

Appetizers

(Additional Starters and Shared Plates are Available on Bar and Grill Page of Menu.)

SOUP OF THE DAY	\$5.50
FRESH HOMEMADE SNAPPER SOUP AU SHERRY	\$6.00
FRENCH ONION SOUP	\$6.50
PARMESAN REGGIANO BRUSSEL SPROUTS	\$9.00
Lightly Fried Brussel Sprouts, Tossed with Extra Virgin Olive Oil, Lemon Juice, Then Dusted with Parmesan Reggiano Cheese.	
STEAMED LITTLE NECK CLAMS	\$11.00
One Dozen Clams Served with Lemon, Butter and Garlic.	
CALAMARI	\$11.00
Lightly Battered and Fried to a Tender, Crisp Golden Brown. Served with a Fresh Tomato Vinaigrette Relish and Marinara Sauce	
LITTLE NECK CLAMS CASINO (6)	\$10.00
Our Famous Casino Mix.	
BROILED CRAB CAKE	\$12.00
A House Specialty. Broiled Super Lump Crab Cake, Oven Baked with Tarragon Cream Sauce	
JUMBO SHRIMP COCKTAIL (6)	\$12.00
With Cocktail Sauce	
BAKED STUFFED MUSHROOMS	\$11.00
Four Mushrooms Stuffed with Our Renowned Crab Imperial.	
SHRIMP CONCORDVILLE (4)	\$10.00
Shrimp Stuffed with Dijon & Horseradish and Wrapped in Bacon. Laced with Honey Mustard Barbecue Sauce	

Hearty Salads

Large Dinner Portion or Serves Two.

ARCADIAN HOUSE SALAD	\$8.00	CONCORDVILLE SALAD	\$9.00
Romaine and Arcadian Blend Topped with Tomato, Onion, Sweet Peppers, Black Olives, Croutons and Cucumbers Served with Choice of Dressing.		Arugula Topped with Sunflower Seeds, Mandarin Oranges, Raisins, Candied Pecans and Goat Cheese Served with Choice of Dressing.	
CLASSIC CAESAR SALAD	\$8.00	MEDITERRANEAN SALAD	\$9.00
Romaine Lettuce, Garlic Croutons and Shaved Asiago, Parmesan and Romano Cheese.		Arugula Topped with Cucumbers, Red Onions, Tomatoes, Peppers, Kalamata Olives and Seasonings. Garnished with Feta Cheese, Croutons and Northern Italian with Basil and Romano.	
CLASSIC BLUE CHEESE HOUSE WEDGE	\$7.50	HARVEST SALAD	\$9.00
Iceberg Wedge with Applewood Bacon, Cucumbers, Tomatoes, Seasoned Croutons, Crispy Fried Onions and Finished with Blue Cheese Crumbles and Drizzled with Balsamic Reduction.		Romaine and Arcadian Mix Topped with Sundried Cranberries, Granny Smith Apples, Tomatoes, Red Onions, Feta Cheese and Served with Choice of Dressing.	

CUSTOMIZE YOUR SALAD WITH:	8 oz. Charbroiled Chicken Breast	\$6.00
	Three Concordville Shrimp	\$ 7.50
	Fried Crab CakeSm	\$7.00 Lg \$10.00
	Broiled Crab Cake	\$10.00
	Goat, Mozzarella or Feta Cheese	\$2.00 Each

Choice of Dressings: BLEU CHEESE, RANCH, LEMON HONEY MUSTARD, THOUSAND ISLAND,
POPPY SEED, NORTHERN ITALIAN WITH BASIL AND ROMANO, BALSAMIC VINAIGRETTE

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Concordville Bar and Grill and Terrace

