

★ Americana ★ DINNER SPECIALS

SERVED WITH A CUP OF SOUP AND MIXED GARDEN SALAD

**CHEF'S
SPECIALS:**



- BAKED BEEF STEW**
served with Fresh Vegetables & Potato17.55
- BAKED STUFFED PEPPERS**
served with Potato & Vegetable17.55
- BARBECUED SPARE RIBS & CHICKEN**
served with Potato and Vegetable19.75
- STEAK TERIYAKI**
served with Rice or Pasta23.65
- HOMEMADE BAKED LASAGNA**16.45

- | |
|--|
| GREEK PASTICHIO with Greek Salad16.45 |
| GREEK MOUSSAKA with Greek Salad16.45 |

ALL ENTREES BELOW SERVED WITH POTATO AND VEGETABLE OR PASTA

<p>BROILED SEAFOOD:</p>	BROILED JUMBO SHRIMP (6)23.00
	SHRIMP SCAMPI over Rice Pilaf23.00
	BROILED DEEP SEA SCALLOPS26.35
	BROILED FILET of SOLE23.65
	BROILED FILET of BOSTON SCROD21.95
	BROILED BROOK TROUT19.75
	BROILED TUNA STEAK23.00
BROILED SALMON FILET21.95	
<p>STUFFED SEAFOOD:</p>	STUFFED JUMBO SHRIMP (4) with Crabmeat & Lemon Butter Sauce 24.15
	STUFFED FILET of SOLE with Crabmeat & Lemon Butter Sauce 24.15
	STUFFED FILET FLORENTINE with Spinach & Feta Cheese23.00
	STUFFED MUSHROOMS with Crabmeat19.25
<p>FRIED SEAFOOD:</p>	FRIED JUMBO SHRIMP (6)23.00
	FRIED DEEP SEA SCALLOPS26.35
	FRIED CLAM STRIPS18.15
	FRIED FILET of SOLE23.00
<p>STEAKS & CHOPS:</p>	N.Y. CUT SIRLOIN STEAK with Mushroom Caps & Onion Rings 28.00
	BROILED RIB STEAK with Mushroom Caps & Onion Rings . 28.00
	BROILED CHOPPED SIRLOIN STEAK with Fried Onions16.45
	SLICED LONDON BROIL21.95
	VIRGINIA HAM STEAK with Pineapple Ring18.65
	BROILED BEEF LIVER with Onions15.35
	BROILED HALF SPRING CHICKEN17.90
	BROILED PORK CHOPS with Applesauce19.00
BROILED LAMB CHOPS with Mint Jelly24.15	
<p>ROASTS & ENTREES:</p>	ROAST TOP SIRLOIN of BEEF, Au Jus17.55
	ROAST TURKEY with Dressing17.55
	BAKED VIRGINIA HAM with Brown Gravy17.55
	ROAST HALF SPRING CHICKEN with Stuffing17.55
	BAKED MEATLOAF with Mushroom Gravy17.55

★ Americana ★ DINNER SPECIALS

SERVED WITH A CUP OF SOUP AND MIXED GARDEN SALAD

CHEF'S SPECIALS:



SAUTÉ SESAME BREAST OF CHICKEN <i>served over Rice</i>20.85
BROILED SLICED LONDON BROIL <i>with Mushroom Gravy,</i> <i>served with Potato & Vegetable</i>21.95
FRIED CLAM STRIPS & (21) SHRIMP <i>served with Potato and Vegetable</i>19.75
CHICKEN STIR-FRY <i>served with Rice</i>19.75
BAKED MANICOTTI PARMIGIANA14.85
HOMEMADE BAKED LASAGNA16.45

