

## *Appetizers*

|   |              |
|---|--------------|
| <b>Buffalo Bites</b>  | 6            |
| Bite size cuts of fresh breast of chicken lightly dusted in seasoned flour, cooked to a golden brown and tossed in our special Buffalo sauce, (mild, medium, hot). Served with blue cheese dressing.  |              |
| <b>Tender Chicken Breast Strips</b>   | 6.5          |
| Strips of breast of chicken breaded with Japanese panko bread crumbs and deep fried golden brown. Served with honey Dijon sauce.  |              |
| <b>Sesame Seared Tuna</b>   | 11           |
| Yellow Fin Tuna served with Asian slaw tossed with ginger soy vinaigrette and served with soy sauce, pickled ginger and wasabi sauce.   |              |
| <b>Calamari</b>   | 8            |
| Marinated calamari dusted in seasoned flour and deep fried. Served with marinara sauce.   |              |
| <b>Crab Cakes</b>   | 9            |
| Special lump crabmeat accented with Old Bay seasoning. Topped with cold mustard sauce.  |              |
| <b>Chicken Quesadillas</b>  | 8            |
| Sautéed breast of chicken, fresh vine ripened tomatoes, Spanish onions, scallions, with a blend of cheddar and monterey jack cheeses inside a tomato basil tortilla. Served with mango salsa, jalapeño peppers and sour cream.              |              |
| <b>Spinach and Artichoke Dip</b>  | 7            |
| Baby spinach and artichoke hearts in thick creamy cheese sauce accented with garlic. Served with tri-colored tortilla chips.  |              |
| <b>Shrimp Cocktail</b>  | 9            |
| Poached jumbo shrimp served in a martini glass on a bed of greens with cocktail sauce & a ginger lime sauce.  |              |
| <b>Portobello Mushroom Stack</b>  | 9            |
| Grilled Portobello mushrooms, fresh mozzarella, tomato and baby greens with balsamic vinaigrette.   |              |
| <b>Bruschetta</b>   | 6            |
| Thick slices of Italian bread brushed with virgin olive oil accented with garlic, tomatoes, olives, roasted red peppers & mozzarella cheese. Served with red wine marinara sauce.   |              |
| <b>Mucho Nachos "Ole"</b>   | 8            |
| Tri-colored tortilla chips covered with our signature chili, loaded with lettuce, tomato, onions, olives, scallions, and smothered with melted cheddar and Monterey jack cheeses. Served with mango salsa, jalapeno peppers and sour cream. |              |
| <b>Grilled Chicken</b>  | <b>Add 3</b> |

## *Soups*

|                     |   |
|---------------------|---|
| <b>Homemade</b>     |   |
| <b>Soup du jour</b> |   |
| Cup                 | 3 |
| Bowl                | 4 |

## *Chili*

Loaded with meat, beans, onions and cheddar cheese  
Crock 5

## *Sides*

|                        |     |
|------------------------|-----|
| Crisp Garden Salad     | 4   |
| Side Caesar Salad      | 4   |
| Scoop of Tuna Salad    | 4   |
| Cole Slaw              | 2   |
| Baked Potato           | 3   |
| Loaded Baked Potato    | 4.5 |
| French Fries           | 3   |
| Homemade Apple Sauce   | 2   |
| Cucumber/Tomato Slices | 2   |

## **"Early Bird" Dinner Menu**

Sunday - Thursday  
4:00 p.m. - 6:00 p.m.

**\$9.95**

Early Bird includes your choice of soda, tea or coffee

### Starters

Soup or House Salad

### Entrées

Chicken Marsala over Spaghetti

Grilled Mahi with Rice Pilaf & Vegetables

½ Rack BBQ Ribs with Cole Slaw & French Fries

Homemade Meatloaf over Mashed Potatoes with  
Mushroom Sauce

Beef Brisket with Demi Glaze served with Mashed  
Potatoes & Vegetables

Chicken Carbonara tossed with Penne Pasta, Bacon,  
Alfredo Sauce & Broccoli

NO SUBSTITUTIONS, PLEASE

Cannot be combined with any other specials, offers, or coupons

## **"Special Lunch Menu"**

**\$5.95**

Monday - Friday 11:00 a.m. - 2:00 p.m.