Bar Specials and Menu

HAPPY HOUR DRINK AND FOOD SPECIALS

MONDAY - THURSDAY 4:00 - 6:30 FRIDAY 4:00 - 6:00 SATURDAY 12:00 - 4:00 SUNDAY 1:00 - 4:00

ALL DRAFT BEERS \$1.00 OFF HOUSE MARTINIS \$5.00 WINES BY THE GLASS \$2.00 OFF

ALL BOTTLED BEER \$1.00 OFF

Monday and Tuesday 4:00 - 6:00
Saturday 12:00 - 4:00, Sunday 1:00 - 4:00
75 Cent Wings and All Starters ½ Price

Wednesday, Thursday, Friday
5:00 - 6:00
Complimentary Hors D'Oueves

Tuesday's
Paninis \$9.00

Thursday's
Burgers \$9.00

Friday's
Broiled or Fried Crab Cake Sandwiches \$10.00

Above Specials Available in Bar and Grill and Terrace Only.

Starters

CHICKEN TENDERS (3)

Golden Fried Tasty Chicken Tenders.....\$8.50
Served with Honey Mustard Sauce or Buffalo Style,
Cool Bleu Cheese Dressing and Celery Sticks.

CHICKEN POTSTICKER

DUMPLINGS (6).....\$10.00
Crispy Chicken Filled Dumplings Served with a
Teriyaki Dipping Sauce

BUFFALO WINGS.....(1/2 Doz) \$7.00 (1 Doz) \$11.00
Tossed in our Spicy Buffalo Wing Sauce/Jamaican Jerk
Seasoning or Garlic Parmesan Seasoning. Cool Bleu
Cheese or Ranch Dressing and Celery Sticks.

FLATBREADS.....\$8.00

Bruschetta - Warm Bruschetta and Feta Cheese on a Crispy
Flatbread Topped with Arugula and Basil Chiffonade,
Drizzled with Balsamic Reduction and Olive Oil.

The Cuban - Ham, Pork, Swiss Cheese, Yellow Mustard
and Pickles.

HOUSEMADE CHEESE STEAK

EGGROLLS (2).....\$9.00
Large Golden Fried Egg Rolls Stuffed with the
Finest Shaved Steak, Onions, Mozzarella Cheese and
Served with Sriracha Ketchup.

POTATO SKINS (4).....\$8.50

Topped with Cheddar Cheese, Smoked Bacon and
Chopped Scallions.

FRIED MOZZARELLA (6).....\$9.00

Sticks Served with Marinara Sauce.

ITALIAN LONG HOTS.....\$6.00

Fresh Long Hot Peppers Sautéed with Garlic
and Olive Oil.

FRIED OYSTERS (5).....\$10.00

Breaded Plump Domestic Oysters with Cajun Remoulade
Sauce.

Shared Plates

NACHOS.....\$8.00

Below are Made with Fresh Tri-Colored Tortilla Chips.
Traditional - Topped with Melted White Cheddar Cheese,
Salsa, Black Olives, Jalapeños, Sour Cream and Guacamole.

Add Buffalo Chicken.....\$4.00

Add Cheese Steak.....\$4.00

SEASONED FRIES.....\$6.00

Tossed in Garlic Parmesan and Dusted in Old Bay
Side of White Cheddar Cheese Sauce.

ONION RING TOWER.....\$6.50

Golden Fried Onion Rings Served with BBQ Sauce and
Sriracha Mayo Sauce.

CONCORDVILLE TATER TOTS.....\$6.50

Golden Brown Seasoned Tater Tots Served with
Melted White Cheddar Cheese Topped with
Chopped Applewood Smoked Bacon Bits, Drizzled with
Sweet BBQ Sauce and Ranch Dressing.

BUFFALO CHICKEN DIP.....\$9.00

Wing Taste Without the Bones! Creamy Bleu Cheese
Dressing and Cream Cheese Chicken Dip Topped with
Bleu Cheese Crumbles and Served with Fresh Tri-Colored
Tortilla Chips, Celery and Carrot Sticks.

Concordville Bar and Grill and Terrace

Bar Specials and Menu

Hot Sandwiches

All of our Hot Sandwiches served with French Fries.

