

Welcome to “19” Bar & Grille

House Appetizers

Steamed Little Neck Clams ~ With fresh garlic, lemon, and white wine

And diced tomatoes \$9.00

Clams & Sausage ~ Little neck clams sautéed with hot Italian sausage and basil in a port wine marinara \$9.00

Crab Cakes ~ Sautéed crab cakes with a lemon butter sauce
\$8.00

Stuffed Mushrooms ~ Portabella mushrooms stuffed with sausage, fresh sage & provolone cheese with a balsamic reduction
\$7.00

Chicken Wontons ~ With a Wasabi crème fraiche, served with Mesclun salad tossed with Chinese vinaigrette \$7.00

Fresh Homemade Mozzarella - Caprese or Rolled with roasted red peppers and basil \$7.00

Grilled Jumbo Shrimp ~ Over sautéed leeks and julienne prosciutto in a sherry cream finished with a touch of tomato \$9.00

Soup

Lobster & Crab Bisque ~ A rich a creamy soup blend with lobster and crabmeat Bowl \$5.00 Cup \$3.00

Chef's Soup of the Day ~ *Chef's Homemade Soup prepared daily*
Bowl \$5.00 Cup \$3.00

Entrees

Broiled Crab Cake ~ *Crab imperial cakes seasoned to perfection*
Maryland style \$21.00

Shrimp & Crab Scampi ~ *Sautéed shrimp and crab with*
linguini in a scampi sauce \$20.00

Roast Pork Loin ~ *Stuffed with granny smith apples, sausage and*
fresh herbs with a raspberry balsamic Demi glaze \$20.00

Bacon Wrapped Meatloaf ~ *Stuffed with prosciutto and*
provolone cheese finished with cabernet Demi glaze \$16.00

Fresh Tilapia ~ *Almond coated with orange brandy burre Blanc*
Sauce \$19.00

Chicken or Veal Parmigiana ~ *Your choice of chicken or veal*
cutlet served over pasta Chicken \$18.00
Veal \$20.00

Chicken or Veal Marsala ~ *Sautéed in a Marsala sauce with*
mushrooms Chicken \$18.00
Veal \$20.00

Prosciutto Wrapped Salmon ~ *Over a roasted shallot and*
tomato fondue, topped with crisp shoestring potatoes \$21.00

Pasta Primavera ~ Sautéed vegetables tossed in a light cream sauce

\$14.00

Filetto Gorgonzola ~ 8oz. Choice angus beef tenderloin grilled, roasted & finished with a creamy gorgonzola cheese and Bordelaise sauce

\$26.00

New York Strip Steak ~ with wild mushroom risotto finished with port wine sauce **\$26.00**

Sandwiches

Sliced Rib Eye ~ with roasted red peppers, broccoli Rabe and provolone cheese **\$8.00**

Grilled Veggie ~ Zucchini, squash, portabella mushrooms and fresh homemade mozzarella **\$7.00**

Bruschetta Chicken ~ With diced tomato, red onion and basil, topped with homemade mozzarella **\$8.00**

Buffalo Chicken or Shrimp Caesar Wrap ~ With lettuce and Caesar dressing **Chicken \$8.00**
Shrimp \$ 9.00

Crab Cake Sandwich ~ With a chipotle mayo, lettuce and tomato **\$9.00**

Salads

Oriental Chicken Salad ~ Mixed greens with grilled chicken, mandarin oranges, toasted sesame seeds & fried wonton strips in Asian vinaigrette

\$8.00

House Salad ~ Tossed mixed greens with tomato & cucumber in our own balsamic vinaigrette **\$5.00**

Caesar Salad ~ Tossed in a rich Caesar dressing with cheese and seasoned croutons **\$6.00**

Spinach Salad ~ Spinach tossed in a crunchy bacon ranch dressing topped with crumbled hard boiled eggs **\$7.00**

Added to any salad

Chicken \$2.00 or Shrimp \$ 4.00