

CONCORDVILLE BAR & GRILLE & TERRACE BAR

HAPPY HOUR DRINK SPECIALS

Monday-Friday 4:00-6:30 | Sunday 1:00-3:00

1/2 GLASSES OF WINE, 16 OZ. DRAFTS & BOTTLED BEER
\$2.00 OFF ALL MIXED DRINKS | \$1.50 DOMESTIC DRAFT MUGS

HAPPY HOUR \$5.00 BAR BITES

Monday-Thursday 4:00-6:30 | Monday-Thursday 9:00-10:30 | Sunday 1:00-7:00

MONDAYS/TUESDAYS

4:00-7:00
50¢ Wing Night

WEDNESDAYS

4:30-6:00
Complimentary
Buffalo Chicken Dip &
Fresh Tortilla Chips

THURSDAYS

4:00-7:00
\$3 Fresh Fish Tacos

FRIDAYS

Complimentary
Buffalo & Garlic Wings

SANDWICH SPECIALS

MONDAY/THURSDAY

Half price
Burger Night

TUESDAY /SATURDAY

\$10.00 Prime Rib
Sandwiches

WEDNESDAY/FRIDAY

Half price Crab Cake
Sandwiches

ABOVE SPECIALS AVAILABLE IN BAR ONLY

DINING ROOM NIGHTLY SPECIALS

*All dining room special dinners are served with your choice of soup du jour,
arcadian house salad or caesar salad (no substitutions are permitted)*

MONDAY: "CRAB NIGHT"

Fried or Broiled Crab Cakes or Crab Imperial | 18

TUESDAY: "LOBSTER NIGHT"

One 6 oz. lobster tail | 18

Two 6 oz. lobster tails | 27

Three 6 oz. lobster tails | 38

*Add 5 oz. of crab imperial to any
lobster tail | 11 per tail*

WEDNESDAY: "LAND & SEA NIGHT"

8 oz. Center cut USDA Choice sirloin served
with a Fried Crab Cake 23 | Broiled Crab Cake 23

Lobster Tail | 33

UPGRADE your sirloin to a filet for | 7

FRIDAY: "PRIME RIB NIGHT"

8 oz. | 17 12-14 oz. | 21 16-18 oz. | 25

THURSDAY & SUNDAY: "3 COURSE NIGHT" | 28

1st: Appetizer – Choice of Soup of the Day,
Snapper Soup, Arcadian House Salad
or Caesar Salad

2nd: Entree – Choice of center Cut Sirloin
Flounder Washington | North Atlantic Salmon
Chicken Piccata | Chicken Roma | Fried Crab Cakes
Eggplant Parmigiana | Chicken Parmigiana

3rd: Dessert – Choice of New York Style Cheese Cake
Chocolate Mousse | Cannoli Cake

SATURDAY: "RIB & LOBSTER NIGHT"

6 oz. lobster tail and center cut and
8 oz. cut of slow roasted prime rib | 27

*Upgrade your prime rib to a 6 oz. center cut filet | 7
Add another tail for | 16*

Add 5 oz. crab imperial to your lobster tail | 11

The 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.

BAR BITES

CHICKEN TENDERS Three golden fried tasty chicken tenders served with honey mustard sauce or buffalo style, cool bleu cheese dressing and celery sticks | 8

BRUSCHETTA FLATBREAD

Warm bruschetta and feta cheese on a crispy flatbread topped with arugula and basil chiffonade, drizzled with balsamic reduction and olive oil | 8
Add crab meat | 4
Add chicken | 3

SHRIMP SCAMPI FLATBREAD Rustic flatbread, mozzarella, garlic shrimp | 9.5

CHICKEN POTSTICKER DUMPLINGS Five crispy chicken filled dumplings served with a teriyaki dipping sauce | 9

SEASONED FRIES Tossed in garlic parmesan and dusted in old bay, side of white cheddar cheese sauce | 6

HOUSEMADE CHEESE STEAK EGG ROLLS

Two large golden fried egg rolls stuffed with the finest shaved steak, onions, mozzarella cheese and served with sriracha ketchup | 9

BUFFALO CAULIFLOWER Batter dipped florets, lightly fried, tossed in our famous buffalo sauce | 7.5

HOUSE MADE FRIED SHRIMP Three large hand breaded shrimp served with Remoulade and Cocktail Sauce | 9

FRIED MOZZARELLA

Five sticks served with marinara sauce | 8

ONION RING TOWER Golden fried onion rings served with BBQ sauce and chipotle mayo sauce | 6.5

