

Starters

Fresh Delaware Blue Point Oysters
 Six on the Half Shell.. 13.25 Six Rockefeller.....14.95
Jumbo Gulf Shrimp (6).....14.95
Calamari Fritti – Fried Baby Squid.....9.95
French Escargot.....9.
Sautéed Chicken Livers – with onions.....11.
Baked French Onion Soup.....5.95
Ever Changing Soups – Cup.....3.50
 Bowl.....5.50
Roasted Portabella Parmesan.....9.
Garlic Bread.....3.
Combo cracker and breadstick basket.....2.95
Add Beer Cheese or Liver Pate.....2.95

Relish Tray

Herring, Cherry Peppers, Beer Cheese, Beets,
 Cottage Cheese, Bean Salad, Vegetable Crudities.
 Per Person.....4.50

Scampi

Baked in Garlic Butter, White Wine and Seasonings.
 Topped with bread crumbs. Served with garlic bread.
Jumbo Gulf Shrimp Scampi(4).....12.95
Jumbo Sea Scallops Scampi.....14.95
Platter of Shrimp Cocktail.....2.25 per piece.
 *Hand breaded onion rings.....8.
 *Hand breaded mushrooms.....8.
 *Fried Mozzarella Sticks.....8.
 *Fried Chicken Livers.....9.
 Combination of 2 (1/2 orders) from above*.....9.

Combination Appetizer Tray

(Suggested for 4 or more)

Calamari, Fried Butterfly Shrimp, Onion Rings,
 Mushrooms, and Mozzarella Sticks.....24.95
 Add BBQ Baby Back Ribs for.....9.95

Veal and Chicken Specialties

Veal Medallions are made from tenderloin of veal – Chicken Breasts are fresh, boneless and skinless.
 All entrees are sautéed in clarified butter. Olive oil upon request.

Veal or Chicken Parmesan – Parmesan, Mozzarella, and Marinara Sauce	Veal 30.95	Chicken 19.
Veal or Chicken Piccata – Sautéed in lemon butter with capers and White Wine	Veal 30.95	Chicken 19.
Veal or Chicken Marsala – Sauteed in butter with portabella mushrooms and Marsala wine	Veal 30.95	Chicken 19.

Spinachi

Sauteed with fresh Spinach, Mushrooms,
 Chopped tomatoes and Freshly grated
 Parmesan cheese.

Oreganato

Sauteed with sweet Bell Peppers,
 Fresh Tomatoes and seasoned with
 Oregano, Lemon and White Wine.

*Chicken – 19.	Veal – 31.95	*Shrimp – 27.95
16oz Pork Chop – 20.95	Two Pork Chops – 30.95	
Salmon – 22.95.	Lobster – Market	

*Modest portions available upon request.

Seafood and Fowl

*Baby Haddock – Fried or Blackened.....	19
Fresh North Atlantic Salmon – Grilled or Honey Glazed.....	21
*Boston Scrod – Broiled with lemon pepper seasoning.....	22
*Fried Fresh Jumbo Sea Scallops – Broiled add 1.25.....	27
*Pan Fried Lake Perch.....	24
Fried Jumbo Shrimp.....	4 pieces – 16 6 pieces – 22 9 pieces – 29
Fried Lobster – Cold Water.....	One 8oz Tail Two 8oz Tails Three 8oz Tails.....Market
Broiled Lobster – Cold Water.....	One 8oz Tail Two 8oz Tails Three 8oz Tails.....Market
Fried Chicken Livers.....	13.95
Southern Fried Chicken – Broiled add 1.00 All white meat add 1.00 (1/4) – 2.00 (1/2).....	1/4-12.95 1/2-16.95

All sautéed or blackened items, add 1.00. *Modest portions available upon request.

Entrees Include

Mixed greens Salad and choice of potato, fresh Vegetable or pasta and fresh baked bread and butter.

Bleu Cheese Dressing...2.00 Fresh Vegetable...3.25 Bob Bardash Potatoes with Entrée...3.00
 Small Caesar Salad with dinner...2.50 Large Wedge Salad with dinner...5.50

From Our Broiler

All of our steak selections are U.S.D.A prime or highest grade choice Certified Black Angus and are the finest meats available. Every selection is properly aged, finely marbled and well trimmed.