GREEK PASTICHIO with Greek Salad16.45
GREEK MOUSSAKA with Greek Salad16.45

ALL ENTREES BELOW SERVED WITH POTATO AND VEGETABLE OR PASTA

BROILED SEAFOOD: 	BROILED JUMBO SHRIMP (6)23.00
	SHRIMP SCAMPI <i>over Rice Pilaf</i>23.00
	BROILED DEEP SEA SCALLOPS26.35
	BROILED FILET of SOLE23.65
	BROILED FILET of BOSTON SCROD21.95
	BROILED BROOK TROUT19.75
	BROILED TUNA STEAK23.00
STUFFED SEAFOOD:	STUFFED JUMBO SHRIMP (4) <i>with Crabmeat & Lemon Butter Sauce</i>	24.15
	STUFFED FILET of SOLE <i>with Crabmeat & Lemon Butter Sauce</i>	24.15
	STUFFED FILET FLORENTINE <i>with Spinach & Feta Cheese</i>23.00
	STUFFED MUSHROOMS <i>with Crabmeat</i>19.25
FRIED SEAFOOD:	FRIED JUMBO SHRIMP (6)23.00
	FRIED DEEP SEA SCALLOPS26.35
	FRIED CLAM STRIPS18.15
	FRIED FILET of SOLE23.00
STEAKS & CHOPS: 	N.Y. CUT SIRLOIN STEAK <i>with Mushroom Caps & Onion Rings</i>	28.00
	BROILED RIB STEAK <i>with Mushroom Caps & Onion Rings</i>28.00
	BROILED CHOPPED SIRLOIN STEAK <i>with Fried Onions</i>16.45
	SLICED LONDON BROIL21.95
	VIRGINIA HAM STEAK <i>with Pineapple Ring</i>18.65
	BROILED BEEF LIVER <i>with Onions</i>15.35
	BROILED HALF SPRING CHICKEN17.90
	BROILED PORK CHOPS <i>with Applesauce</i>19.00
BROILED LAMB CHOPS <i>with Mint Jelly</i>24.15	
ROASTS & ENTREES:	ROAST TOP SIRLOIN of BEEF, Au Jus17.55
	ROAST TURKEY <i>with Dressing</i>17.55
	BAKED VIRGINIA HAM <i>with Brown Gravy</i>17.55
	ROAST HALF SPRING CHICKEN <i>with Stuffing</i>17.55
	BAKED MEATLOAF <i>with Mushroom Gravy</i>17.55

★ Americana ★ DINNER SPECIALS

SERVED WITH A CUP OF SOUP AND MIXED GARDEN SALAD

CHEF'S SPECIALS:



BAKED POT ROAST	
<i>served with Potato Pancake and Vegetable</i>	17.55
BEEF GOULASH	
<i>served with Noodles</i>	18.65
BAKED STUFFED SHELLS	
<i>with Melted Mozzarella Cheese</i>	15.95
HOMEMADE BAKED LASAGNA	16.45

