Complete Luncheon

[Includes Soup, Salad & Dessert]

Eggplant Parmigiana	14.50	Eggplant Rollatini		14.50
Roast Turkey w/ Stuffing	14.95	Corned Beef & Cabba	age	14.95
CHICKEN 14.95	[Francaise, Ma	rsala or Parmigiana]	VEAL	15.95
Gluten Free Chicken Car	dinal: Grilled ove	er Spinach w/ Mozzarella	ı	14.95
Chicken Tuscany: Pan Fr Roasted Peppers, Fres			oms, Eggplant	t, 14.95
Chicken Eugene: Sauteed Ham & Melted Swiss	•	own & Cream Sauce. Top	ped w/ Virgin	nia 14.95
"The Leprechaun": Roas over Mashed Potatoe		C	viss Cheese, S	erved 15.50
"Irish Lasagna": Choppe & Swiss Cheese. Bake	· · · · · · · · · · · · · · · · · · ·	Cabbage, Potatoes, Rye Ca More Swiss & Mustard	routons, Must	tard 14.95
"Polish Pleasure": Grilled	l Kielbasa, Pieroş	gis & Bacon Sauerkraut		14.50
Yankee Pot Roast served	w/ Red Cabbage	& Potato Pancakes		15.50
Pork Chop w/ Broccoli R	abe & Fresh Moz	zarella		16.50
Italian Style Pork Chop v	v/ Onions & Hot (Cherry Peppers		16.50
Hot Open Roast Beef San	dwich with Grav	y		14.95
Filet of Sole [Fried, Franc	eaise, Piccata or C	Oreganato]		15.50
Gulf Shrimp [Fried, Fran	caise, Piccata, Pa	armigiana or Oreganato]		16.50
Stuffed Sole w/ Crabmeat	15.95	Grilled Salmon over S _l	pinach	16.50
Nature's Calves Liver Pa	n Fried w/ Onions	s & Bacon		17.95
Seafood Combination: Fi	,	p & Sea Scallops rancaise or Oreganato]		17.95
Canlon's Flank Steak: Gr Garlic Horseradish Sau		ank served w/ Dutchess P	otato & a Bro	own 17.95
Nova Scotia: Salmon, Shr & Oreganato Bread C	<u> </u>	s & Clams Broiled w/ Wh	nite Wine, Len	non 18.95
Braised Lamb Shank Ser	ved over Mashed	Potatoes & Pan Gravy		19.95

Lunch Pizza Sandwiches & Wraps

12" Bar Pie	10.00	Add Your Favorite Topping for \$2 each	
Chicken/Hot Pepper Pie	12.00	Margherita Pie	12.00
Shrimp, Fresh Tomato & Basil Pie	15.00	Clam Pie	12.00
8oz Hamburger Deluxe	12.50	Bacon, Cheese or Both	12.95
BBQ Burger: Bacon, Cheddar, Frie	ed Onions	& BBQ Sauce	13.95
Black & Blue Burger: Blackened B	urger w/]	Blue Cheese & Bacon	14.95
Vegan Veggie Burger: Veggies, Blac Served w/ Sliced Avocado & Br		Sweet Potato Breaded in Soy Milk and Dipping Sauce	12.95
Tuscany Wrap: Portabella Mushro & Balsmic Glaze	om, Eggp	lant, Roasted Peppers, Fresh Mozzarella	10.95
Italian Stallion Wrap: Chicken, Bro	occoli Ral	be, Fried Onions, Fresh Mozzarella	10.95
Hellraiser Wrap: Blackened Chicke	en, Fried	Onions, Hot Peppers & Fresh Mozzarella	10.95
Asian Chicken Tacos [2]: Sesame G Tomato & Hoisin Sauce	inger Chi	icken w/ Avocado, Pickled Red Onions, Lettuc	e, 11.95
Grilled Shrimp & Avocado Wrap	12.95	Grilled Chicken Wrap	9.95
Pastrami or Corned Beef on Rye	13.95	French Dip on Garlic Bread	13.95
Thanksgiving Night: Turkey, Stuffi with Mashed Potatoes & Gravy	O,	berry Sauce on White Toast and served	13.95
"Papa Tony": Fried Veal Cutlet, Fr & Tomatoes on Garlic Bread	esh Mozz	arella, Roasted Peppers, Arugula, Red Onion	13.95
Canlon's Cheese Steak: French Dip Cheeses on a Toasted Hero	Roast Be	eef, Onions, A-1 Sauce, American & Cheddar	13.95
Freakie Eddie: Pastrami, Ham, Bac Between Two Grilled Cheese Sa		Onions, Tomato & Secret Sauce Squeezed s on Rye	14.95
Sliced Flank Steak Hero: Fried Oni	ions, Mus	hrooms & Mozzarella on Garlic Bread	17.95
		Salads	
Sue V. Salad: Tossed Salad w/ Cucu	mbers ,C	arrots, Red Onion, Tomatoes & Olives	9.75
Cobb Salad: Tossed Salad w/ Chick Boiled Egg [choice of dressing]	en, Crum	nbled Bleu Cheese, Bacon, Avocado & Hard	13.95
Greek Salad: Grilled Chicken, Feta Grape Tomatoes. Garlic, Lemo		Kalamata Olives, Cucumbers, Red Onion, Cra e Oil Dressing	aisins 13.95
Italian Salad: Grilled Sausage & Sa Tossed w/ Lemon & Olive Oil l		r Arugula, Red Onion, Tomato & Parmesan Sa	alad 15.95
Nancy & Jim Salad: Scampied Sala With Garlic, Lemon & Olive C		nrimp over Romaine Lettuce and Served	16.95