



ROLAND'S

# Soups & Salads

## **Orange Salad**

Strips of grilled chicken, orange slices and toasted sunflower seeds atop mixed greens. Drizzled with orange vinaigrette dressing - 11.00

## **Smoked Duck Salad**

Smoked duck and feta cheese atop mixed greens. Finished with strawberry dressing - 12.00

## **Mixed Green Salad**

Served with your choice of dressing - 5.00

## **Greek Salad**

Crisp lettuce topped with tomatoes, onions, cucumber, black olives and feta cheese. Finished with our own Greek dressing - 7.00

## **Caesar Salad**

Crisp romaine with a creamy garlic dressing - 7.00  
**With Black Tiger Shrimp or Grilled Chicken - 11.00**

## **Soup of the Day - 5.00**

## **New England Clam Chowder**

Gourmet soup with tender pieces of clam - 6.00

## **Soup & Salad**

Our fresh soup of the day and mixed green salad with your choice of dressing - 9.00

# Lunch Entrees

## **Filet of Beef Tenderloin**

A 6 oz. filet of beef tenderloin served with fried potatoes and garden vegetables - 17.00

## **Fresh Atlantic Salmon**

A tender poached fillet of salmon presented on a bed of rice. Served with vegetable of the day - 14.00

## **Pasta of the Day - Market Price**

## **Traditional Canadian Club Sandwich**

Served with a salad - 13.00

Served with French fries - 11.00

## **Grilled Mediterranean Sandwich**

Grilled eggplant, red peppers and onions with goat cheese on a Vienna bun.

Served with your choice of soup or salad - 10.00

## **Stuffed Chicken Breast**

Stuffed with brie cheese and pistachio nuts and drizzled with a lemon cranberry sauce. Served with rice - 15.00

## **Wood Smoked Atlantic Salmon**

With onions, capers, lettuce and herbed cream cheese on a toasted bagel. Served with a garden salad - 11.00

## **New York Steak Sandwich**

8 oz. New York steak on a fresh baked Vienna bun topped with sautéed onions and mushrooms. Served with your choice of French fries or soup - 16.00

A charge of 2.50 will be added for substitutions.

# Appetizers, Salads and Soups

## **Escargot in Garlic Butter**

Finished with cheese and sautéed to perfection - 10.00

## **Smoked Nova Scotia Salmon**

Smoked salmon served with herbed cream cheese and flatbread - 9.00

## **Shrimp Cocktail**

Jumbo black tiger shrimp with our house cocktail sauce - 10.00

## **Mixed Green Salad**

Served with your choice of dressing - 6.00

## **Caesar Salad**

Crisp romaine with a creamy garlic dressing - 7.00

## **Greek Salad**

Crisp lettuce topped with tomatoes, onions, cucumber, black olives and feta cheese. Finished with our own Greek dressing - 7.00

## **Warm Spinach Salad**

With bacon, mushrooms, onions and raspberry vinaigrette - 7.00

## **Bruschetta**

Tomatoes brushed with fresh herbs and extra virgin olive oil over Italian bread - 7.00

## **Carpaccio of Beef**

Thinly sliced raw beef tenderloin with a balsamic glaze, extra virgin olive oil and fresh grated parmesan cheese - 13.00

## **Old Austrian Style**

**Creamy Garlic Soup** - 6.00

## **French Onion Soup au Gratin**

Smothered with melted Swiss cheese - 6.00

## **New England Clam Chowder**

Gourmet soup with tender pieces of clam - 6.00

**Soup of the Day** - 5.00

# Seafood

## **Broiled Caribbean Lobster Tail**

An 8 oz. Caribbean lobster tail - 36.00

## **Scallops in Creamy Herb Sauce**

Served with rice - 18.00

## **Pan Fried Pickerel**

Lightly breaded and served with boiled potatoes - 19.00

## **Seafarer's Choice**

Crab au Gratin, Sautéed Tiger Shrimp, Sea Scallops and Fillet of Sole - 24.00

## **Fresh Atlantic Salmon Fillet**

With herbs and butter.

Served with boiled potatoes - 18.00

# Charbroiled Entrées

We use only grain fed AAA Canadian beef, expertly aged and cut on premises.  
All charbroiled entrées are served with your choice of potato and garden vegetables.

## **New York Steak**

A 12 oz. cut - 24.00

## **New Zealand Rack of Lamb**

A 18 oz. cut - 35.00

## **Beef Tenderloin**

**Shish Kabob** - 19.00

## **T-Bone Steak**

A 16 oz. cut - 24.00

## **Filet of Beef Tenderloin**

10 oz. - 32.00    8 oz. - 28.00

## **Porterhouse Steak**

A 16 oz. cut - 24.00

Add Sautéed Giant Tiger Shrimp or Scallops in Garlic Butter to any entrée for 10.00

# Entrées

## **Wiener Schnitzel**

Milk fed veal breaded and pan fried in butter. Served with homefries - 19.00

## **Stuffed Chicken Breast**

Stuffed with asparagus, green onions and red peppers, drizzled with creamy tomato sauce and served with rice - 18.00

## **Veal Marsala**

Two veal scaloppine sautéed with mushrooms and Marsala wine. Served with fresh pasta - 19.00

## **Chicken Pasta**

Chicken, tomatoes and pesto in a light cream sauce - 17.00

## **Roland's Lasagna**

Made with lean ground beef, tomato sauce and cheese - 13.00

## **Fettuccine Primavera**

A medley of fresh vegetables sautéed in garlic and olive oil.  
Served over a bed of fresh noodles - 16.00

If you don't see an item on our menu that you think you may enjoy, please feel free to inquire.  
If it's possible to prepare it, we will!  
Taxes and gratuities are not included.