***WINGS** Crispy breaded tender bone in wings tossed in your choice of: spicy buffalo sauce, jerk seasoning, garlic parmesan seasoning or BBQ sauce. Served with cool bleu cheese or ranch dressing and celery sticks
Bone-In 1/2 dozen | 7 dozen | 11

***LOBSTER MAC AND CHEESE**

(HOUSE SPECIALTY

Served with a Bacon Vodka Cream Sauce | 12

***CHEF'S FRESH FISH TACOS** Three | 12.5

***NACHOS** Made with fresh tri-colored tortilla chips traditional: topped with melted white cheddar cheese, salsa, black olives, jalapeños, sour cream and guacamole | 8.5 add buffalo chicken | 4.5 add cheese steak | 6.5

*** MENU ITEM NOT INCLUDED WITH NIGHTLY HAPPY HOUR SPECIALS**

APPETIZERS

LITTLE NECK CLAMS CASINO

Six clams in our famous casino mix | 10

STEAMED LITTLE NECK CLAMS

One dozen clams served with lemon, butter and garlic | 11

CRISPY CALAMARI Fresh rings of calamari accompanied with jalapeño and lemon, tossed with a choice of garlic aioli or sweet Thai chili sauce | 11

PARMESAN REGGIANO BRUSSEL

SPROUTS Lightly Fried Brussel Sprouts, Tossed with Extra Virgin Olive Oil, Lemon Juice, Then Dusted with Parmesan Reggiano Cheese | 8

BROILED CRAB CAKE A house specialty, broiled super lump crab cake, oven baked with remoulade sauce | 11

ASIAN AHI TUNA

Seared sesame Ahi tuna with seaweed salad, soy ginger glaze and wasabi | 10

JUMBO SHRIMP COCKTAIL

Five jumbo shrimp with cocktail sauce | 12

BAKED STUFFED MUSHROOMS

Four mushrooms stuffed with our renowned crab imperial | 10

SHRIMP CONCORDVILLE Four shrimp stuffed with dijon & horseradish and wrapped in bacon, topped with honey mustard barbecue sauce | 10

MUSSELS BIANCA OR MARINARA

Steamed mussels prepared two ways: In white wine garlic butter broth or in our spicy marinara sauce | 10

SANDWICHES

*All sandwiches are served on a toasted kaiser roll with pickle spear and crispy fries.
Substitute onion rings or a side Arcadian salad for | 2 or Caesar salad for | 3*

CONCORDVILLE BURGER Our house 10 oz. burger served with tomato, arugula and crispy fried onions and choice of the following toppings: Swiss cheese, Cheddar, American, Bleu Cheese, Provolone, Mozzarella Cheese, Sautéed mushrooms or bacon | 13

CRAB CAKE SANDWICH

Concordville's famous signature broiled lump crab cake topped with arugula, tomato, and served with tarter and cocktail sauce | 14.5

PRIME RIB SANDWICH

Hand shaved prime rib with provolone cheese and horseradish aioli | 15.5

FRIED CRAB CAKE SANDWICH

Our famous recipe topped with arugula, tomato, and served with tarter and cocktail sauce | 11

TEMPURA SOFT SHELL CRAB SANDWICH

Topped with arugula and tomato, served with a remoulade sauce | 13

FRESH FISH SANDWICH OF THE DAY Market Price

PANINIS

*All of our paninis served with pickle spears and crispy fries.
Substitute onion rings or a side Arcadian salad for | 2 or Caesar salad for | 3*

CHEESE STEAK PANINI

Chopped thinly sliced choice Philly steak with Wow seasoning, green peppers, onions and American cheese | 12

VEGGIE PANINI

A mixture of grilled and sautéed seasonal vegetables with goat cheese and balsamic vinegar reduction | 11

PARMIGIANA PANINI

Sliced tender chicken topped with provolone cheese and marinara sauce | 11.5

CHICKEN ROMA

Grilled chicken breast with roasted red peppers, sharp provolone, arugula and finished with a balsamic reduction | 12

EGGPLANT PARMIGIANA PANINI

Topped with marinara sauce, sundried tomatoes, fresh basil parsley and provolone cheese | 11

BUFFALO CHICKEN PANINI

Sliced tender fried chicken cutlet tossed in Buffalo sauce and topped with blue cheese crumbles | 12

CHILDREN'S MENU

(10 and under)