GREEK PASTICHIO with Greek Salad	16.45
GREEK MOUSSAKA with Greek Salad	16.45

ALL ENTREES BELOW SERVED WITH POTATO AND VEGETABLE OR PASTA

BROILED SEAFOOD: 	BROILED JUMBO SHRIMP (6)	23.00
	SHRIMP SCAMPI over Rice Pilaf	23.00
	BROILED DEEP SEA SCALLOPS	26.35
	BROILED FILET of SOLE	23.65
	BROILED FILET of BOSTON SCROD	21.95
	BROILED BROOK TROUT	19.75
	BROILED TUNA STEAK	23.00
	BROILED SALMON FILET	21.95
STUFFED SEAFOOD:	STUFFED JUMBO SHRIMP (4) with Crabmeat & Lemon Butter Sauce	24.15
	STUFFED FILET of SOLE with Crabmeat & Lemon Butter Sauce	24.15
	STUFFED FILET FLORENTINE with Spinach & Feta Cheese . . .	23.00
	STUFFED MUSHROOMS with Crabmeat	19.25
FRIED SEAFOOD:	FRIED JUMBO SHRIMP (6)	23.00
	FRIED DEEP SEA SCALLOPS	26.35
	FRIED CLAM STRIPS	18.15
	FRIED FILET of SOLE	23.00
STEAKS & CHOPS: 	N.Y. CUT SIRLOIN STEAK with Mushroom Caps & Onion Rings	28.00
	BROILED RIB STEAK with Mushroom Caps & Onion Rings .	28.00
	BROILED CHOPPED SIRLOIN STEAK with Fried Onions . . .	16.45
	SLICED LONDON BROIL	21.95
	VIRGINIA HAM STEAK with Pineapple Ring	18.65
	BROILED BEEF LIVER with Onions	15.35
	BROILED HALF SPRING CHICKEN	17.90
	BROILED PORK CHOPS with Applesauce	19.00
	BROILED LAMB CHOPS with Mint Jelly	24.15
ROASTS & ENTREES:	ROAST TOP SIRLOIN of BEEF, Au Jus	17.55
	ROAST TURKEY with Dressing	17.55
	BAKED VIRGINIA HAM with Brown Gravy	17.55
	ROAST HALF SPRING CHICKEN with Stuffing	17.55
	BAKED MEATLOAF with Mushroom Gravy	17.55

★ Americana ★ DINNER SPECIALS

SERVED WITH A CUP OF SOUP AND MIXED GARDEN SALAD

CHEF'S SPECIALS:



CORNED BEEF & CABBAGE <i>with Boiled Potato</i>	17.55
BAKED OVEN SHORT RIBS <i>with Oven Potatoes,</i> <i>served with Vegetable</i>	21.95
ROAST HALF CHICKEN <i>with Apple Raisin Stuffing,</i> <i>served with Potato and Vegetable</i>	17.55
STIR-FRY CHICKEN & STEAK <i>served with Rice or Pasta</i> . . .	23.00
SAUTÉED VEAL PICCATA <i>with Caper Wine Sauce,</i> <i>served over Rice or Pasta</i>	21.95
BAKED STUFFED FILET OF SOLE FLORENTINE <i>with Feta Cheese</i> <i>and Sautéed Fresh Spinach, served with</i> <i>Potato and Vegetable</i>	23.00
HOMEMADE BAKED LASAGNA	16.45

GREEK PASTICHIO <i>with Greek Salad</i>	16.45
GREEK MOUSSAKA <i>with Greek Salad</i>	16.45

ALL ENTREES BELOW SERVED WITH POTATO AND VEGETABLE OR PASTA

BROILED SEAFOOD: 	BROILED JUMBO SHRIMP (6)	23.00
	SHRIMP SCAMPI <i>over Rice Pilaf</i>	23.00
	BROILED DEEP SEA SCALLOPS	26.35
	BROILED FILET of SOLE	23.65
	BROILED FILET of BOSTON SCROD	21.95
	BROILED BROOK TROUT	19.75
	BROILED TUNA STEAK	23.00
BROILED SALMON FILET	21.95	
STUFFED SEAFOOD:	STUFFED JUMBO SHRIMP (4) <i>with Crabmeat & Lemon Butter Sauce</i>	24.15
	STUFFED FILET of SOLE <i>with Crabmeat & Lemon Butter Sauce</i>	24.15
	STUFFED FILET FLORENTINE <i>with Spinach & Feta Cheese</i>	23.00
	STUFFED MUSHROOMS <i>with Crabmeat</i>	19.25
FRIED SEAFOOD:	FRIED JUMBO SHRIMP (6)	23.00
	FRIED DEEP SEA SCALLOPS	26.35
	FRIED CLAM STRIPS	18.15
	FRIED FILET of SOLE	23.00
STEAKS & CHOPS: 	N.Y. CUT SIRLOIN STEAK <i>with Mushroom Caps & Onion Rings</i>	28.00
	BROILED RIB STEAK <i>with Mushroom Caps & Onion Rings</i>	28.00
	BROILED CHOPPED SIRLOIN STEAK <i>with Fried Onions</i>	16.45
	SLICED LONDON BROIL	21.95
	VIRGINIA HAM STEAK <i>with Pineapple Ring</i>	18.65
	BROILED BEEF LIVER <i>with Onions</i>	15.35
	BROILED HALF SPRING CHICKEN	17.90
	BROILED PORK CHOPS <i>with Applesauce</i>	19.00
BROILED LAMB CHOPS <i>with Mint Jelly</i>	24.15	
ROASTS & ENTREES:	ROAST TOP SIRLOIN of BEEF, <i>Au Jus</i>	17.55
	ROAST TURKEY <i>with Dressing</i>	17.55
	BAKED VIRGINIA HAM <i>with Brown Gravy</i>	17.55
	ROAST HALF SPRING CHICKEN <i>with Stuffing</i>	17.55
	BAKED MEATLOAF <i>with Mushroom Gravy</i>	17.55