- PRIME RIB SANDWICH.....\$15.00**
“USDA” Choice Prime Rib Sliced Thin on a Kaiser Roll with Horeseradish Mousse. Served with Au Jus. Served Medium to Medium Well Only.
Toppings: Sautéed Mushrooms, Fried Onions, Mozzarella, Provolone or Gorgonzola Cheese.
- GOURMET BURGER.....\$12.50**
10 oz. Fresh Black Angus Beef on a Kaiser Roll, Served with Tomato and Lettuce.
Toppings: Sautéed Mushrooms, Fried Onions with American, Mozzarella, Provolone or Gorgonzola Cheese.
- BBQ PORK.....\$11.00**
Seasoned Pork Pulled Off the Bone, Then Simmered in BBQ Sauce and Served with Shaved Cabbage Slaw, One Onion Ring on a Toasted Kaiser Roll.
- BROILED CRAB CAKE SANDWICH.....\$14.00**
Our Famous Recipe on a Kaiser Roll with Lettuce, Tomato, and Tartar Sauce.

FRIED CRAB CAKE SANDWICH.....\$13.00
Our Famous Recipe on a Kaiser Roll with Lettuce, Tomato, Cocktail and Tartar Sauce.

Paninis

All of our Paninis served with French Fries.

- CHEESE STEAK PANINI.....\$12.00**
Chopped Thinly Sliced Choice Philly Steak with Wow Seasoning, Green Peppers, Onions and American Cheese.
- CHICKEN PARMIGIANA PANINI.....\$11.00**
Sliced Tender Fried Chicken Cutlet Topped with Provolone Cheese and Marinara Sauce.
- VEGGIE PANINI.....\$11.00**
A Mixture of Grilled and Sautéed Seasonal Vegetables with Goat Cheese and Balsamic Vinegar Reduction.
- CHICKEN ROMA.....\$12.00**
Grilled Chicken Breast with Roasted Red Peppers, Sharp Provolone, Arugula and Finished with a Balsamic Reduction.

Childrens Menu (10 and under)

- PASTA.....\$6.00**
Served with Red Sauce.
- CHEESEBURGER.....\$7.00**
Served with French Fries.
- GRILLED CHEESE.....\$6.00**
Served with French Fries.
- CHICKEN PARM.....\$10.00**
Served with Pasta and Red Sauce.
- CHICKEN FINGERS.....\$6.00**
Two Fingers, Served with French Fries.
- PRIME RIB.....\$15.00**
6 oz. Served with Au Jus and French Fries.

Our Pasta Dishes

Add an Arcadian House Salad or Classic Caesar Salad with Pasta Dish \$3.75 Additional.

- CAJUN CHICKEN PASTA**.....\$18.00
Grilled Chicken Breast Strips, Sautéed with Onions, Peppers, Mushrooms,
Served over Fresh Fettuccine with a Cajun Cream Sauce.
- CHICKEN PARMIGIANA**.....\$18.00
Sliced Tender Chicken Cutlet, Topped with Provolone Cheese, Marinara and Side of Cappellini.
- LINGUINI WITH WHITE CLAM SAUCE**.....\$18.00
Little Neck Clams Sautéed with Garlic, Butter and White Wine, Tossed with Fresh Linguini.
- SHRIMP AND CRABMEAT SCAMPI**.....\$22.00
Four Jumbo Shrimp Sautéed with Crabmeat, Mushrooms and
Sundried Tomatoes in a Garlic and White Wine Sauce, Served Over Fresh Linguini.
- LOBSTER RAVIOLI**.....\$23.00
Six Raviolis in Tomato Blush Sauce with Sautéed Asparagus Tips.
- SEAFOOD CIOPPINO**.....\$25.00
Jumbo Shrimp, Sea Scallops, Littleneck Clams and Lump Crabmeat Steamed with Peppers and Onions
in a Marinara Sauce. Served Over Fresh Fettuccine. *Also Available as Spicy Fra Diavolo.

CHEFS PASTA SPECIAL OF THE DAY

Combos...