Not responsible for steaks prepared past medium.

Syl's Barbecued Baby Back Ribs.....	Half Slab.....	15.95	Full Slab.....	22.95		
Adam & Eve Half Slab BBQ Ribs and Quarter Chicken – Barbequed or French Fried.....				22.95		
Rib Eye Steak.....	Ladies' Cut-8oz	19.95	Syl's Cut-12oz	27.95	Preferred Cut-18oz	34.95
New York Strip Steak-Prime.....			Syl's Cut – 14oz	33.95		
Filet Mignon – Prime.....	Petite Cut – 8oz.....	31.95	Chef's Cut – 10oz	37.95		
Peppered T-Bone Steak –24oz- Prime.....				35.95		

We offer Rib Eye, New York Strip and Filet Mignon Steaks cut to your specifications.

All steaks are served with a modest portion of sautéed Mushrooms and Onion Ring.

Signature Chops

Original Ditka Style Pork Chop.....	16oz	18.95	Two Chops 32oz.....	28.95
Center Cut Loin Lamb Chop.....	8oz	18.95	Two Chops 16oz.....	28.95

Prime Rib Au Jus

Slow roasted in our Alto Sham. (Only available on weekends)

Lighter Fare – 12-14oz.....	27.95	Syl's Cut - 18oz.....	33.95	Extra Thick Cut – 32oz.....	46.95
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Combination Entrees

Create your own Surf and Turf. Combine with any entrée.

Fried Jumbo Sea Scallops.....	13.50	Fried Jumbo Gulf Shrimp – (3).....	12.	
Lobster – Broiled or French Fried ...	One 8oz Tail	Two 8oz Tails	Three 8oz Tails.....	Market

Great with all Entrees

Sautéed Portabella Mushrooms.....	3.75	Sautéed Mushrooms.....	3.50
Sautéed Sweet Bell Peppers.....	3.25	Sautéed Onions.....	2.95
Spinach Aglio or Spinach Lemon.....	3.50	Create your own combination.....	3.50
Melted Blue Cheese	2.95	Spinachi or Oreganato Style.....	3.50

Sandwich Platters

Gourmet Burgers are hand formed daily from 100% ground Black Angus beef.

Build your own from additions!

Syl's All American Burger – 8oz Grilled to perfection.....	11.95
French Burger – 8oz served on a toasted French roll.....	11.95

Poorboy Platters

Poorboys served on a toasted French roll with plenty of garlic butter

Swiss Burger Poorboy – 8oz with melted Swiss cheese	13.95
Butt Steak Poorboy – grilled to perfection.....	15.95

Also

Crunchy Style Fried Breast of Chicken Sandwich served with Romolade Sauce.....	12.95
Crunchy Style Fried Filet of Fish Sandwich served with lemon and tarter.....	12.95
Rib Eye Sandwich – 8oz grilled to your choice plain or poorboy style.....	19.95
Prime Rib Sandwich served with a side of Au Jus (Available Fri, Sat, and Sun).....	19.95
Syl's New French Dip made with thin sliced Prime Rib with a side of Au Jus.....	15.95

Blackened add 1.00

*Additions: Choice of sautéed onions, mushrooms or peppers 1.00 Thick cut bacon 1.50 Cheeses: American, Swiss, or Provolone 1.00 Blue Cheese 1.50*Sandwiches served with choice of potato or onion rings and coleslaw. Garnished with lettuce, tomato, red onion and pickle spear.

Add house salad for 3.25.

Signature Salads

Classic Caesar – with crisp romaine, croutons, grated parmesan and creamy Caesar dressing.....	8.95
	Addition: Anchovies – 1.50
Large House Salad – with crisp Iceberg, spring mix, shredded carrots, red cabbage, and tomatoes.....	7.95
Add to above salads: Grilled or Blackened Chicken Breast.....	4.95
Grilled or Blackened Shrimp (3).....	7.95
The Wedge – Crispy iceberg wedge with chopped tomato, bacon, and red onion with Syl's creamy, dry Blue Cheese dressing.....	8.95
Baby Spinach Salad – baby spinach with sliced mushrooms, tomato, and chopped bacon Topped with our garlic herb house dressing (other dressings available upon request).....	10.95

Credit Cards: Master Card, Visa, and Discover. Gift Certificates available.