★ Americana ★ DINNER SPECIALS

SERVED WITH A CUP OF SOUP AND MIXED GARDEN SALAD

CHEF'S SPECIALS:



BAKED POT ROAST <i>served with Potato Pancake and Vegetable</i>	17.55
ROAST PRIME RIB OF BEEF <i>served with Potato & Vegetable</i>	26.35
ROAST LOIN OF PORK <i>with Applesauce, served with Potato and Vegetable</i>	18.65
BAKED LEMON CHICKEN <i>served with Oven Potatoes</i>	18.15
BAKED MACARONI & CHEESE <i>served with Crab Cake</i>	17.55
SHRIMP CREOLE <i>served over Rice or Pasta</i>	23.00
BAKED STUFFED CABBAGE <i>served with Potato & Vegetable</i>	17.55
CHICKEN & SHRIMP PAELLA <i>served over Rice or Pasta</i>	24.15
STIR-FRY STEAK & SHRIMP <i>served over Rice or Pasta</i>	24.15
CHICKEN & SHRIMP SCAMPI <i>served over Rice or Pasta</i>	24.15
HOMEMADE BAKED LASAGNA	16.45

GREEK PASTICHIO <i>with Greek Salad</i>	16.45
GREEK MOUSSAKA <i>with Greek Salad</i>	16.45

ALL ENTREES BELOW SERVED WITH POTATO AND VEGETABLE OR PASTA

BROILED SEAFOOD: 	BROILED JUMBO SHRIMP (6)	23.00
	SHRIMP SCAMPI <i>over Rice Pilaf</i>	23.00
	BROILED DEEP SEA SCALLOPS	26.35
	BROILED FILET of SOLE	23.65
	BROILED FILET of BOSTON SCROD	21.95
	BROILED BROOK TROUT	19.75
	BROILED TUNA STEAK	23.00
BROILED SALMON FILET	21.95	
STUFFED SEAFOOD:	STUFFED JUMBO SHRIMP (4) <i>with Crabmeat & Lemon Butter Sauce</i>	24.15
	STUFFED FILET of SOLE <i>with Crabmeat & Lemon Butter Sauce</i>	24.15
	STUFFED FILET FLORENTINE <i>with Spinach & Feta Cheese</i>	23.00
	STUFFED MUSHROOMS <i>with Crabmeat</i>	19.25
FRIED SEAFOOD:	FRIED JUMBO SHRIMP (6)	23.00
	FRIED DEEP SEA SCALLOPS	26.35
	FRIED CLAM STRIPS	18.15
	FRIED FILET of SOLE	23.00
STEAKS & CHOPS: 	N.Y. CUT SIRLOIN STEAK <i>with Mushroom Caps & Onion Rings</i>	28.00
	BROILED RIB STEAK <i>with Mushroom Caps & Onion Rings</i>	28.00
	BROILED CHOPPED SIRLOIN STEAK <i>with Fried Onions</i>	16.45
	SLICED LONDON BROIL	21.95
	VIRGINIA HAM STEAK <i>with Pineapple Ring</i>	18.65
	BROILED BEEF LIVER <i>with Onions</i>	15.35
	BROILED HALF SPRING CHICKEN	17.90
	BROILED PORK CHOPS <i>with Applesauce</i>	19.00
BROILED LAMB CHOPS <i>with Mint Jelly</i>	24.15	
ROASTS & ENTREES:	ROAST TOP SIRLOIN of BEEF, <i>Au Jus</i>	17.55
	ROAST TURKEY <i>with Dressing</i>	17.55
	BAKED VIRGINIA HAM <i>with Brown Gravy</i>	17.55
	ROAST HALF SPRING CHICKEN <i>with Stuffing</i>	17.55
	BAKED MEATLOAF <i>with Mushroom Gravy</i>	17.55