Dinner Entrées Include: Mixed Seasoned Vegetables (Substitute for Asparagus with Roasted Red Peppers \$2.50 Additional)
And Choice Of: Side of Pasta, Baked Potato, French Fries or Cole Slaw (Substitute Onion Rings \$2.50 Additional)
Add an Arcadian House Salad or Classic Caesar Salad with Entrée \$3.75 Additional.

- SURF & TURF** 6 oz. Lobster Tail & Center Cut Sirloin.....\$32.00
Served with Sundried Tomato and Mushroom Demi Glace, Crispy Onions & Drawn Butter.
Add Lobster Tail.....\$16.00 Additional Per Tail
Add 5 oz. of Jumbo Lump Crab Imperial to Lobster Tail.....\$11.00 Additional Per Tail
Upgrade to 6 oz. "USDA" Choice Center Cut Filet or 6 oz. Prime Rib.....\$6.00 Additional

Land and Sea Combinations

\$28.00

"USDA" CHOICE CENTER CUT SIRLOIN OR "USDA" CHOICE FLAT IRON STEAK

8 oz. Center Cut Sirloin or Flat Iron Finished
with a Sundried Tomato and Wild Mushroom Cabernet Demi Glaze Served with:

Choice of One:

FRIED CRAB CAKE, BROILED CRAB CAKE, TWO SHRIMP CONCORDVILLE OR TWO PIECES OF GUINNESS BEER BATTERED COD

Upgrade 6 oz. "USDA" Choice Filet Mignon \$6.00 Additional
or 9 oz. "USDA" Choice Roasted Prime Rib \$6.00 Additional

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especially if you have certain medical conditions.

The Ocean's Bounty...

Dinner Entrées Include: Mixed Seasoned Vegetables (Substitute for Asparagus with Roasted Red Peppers \$2.50 Additional)
And Choice Of: Side of Pasta, Baked Potato, French Fries or Cole Slaw (Substitute Onion Rings \$2.50 Additional)
Add an Arcadian House Salad or Classic Caesar Salad with Entrée \$3.75 Additional.

BAKED NORTH ATLANTIC SALMON.....\$18.00

8 oz. Filet Marinated in Olive Oil, Garlic, Lemon Juice
and Oregano, Served with Dill Beurre Blanc Sauce.

STUFFED ATLANTIC SALMON.....\$24.00

8 oz. Filet of Atlantic Salmon Stuffed with our Famous Crab Imperial.

FRIED CRAB CAKES (3).....\$21.00

Fried Super Lump Crab Cakes Made with Our World Famous Original Recipe.
Served with Cocktail and Tartar Sauce.

FLOUNDER WASHINGTON (2).....\$22.00

Fresh Broiled Rounds of Flounder, Stuffed with Jumbo Lump Crab Imperial
and Asparagus Spears. Drizzled with Lemon Butter.

BROILED CRAB CAKES (2).....\$22.00

Broiled Super Lump Crab Cakes made with Our Original Recipe. Served with Cocktail Sauce.

CRAB IMPERIAL.....\$24.00

Jumbo Lump Crabmeat blended in our Renowned Mix.

GUINNESS BEER BATTERED COD FISH AND CHIPS (3).....\$17.00

Served with French Fries, Malt Vinegar, Cocktail or Tartar Sauce.

FRIED JUMBO SHRIMP (5).....\$19.00

Hand Breaded Golden Brown Shrimp. Served with Cocktail Sauce.

FRIED SEAFOOD COMBINATION.....\$25.00

Our Famous Homemade Crab Cake Served with Two Hand Breaded Jumbo Fried Shrimp,
Two Guinness Beer Battered Cod and Two Sweet Plump Fried Oysters.
Served with Cocktail and Tartar Sauce.

BROILED 6 OZ. LOBSTER TAIL.....

Served with Drawn Butter.

