesar \$8.95 ∞ Fresh Spinach \$8.95

ENTRÉE SELECTIONS

All Dinners Include:

*Fresh Baked Sourdough Bread, seasonal Sautéed Vegetables
and your choice of: Herbed Rice, Plain or Garlic Mashed Potatoes or French Fries*

LINGUINI PRIMAVERA

Seasonal vegetables sautéed with garlic and olive oil, combined with linguini pasta (vegetarian) \$16.95

BROILED CHICKEN

1/2 Jumbo Local Chicken Mesquite Broiled and Basted with Rosemary and Garlic \$18.95

FETTUCINE CON POLLO

Smoked Chicken, Sun Dried Tomatoes and Green Onion in a Garlic Cream Sauce \$18.95

BAKED HAM

Slices tender and sweet, with an orange raisin sauce \$19.95

FRIED PRAWNS

Five Jumbo white shrimp, deep-fried with our Tempura "style" batter \$21.95

GENOESE PORK CHOP

Stuffed with Italian sausage and Mozzarella Cheese, draped with a Creamy Basil sauce \$22.95

GRILLED SCALLOPS

"Our Exclusive" preparation of two hand made breaded patties pan fried golden brown \$22.95

SALMON

Mesquite Broiled Salmon Fillet basted with a lemon/dill butter \$26.95

NEW YORK STEAK

Prime Aged Sirloin Strip \$29.95

BLACKENED FILET MIGNON

Marinated in "Our Blend" of Cajun Spices, Accompanied by "Our Famous" Dipping Sauce \$36.95

PRIME RIB AU JUS

Slow cooked to perfection

English Cut \$28.95 ∞ Exposition Cut \$36.95 ∞ The Van's Bone-in cut \$42.95

"MAINE" LOBSTER TAIL

Over 3/4 of a pound, broiled to a golden hue \$59.95.

Save Room For Our Homemade Desserts!

An Extra Charge will be applied for splitting or dividing entrees. Minimum purchase of \$15.00 per person is required