★ Americana ★ DINNER SPECIALS

SERVED WITH A CUP OF SOUP AND MIXED GARDEN SALAD

CHEF'S SPECIALS:



"AMERICANA SPECIAL" HOMEMADE BEEF GOULASH <i>over Buttered Noodles</i>	18.65
ROAST LOIN OF PORK with Apple Raisin Stuffing <i>served with Potato and Vegetable</i>	18.65
ROAST FRESH HAM with Apple Raisin Stuffing, <i>served with Potato and Vegetable</i>	17.55
ROAST LEG OF LAMB with Mint Jelly, <i>served with Potato and Vegetable</i>	19.25
ROAST PRIME RIB OF BEEF Au Jus, served <i>with Potato & Vegetable</i>	26.35
YANKEE POT ROAST served with Potato Pancake <i>and Vegetable</i>	17.55
ROAST BRISKET OF BEEF, Au Jus, <i>served with Potato & Vegetable</i>	17.55

GREEK PASTICHIO with Greek Salad	16.45
GREEK MOUSSAKA with Greek Salad	16.45

ALL ENTREES BELOW SERVED WITH POTATO AND VEGETABLE OR PASTA

BROILED SEAFOOD: 	BROILED JUMBO SHRIMP (6)	23.00
	SHRIMP SCAMPI over Rice Pilaf	23.00
	BROILED DEEP SEA SCALLOPS	26.35
	BROILED FILET of SOLE	23.65
	BROILED FILET of BOSTON SCROD	21.95
	BROILED BROOK TROUT	19.75
	BROILED TUNA STEAK	23.00
	BROILED SALMON FILET	21.95
STUFFED SEAFOOD:	STUFFED JUMBO SHRIMP (4) with Crabmeat & Lemon Butter Sauce	24.15
	STUFFED FILET of SOLE with Crabmeat & Lemon Butter Sauce	24.15
	STUFFED FILET FLORENTINE with Spinach & Feta Cheese . . .	23.00
	STUFFED MUSHROOMS with Crabmeat	19.25
FRIED SEAFOOD:	FRIED JUMBO SHRIMP (6)	23.00
	FRIED DEEP SEA SCALLOPS	26.35
	FRIED CLAM STRIPS	18.15
	FRIED FILET of SOLE	23.00
STEAKS & CHOPS: 	N.Y. CUT SIRLOIN STEAK with Mushroom Caps & Onion Rings	28.00
	BROILED RIB STEAK with Mushroom Caps & Onion Rings .	28.00
	BROILED CHOPPED SIRLOIN STEAK with Fried Onions . . .	16.45
	SLICED LONDON BROIL	21.95
	VIRGINIA HAM STEAK with Pineapple Ring	18.65
	BROILED BEEF LIVER with Onions	15.35
	BROILED HALF SPRING CHICKEN	17.90
	BROILED PORK CHOPS with Applesauce	19.00
BROILED LAMB CHOPS with Mint Jelly	24.15	
ROASTS & ENTREES:	ROAST TOP SIRLOIN of BEEF, Au Jus	17.55
	ROAST TURKEY with Dressing	17.55
	BAKED VIRGINIA HAM with Brown Gravy	17.55
	ROAST HALF SPRING CHICKEN with Stuffing	17.55
	BAKED MEATLOAF with Mushroom Gravy	17.55