One Tail \$22.00.....Two Tails \$36.00.....Three Tails \$50.00

Add 5 oz. of Jumbo Lump Crabmeat to Lobster Tail.....\$11.00 Additional Per Tail

CHEFS FISH OF THE DAY

Market Price

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness,
especially if you have certain medical conditions.

And Landlubbers...

Dinner Entrées Include: Mixed Seasoned Vegetables (Substitute for Asparagus with Roasted Red Peppers \$2.50 Additional)
And Choice Of: Side of Pasta, Baked Potato, French Fries or Cole Slaw (Substitute Onion Rings \$2.50 Additional)
Add an Arcadian House Salad or Classic Caesar Salad with Entrée \$3.75 Additional.

CHICKEN PICCATA.....\$18.00

Boneless Breast of Chicken, Sautéed with Butter, Garlic,
White Wine & Lemon Juice, Sun Dried Tomatoes, Capers and Mushrooms.

CHICKEN ROMA.....\$18.00

Grilled Chicken Breast with Roasted Red Peppers, Extra Sharp Provolone,
Served on a Bed of Arugula and Finished with a Balsamic Reduction.

ROAST LONG ISLAND DUCK.....\$23.00

Baked Golden Brown, Flavored with our Grand Marnier
Plum Sauce, Served over Wild Rice Pilaf.

FLAT IRON STEAK.....\$18.00

Grilled "USDA" Choice Flat Iron Steak Finished with a Sundried Tomato and
Wild Mushroom Cabernet Demi Glaze

CENTER CUT SIRLOIN.....\$19.00

Center Cut "USDA" Choice Sirloin Finished with a Sundried Tomato and
Wild Mushroom Cabernet Demi Glaze.

CENTER CUT FILET MIGNON.....(6 oz.) \$25.00

Center Cut "USDA" Choice Filet Served with Crispy Onions and Demi Glace Sauce.

ROAST PRIME RIB OF BEEF AU JUS.....(10-12 oz.) \$27.00

10-12 oz. "USDA" Choice Roast Prime Rib Carefully Aged and Flavor-Seared by Slow Roasting,
Served with Horeseradish Mousse and Au Jus.

***Please Note: Not Available on Monday and Tuesday Evenings.**

**CHEFS "USDA" CHOICE BUTCHER CUT
SPECIAL OF THE DAY**

Vegetarian Dishes...

Add an Arcadian House Salad or Classic Caesar Salad with Entrée \$3.75 Additional.

GARDEN VEGETABLE SAUTÉ.....\$17.00

Gluten Free. A Bouquet of Fresh Garden Vegetables Sautéed and Finished with a Garlic,
White Wine, Fresh Basil, Tomato Sauce and Served with Our House Wild Rice Pilaf.

STUFFED PORTOBELLO MUSHROOM.....\$18.00

Char-Grilled Portobello Cap Stuffed with Sautéed Spinach, Roasted Red Peppers and
Sharp Provolone Cheese Finished with a Balsamic Reduction.

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especially if you have certain medical conditions.

Selection of Desserts

Ice Cream

- ICE CREAM PARFAITS.....\$5.50** **CHOCOLATE OR VANILLA ICE CREAM....\$5.00**
Chocolate, Creme de Menthe or Strawberry.
- HOT FUDGE SUNDAE.....\$6.50** **PEACH MELBA SUNDAE.....\$6.50**
Chocolate, Vanilla, or Strawberry Ice Cream Layered with Hot Fudge, Wet Walnuts & Whipped Cream, Topped with a Cherry.
- French Vanilla Ice Cream, Layered with a Peach Half, Whipped Cream & Melba Sauce Topped with a Cherry.