CHICKEN FINGERS

Three fingers, served with crispy fries | 8.5

CHEESEBURGER Served with crispy fries | 8

PASTA Served with red sauce | 6

GRILLED CHEESE Served with crispy fries | 7

CHICKEN PARM Served with pasta and red sauce | 10

PRIME RIB 6 oz. Served with au jus and crispy fries | 15

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

SOUPS

HOUSEMADE SOUP OF THE DAY | 6

SNAPPER TURTLE SOUP House Specialty - Served with sherry wine | 6.5

CARAMELIZED FRENCH ONION SOUP Sweet onions under a blanket of perfectly melted medley of cheese topped with crispy fried onions | 7

SALADS

*Choice of dressing: bleu cheese, ranch / poppy seed / thousand island / Sesame Soy Vinaigrette
northern Italian with basil and romano / balsamic vinaigrette*

ARCADIAN HOUSE SALAD

Romaine and arcadian blend topped with tomato, onion, sweet peppers, black olives, croutons and cucumbers served with choice of dressing | 5/8

CLASSIC CAESAR SALAD

Romaine lettuce, garlic croutons and shaved asiago, parmesan and romano cheese | 6/9

CLASSIC BLUE CHEESE HOUSE WEDGE

Iceberg wedge with applewood bacon, cucumbers, tomatoes, seasoned croutons, crispy fried onions and finished with bleu cheese crumbles and drizzled with balsamic reduction | 7.5

ASIAN CASHEW SALAD

Freshly shaved carrots, red onion, celery and red pepper tossed with napa cabbage, arugula, cashews, and sesame soy vinaigrette | 8/11

MEDITERRANEAN SALAD

Arugula topped with cucumbers, red onions, tomatoes, peppers, kalamata olives and seasonings, garnished with feta cheese, croutons and northern Italian with basil and romano | 7/10

HARVEST SALAD

Romaine, napa cabbage and arcadian mix topped with sundried cranberries, granny smith apples, tomatoes, red onions, feta cheese and served with choice of dressing | 7/10

CUSTOMIZE YOUR SALAD WITH: 8 oz. Charbroiled Chicken Breast | 7

Seared Sesame Ahi Tuna 4 oz. | 6 or 8 oz. | 10 Fried Crab Cake | 6

Concordville's Signature Broiled Crab Cake | 7 Large Fried Crab Cake | 7

3 Grilled or Cocktail Shrimp | 7.5 Maple Citrus Salmon 4 oz. | 6 8 oz. | 10

Tempura Soft Shell Crab | 11

THE OCEAN'S BOUNTY...

*Dinner Entrees include chef's vegetable of the day (Substitute for Asparagus with Roasted Red Peppers \$2.50 Additional) Choice of one: side of pasta / salted baked potato / crispy fries / cole slaw
Add a Loaded Potato with Cheddar Cheese, Bacon and Chives | 3
Add a arcadian house salad or classic caesar salad with entrée | 4*

BROILED 6 OZ. LOBSTER TAIL

Served with drawn butter

One tail | 22 Two tails | 36 Three tails | 50

Add 5 oz. of jumbo lump crab meat to lobster tail | 11 per tail

CHEF'S FISH OF THE DAY Market Price

BAKED NORTH ATLANTIC SALMON

Salmon filet marinated in olive oil, garlic, lemon juice and oregano, served with dill beurre blanc sauce | 18 Stuffed with our famous crab imperial | 25

FLOUNDER WASHINGTON

Two fresh broiled rounds of flounder stuffed with jumbo lump crab imperial and asparagus spears, finished with lemon butter | 23

CRAB IMPERIAL

Jumbo lump crab meat blended in our renowned mix | 25

BROILED CRAB CAKES

Two broiled super lump crab cakes made with our original recipe | 23

FRIED CRAB CAKES

Three fried super lump crab cakes made with our world famous original recipe | 22

FRIED JUMBO SHRIMP

Six Hand Breaded Golden Brown Shrimp. Served with Cocktail Sauce | 20

PASTA DISHES

Add an arcadian house salad or classic caesar salad with entrée | 4

CHEF'S PASTA DISH OF THE DAY Market Price

SEAFOOD SCAMPI OR SEAFOOD CIOPPINO

Jumbo shrimp, crab meat, scallops, clams and mussels sautéed in garlic sauce with sundried tomatoes, fresh basil and parsley served over fresh linguini with parmesan cheese | 25