½ Southern Style Tuna

½ BLT

½ Island Tuna Melt

½ Grilled Ham and Swiss

Buffalo Bites

**"The above items are served with a cup of soup."**

*18% Gratuity maybe added to parties of 6 or more*

## *Salads*

|   |                             |
|---|-----------------------------|
| <b>The Shenandoah House Salad</b>   | 8                           |
| A bed of baby greens topped with Feta cheese, candied pecans, caramel Granny Smith apples, roasted red peppers, topped with our homemade croutons, served with a side of our buttermilk ranch dressing.                 |                             |
| <b>Greek Isle Salad</b>   | 8                           |
| A bed of baby greens topped with feta cheese, Kalamata olives, cucumbers, tomato wedges, pepperoncinis peppers and red onions. Served with a side of our Aegean Greek salad dressing.                                   |                             |
| <b>Gorgonzola Salad</b>   | 8                           |
| A bed of baby greens topped with Gorgonzola cheese, grape tomatoes, Kalamata olives, and our homemade croutons. Served with balsamic vinaigrette dressing.  |                             |
| <b>The above salads accompanied with the following</b>  |                             |
| <b>Grilled Chicken or Calamari</b>  | <b>Add 3</b>                |
| <b>Blackened Mahi Mahi or Grilled Shrimp</b>  | <b>Add 5</b>                |
| <b>Peanut Crusted Chicken Salad</b>   | 11                          |
| Fresh spinach tossed with strawberry vinaigrette, fresh sliced strawberries, feta cheese, and grilled chicken. <b>Substitute Mahi Add 3</b>   |                             |
| <b>Chicken Cobb Salad</b>   | 11                          |
| Baby greens topped with blue cheese crumbles, eggs, tomatoes, apple smoked bacon and grilled chicken breast served with ranch dressing. <b>Substitute Shrimp Add 5</b>  |                             |
| <b>Jerk Chicken Salad</b>   | 11                          |
| Baby greens tossed with mango vinaigrette topped with orange segments, feta cheese, shaved red onion, and jerk chicken. <b>Substitute Mahi Add 3</b>  |                             |
| <b>Chinese Chicken Salad</b>  | 12                          |
| Asian slaw with orange segments, peanuts, red peppers, crisp wontons, grilled chicken breast, scallions and sesame seeds tossed with a hoisin vinaigrette and drizzled with a peanut vinaigrette.                       |                             |
| <b>Sesame Seared Tuna Salad</b>   | 13                          |
| Yellow Fin Tuna served with Asian pasta slaw tossed with ginger soy vinaigrette and served with soy sauce, pickled ginger and wasabi sauce.   |                             |
| <b>Chicken BLT Salad</b>  | 10                          |
| Crisp Romaine lettuce topped with grilled chicken breast, applewood smoked bacon, tomatoes, cheddar cheese, served with ranch dressing.   |                             |
| <b>Classic Chicken Caesar</b>   | 10                          |
| Tender slices of marinated grilled chicken, on top of romaine lettuce, tossed in Caesar dressing and accented with fresh croutons.  |                             |
| <b>Substitute Calamari or Mahi Mahi Add 3</b>   | <b>Grilled Shrimp Add 5</b> |
| <b>Buffalo Bites Salad</b>  | 10                          |
| Romaine lettuce tossed in blue cheese dressing, accented with fresh croutons, with imported parmesan cheese and topped with tender bite size cuts of lightly breaded chicken breast tossed in your favorite wing sauce. |                             |
| <b>Blackened Chicken Salad</b>  | 11                          |
| Blackened chicken breast with baby greens, walnuts, blue cheese crumbles and Granny Smith apples tossed with balsamic vinaigrette.  |                             |
| <b>Substitute Mahi Mahi Add 3</b>   | <b>Grilled Shrimp Add 5</b> |

### **Baby Back Ribs**

Dry rubbed tender pork ribs, slow cooked, perfectly finished on the barbeque grill, brushed with our renowned secret BBQ sauce. Served with coleslaw & French fries.