Cakes and Pies

A La Mode \$

- NEW YORK STYLE CHEESECAKE.....\$7.50** **DUTCH HIGH APPLE PIE (served warm)....\$6.00**
Extra Thick Cut Served with Fresh Strawberries, Whipped Cream, Powdered Sugar and Finished with a Raspberry Sauce.
- Sweet Juicy Apples set in a Flakey Pie Crust Topped with Crunchy Streudel Pieces.
- SNICKERS CHOCOLATE TRUFFLE.....\$7.00** **DARK SIDE OF THE MOON.....\$7.00**
A Layer of Fudge Cake with Chocolate Mousse, Caramel, Peanuts, Chocolate Bits and Snickers Bar Chunks.
- Rich Fudge Cake Soaked with Coffee Liqueur, Filled with Chocolate Mousse and Laced in Whipped Dark Chocolate Ganache. Topped with a Chocolate Crescent Moon.
- CANNOLI CAKE.....\$7.50** **TRIPLE CHOCOLATE MOUSSE.....\$7.00**
Three Layers of Vanilla Cake with Cannoli and Whip Cream Icing Finished with Chocolate Chips and Mini Cannoli.
- A Thin Layer of Chocolate and White Chocolate Mousse, Surrounded with Striped Silpot and Decorated with White Chocolate Accents.
- TIRAMISU.....\$7.00**
Coffee and Kahlua Soaked Savoiardi Biscuits with a Mascarpone and Cream Cheese Blend Topped with Cocoa and Chocolate Flakes.

House Specials

- RICE PUDDING.....\$5.00** **CHOCOLATE MOUSSE.....\$5.50**
Special Homemade Old World Recipe.
- Smooth, Creamy, Dark Chocolate Mousse, Topped with Whipped Cream and Fresh Strawberry.

Specialty Coffee's

- IRISH COFFEE.....\$8.00** **CVI COFFEE.....\$9.00**
Grand Marnier, Kahlua and Brandy
- BAILEYS OR KAHLUA COFFEE.....\$8.00**

Nightly Dining Room Specials

All Dining Room Special Dinners are Served with Your Choice of a Arcadian House Salad or Caesar Salad
(No Substitutions are Permitted)

MONDAY **“Crab and Wine Night”**

Enjoy Our World Famous Broiled or Fried Crab Cakes
One Glass of House Wine
\$19.00

TUESDAY OR FRIDAY **“Lobster Night”**

One 6 oz. Lobster Tail \$18.00
Two 6 oz. Lobster Tails \$28.00
Three 6 oz. Lobster Tails \$39.00
Add 5 oz. of Crab Imperial to Any Lobster Tail \$9.00 Additional Per Tail

WEDNESDAY AND SUNDAY **“Land and Sea Combination Night”**

\$23.00
8 oz. Center Cut “USDA” Choice Sirloin Finished with a Sundried Tomato and Wild Mushroom Cabernet Demi Glaze Served with:
Choice of One: Fried Crab Cake, Broiled Crab Cake, Two Shrimp Concordville
or Two Pieces of Guinness Beer Battered Cot
(Upgrade to a 6 oz. “USDA” Choice Filet Mignon \$6.00 Additional)
Half Price on All Bottles of Wine

THURSDAY **“Three Course Pre-Fixe Night”**

\$24.00
Arcadian House Salad or Caesar Salad
(Choice of One Entrée)
Lobster Ravioli, Shrimp and Crabmeat Scampi, Chicken Piccata, Chicken Roma,
“USDA” Choice Center Cut Sirloin, “USDA” Choice Flat Iron Steak, Flounder Washington, North Atlantic Salmon
Dessert

SATURDAY **“Surf and Turf Night”**

\$26.00
6 oz. Lobster Tail and Center Cut “USDA” Choice Sirloin Served with Drawn Butter
and 6-7 oz. Cut of “USDA” Choice Roasted Prime Rib
Add Lobster Tail \$ Additional Per Tail
Add 5 oz. Jumbo Lump Crab Imperial to Lobster Tail \$11.00 Additional Per Tail
Upgrade to 6 oz. “USDA” Choice Center Cut Filet \$6.00 Additional

The above specials are not valid and will not be accepted on take-out orders,
with complimentary gift certificates, or with promotional or discount coupons at any tables or at bar
when ordering any items from the above or any holiday or holiday weekend.