★ Americana ★ DINNER SPECIALS

SERVED WITH A CUP OF SOUP AND MIXED GARDEN SALAD

CHEF'S SPECIALS:



ROAST LEG OF LAMB <i>with Mint Jelly,</i> <i>served with Potato and Vegetable</i>	19.25
ROAST PRIME RIB OF BEEF <i>Au Jus,</i> <i>served with Potato & Vegetable</i>	26.35
STIR-FRY STEAK & SHRIMP <i>served over Rice or Pasta</i>	24.15
YANKEE POT ROAST <i>served with Potato Pancake</i> <i>and Vegetable</i>	17.55
ROAST LOIN OF PORK <i>with Apple Raisin Stuffing,</i> <i>served with Potato and Vegetable</i>	18.65
ROAST BRISKET OF BEEF, <i>Au Jus,</i> <i>served with Potato and Vegetable</i>	17.55
CHICKEN PRIMAVERA <i>served with Angel Hair Pasta</i>	20.85

GREEK PASTICHIO <i>with Greek Salad</i>	16.45
GREEK MOUSSAKA <i>with Greek Salad</i>	16.45

ALL ENTREES BELOW SERVED WITH POTATO AND VEGETABLE OR PASTA

BROILED SEAFOOD: 	BROILED JUMBO SHRIMP (6)	23.00
	SHRIMP SCAMPI <i>over Rice Pilaf</i>	23.00
	BROILED DEEP SEA SCALLOPS	26.35
	BROILED FILET of SOLE	23.65
	BROILED FILET of BOSTON SCROD	21.95
	BROILED BROOK TROUT	19.75
	BROILED TUNA STEAK	23.00
BROILED SALMON FILET	21.95	
STUFFED SEAFOOD:	STUFFED JUMBO SHRIMP (4) <i>with Crabmeat & Lemon Butter Sauce</i>	24.15
	STUFFED FILET of SOLE <i>with Crabmeat & Lemon Butter Sauce</i>	24.15
	STUFFED FILET FLORENTINE <i>with Spinach & Feta Cheese</i> . . .	23.00
	STUFFED MUSHROOMS <i>with Crabmeat</i>	19.25
FRIED SEAFOOD:	FRIED JUMBO SHRIMP (6)	23.00
	FRIED DEEP SEA SCALLOPS	26.35
	FRIED CLAM STRIPS	18.15
	FRIED FILET of SOLE	23.00
STEAKS & CHOPS: 	N.Y. CUT SIRLOIN STEAK <i>with Mushroom Caps & Onion Rings</i>	28.00
	BROILED RIB STEAK <i>with Mushroom Caps & Onion Rings</i> .	28.00
	BROILED CHOPPED SIRLOIN STEAK <i>with Fried Onions</i> . . .	16.45
	SLICED LONDON BROIL	21.95
	VIRGINIA HAM STEAK <i>with Pineapple Ring</i>	18.65
	BROILED BEEF LIVER <i>with Onions</i>	15.35
	BROILED HALF SPRING CHICKEN	17.90
	BROILED PORK CHOPS <i>with Applesauce</i>	19.00
BROILED LAMB CHOPS <i>with Mint Jelly</i>	24.15	
ROASTS & ENTREES:	ROAST TOP SIRLOIN of BEEF, <i>Au Jus</i>	17.55
	ROAST TURKEY <i>with Dressing</i>	17.55
	BAKED VIRGINIA HAM <i>with Brown Gravy</i>	17.55
	ROAST HALF SPRING CHICKEN <i>with Stuffing</i>	17.55
	BAKED MEATLOAF <i>with Mushroom Gravy</i>	17.55