**½ Rack                      13**

**Full Rack                      20**

**Add a cup of soup or salad to ribs  
\$2.00**

### **Buffalo Chicken Wings**

Pat's world famous Buffalo sauce  
Mild – Medium - Hot  
Lemon/garlic - Teriyaki - Country BBQ  
Served with celery and our blue cheese

**10 wings                      7**

**15 wings                      9**

## *Sandwiches*

*All sandwiches served with a dill pickle spear and fries*

- The Classic Burger** 8.5  
Half pound of Certified Angus Beef char-grilled to your taste served with lettuce, tomato, onion, and cheese, if desired. Served on a freshly baked kaiser roll. Chili, sautéed onions, mushrooms add .50¢ Bacon add \$1.50
- Classic Philly Cheese Sub** 9  
Fresh from the griddle. Chicken or steak accompanied with sautéed green peppers, onions, mushrooms and melted white American cheese. Served on a fresh hoagie roll.
- Blackened Chicken Sandwich** 9  
Blackened chicken smothered with melted cheddar and jack cheeses, with lettuce and tomato. Served on a rosemary ciabatta roll with a side of Jamaican relish.
- Caribbean Bronzed Mahi** 9.5  
Grilled mahi mahi filet accented with a jerk seasoning, served with lettuce and tomato on a grilled Kaiser roll.

*The following sandwiches are available between the hours of 11:00 a.m. and 4:00 p.m.*

- Buffalo Chicken Sandwich** 9  
Lightly breaded chicken breast, tossed in your favorite buffalo sauce, served with lettuce and tomato on a grilled Kaiser roll.
- Island Tuna Melt** 8  
Flaked light meat tuna and celery, tossed in mayonnaise, piled high and smothered with melted Swiss cheese. Served on grilled rye bread with a side of Jamaican relish.
- Traditional Patty Melt** 9  
Half-pound of Certified Angus Beef char-grilled to your liking with melted Swiss cheese and sautéed onions. Served on grilled rye bread.
- Grilled Ham and Swiss** 7  
Roasted honey glazed ham, sliced thin with melted imported Swiss cheese. Served on grilled rye bread.
- The Monster Dog** 5  
Quarter pound kosher hot dog. Available with sauerkraut, diced onions, Jamaican relish  
\*\* chili, cheddar cheese, jalapeño or pepperoncini peppers add .50 per\*\*
- Classic French Dip** 9  
Thinly sliced deli roast beef piled high. Served on a soft hoagie roll with melted provolone cheese accompanied with horseradish cream sauce and au jus.
- Crab Cake Sandwich** 9  
Special lump crabmeat accented with Old Bay seasoning on a Kaiser roll with dill caper sauce, lettuce and tomato.
- Carolina Pulled Pork** 8  
Slow roasted, hand pulled smoked pork, braised with our house BBQ. Served on a freshly baked Kaiser roll.

## *Cold Sandwiches*

*The following sandwiches are available between the hours of 11:00 a.m. and 4:00 p.m.*

- Chicken Caesar Wrap** 7  
Grilled boneless breast of chicken, crisp romaine lettuce mixed with our house Caesar dressing, tossed with parmesan cheese, wrapped in a tomato basil tortilla.
- Veggie Wrap** 6  
Baby field greens, diced tomatoes, red onions, roasted bell peppers, sliced black olives, mushrooms and Swiss cheese wrapped in a flour tortilla brushed with garlic and pesto aioli.
- Southern Style Tuna** 8  
Flaked light meat tuna and celery tossed with mayonnaise, lettuce and tomato. Served on a freshly baked ciabatta roll with a side of Jamaican relish.
- Turkey Club** 8  
A triple decker piled high with smoked breast of turkey and hickory smoked bacon with lettuce, tomato and mayonnaise. Served on white toast.
- BLT** 6  
Apple smoked bacon, crisp romaine lettuce, vine ripened tomatoes and mayonnaise. Served on grilled Texas toast.
- Walnut Chicken Salad Wrap** 9  
Walnut chicken salad and romaine lettuce wrapped in a tomato basil tortilla served with fresh fruit.
- Portobello Mushroom Sandwich** 9  
Grilled Portobello topped with fresh melted mozzarella cheese, roasted red peppers, tomato, baby greens and a pesto aioli served on a Kaiser roll with fresh fruit.

# *Dinner Entree's*

Served 4:00 p.m. – Close  
All Dinner Entrées include soup or salad, bread and butter.

## **Seafood**

|  |    |
|--|----|
| <b>Fish and Chips</b>  | 14 |
| Polenta dusted cod fingers served with fries, coleslaw, and dill caper sauce.  |    |
| <b>Nut Crusted Tilapia</b>   | 14 |
| Crusted with peanuts, walnuts, and pecans served with vanilla rum butter, mashed potatoes and broccoli.                |    |
| <b>Coconut Shrimp</b>  | 15 |
| Jumbo shrimp battered with coconut and curry, served with rice pilaf, seasonal vegetables and orange ginger marmalade. |    |
| <b>Mahi Oscar</b>  | 16 |
| Grilled mahi mahi topped with a special lump crab cake, asparagus and Hollandaise, sauce served over rice pilaf.       |    |
| <b>Snapper Francaise</b>   | 16 |
| Snapper seared with an egg batter and served with rice pilaf and seasonal vegetables.                                  |    |
| <b>Sesame Seared Tuna</b>  | 16 |
| Pan seared yellow fin tuna served with artichoke risotto, asparagus, soy sauce and wasabi sauce.                       |    |
| <b>Tilapia with Mango Salsa</b>  | 14 |
| Pan seared polenta dusted tilapia fillet topped with mango salsa and served with artichoke risotto and asparagus.      |    |
| <b>Crab Cake Dinner</b>  | 15 |
| Pan seared special lump crab cakes served with rice pilaf, seasonal vegetables, topped with cold mustard sauce.        |    |

## **Pasta**

|  |    |
|--|----|
| <b>Blackened Chicken Alfredo</b>   | 13 |
| Penne pasta tossed with broccoli, Alfredo sauce, and topped with blackened chicken breast. <b>Substitute Shrimp</b> <b>Add 5</b> |    |
| <b>Shrimp Scampi</b>   | 15 |
| Sautéed jumbo shrimp, tossed with spaghetti, tomatoes and a rich white wine garlic sauce.  |    |
| <b>Chicken Marsala</b>   | 14 |
| Sautéed chicken breast served over spaghetti with a mushroom marsala sauce.  |    |
| <b>Chicken Penne Carbonara</b>   | 14 |
| Sautéed chicken tossed with broccoli, penne pasta, apple smoked bacon and Alfredo sauce.   |    |



Galuppi's uses only Harris Ranch Certified Natural Black Angus beef that is hand selected for maximum flavor and quality. It is minimally processed and has no artificial ingredients. Harris Ranch is on a five diamond scale which is the highest grade of beef.

## Land Lovers

### **NY Strip Steak** 23

12 oz. Harris Ranch Black Angus Center Cut Beef served with red wine demi glace, baked potato and seasonal vegetables, topped with onion straws.

### **Skirt Steak** 22

10 oz. Harris Ranch Black Angus Center Cut Beef Skirt Steak served with mashed potatoes and seasonal vegetables.

### **Top Sirloin** 18

8 oz. Harris Ranch Black Angus Center Cut Top Sirloin served with mashed potatoes and seasonal vegetables.

### **Rack of Lamb** 22

New Zealand rack seared with fresh herbs and served with mint jelly, baked potato and seasonal vegetables.

### **Osso Bucco** 23

Braised cross cut veal shanks served with artichoke risotto and a tomato demi glace.

### **Grilled Chicken with Mango Salsa** 14

Grilled chicken breast topped with mango salsa served with artichoke risotto and asparagus.

### **Tenderloin Tips** 16

Sautéed tenderloin tips with mushrooms and red wine demi glace served over mashed potatoes and topped with onion straws.

### **Steak Kabobs** 15

Twin skewers of filet mignon tips, grilled to perfection, served with rice pilaf and vegetable kabobs.

#### **Baby Back Ribs**

Dry rubbed tender pork ribs, slow cooked, perfectly finished on the barbeque grill, brushed with our renowned secret BBQ sauce. Served with coleslaw and French fries.

**1/2 Rack** **13**  
**Full Rack** **20**

**Add a cup of soup or salad to ribs**  
**\$2.00**

#### **KIDS MENU**

**12 and under**

*All kid meals include a soda*

Chicken Tenders w/Fries 5  
 Hot Dog & Fries 5  
 Grilled Cheese w/Fries 5  
 Wings & Fries 5  
 Mac & Cheese 4  
 Spaghetti & Marinara Sauce 5