CAJUN CHICKEN PASTA

Grilled Chicken Breast Strips, Sautéed with Onions, Peppers, Mushrooms, served over Fresh Fettuccine with a Cajun Cream Sauce | 18.5

VEGETARIAN DISHES

Add an arcadian house salad or classic caesar salad with entrée | 4

STUFFED PORTOBELLO MUSHROOM

Char-grilled portobello cap stuffed with sautéed spinach, roasted red peppers and sharp provolone cheese finished with a balsamic reduction | 16

EGGPLANT PARMIGIANA

Topped with marinara sauce, sundried tomatoes, fresh basil, parsley and provolone served over fresh linguini | 16

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SIGNATURE HOUSE CUTS

*Dinner Entrees include chef's vegetable of the day (Substitute for Asparagus with Roasted Red Peppers \$2.50 Additional) Choice of one: side of pasta / salted baked potato / crispy fries / cole slaw
Add a Loaded Potato with Cheddar Cheese, Bacon and Chives | 3
Add an Arcadian House Salad or Classic Caesar Salad with Entree | 4*

CENTER "USDA" CUT FILET MIGNON

Served with demi glaze or bearnaise sauce and topped with crispy fried onions 6oz. | 26

CENTER "USDA" CUT SIRLOIN

Served with a sun-dried, tomato, garlic and onion cabernet demi glaze and topped with crispy fried onions 8 oz. | 20

CONCORDVILLE'S "AWARD WINNING" SLOW ROASTED "USDA" PRIME RIB OF BEEF

Horseradish aioli and au jus. 8oz. | 20 12-14oz. 26 16-18oz. | 32
Not available on Monday and Tuesday Nights (Available every day in December)

SIGNATURE SIDES

Sautéed Onions +2 | Sautéed Mushrooms +3

CREATE YOUR OWN SIGNATURE SURF & TURF

Add any of the following to your Signature Cut:

Crab Cake | 8
Sautéed Shrimp | 2.5 (each)
Sautéed Scallops | 7
Oscar Style Jumbo lump crab meat, asparagus and bearnaise | 11

6oz. Maine Lobster Tail | 17
6oz. Maine Stuffed Lobster Tail | 27
Tempura Soft Shell Crab | 11

CHEF'S USDA CHOICE BUTCHER CUT

Special of the Day

POULTRY/VEAL ENTRÉES

*Dinner entrées include chef's vegetable of the day and choice of one: side of pasta / salted baked potato / crispy fries / cole slaw
Add an arcadian house salad or classic caesar salad with entrée | 4*

CHICKEN / VEAL PICCATA

Chicken or veal medallions sautéed with butter, garlic, white wine & lemon juice, sun dried tomatoes and capers | 18 / 24 Add crab meat | 5

CHICKEN PARMIGIANA

Sliced tender chicken topped with provolone cheese, marinara and side of cappellini | 18

ROAST LONG ISLAND DUCK

Baked golden brown and flavored with our grand marnier plum sauce, served over wild rice pilaf | 24

CHICKEN ROMA

Grilled chicken breast topped with roasted red peppers, extra sharp provolone, served on a bed of arugula and finished with a balsamic reduction | 18

VEAL SPECIAL OF THE DAY

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ICE CREAM

ICE CREAM PARFAITS

Chocolate, creme de menthe or strawberry | 5.5

HOT FUDGE SUNDAE

Chocolate, vanilla, or strawberry ice cream layered with hot fudge, wet walnuts & whipped cream, topped with a cherry | 6.5

CHOCOLATE OR VANILLA ICE CREAM | 5

PEACH MELBA SUNDAE

French vanilla ice cream, layered with a peach half, whipped cream & melba sauce topped with a cherry | 6.5

CAKE & PIES

à la mode | \$3

NEW YORK STYLE CHEESECAKE

Extra thick cut served with fresh strawberries, whipped cream, powdered sugar and finished with a raspberry sauce | 7.5

SNICKERS CHOCOLATE TRUFFLE

A layer of fudge cake with chocolate mousse, caramel, peanuts, chocolate bits and snickers bar chunks | 7

DARK SIDE OF THE MOON

Rich fudge cake soaked with coffee liqueur, filled with chocolate mousse and laced in whipped dark chocolate ganache. Topped with a chocolate crescent moon | 7

DUTCH HIGH APPLE PIE (served warm)

Sweet juicy apples set in a flaky pie crust topped with crunchy streudel pieces | 6

TRIPLE CHOCOLATE MOUSSE

A thin layer of chocolate and white chocolate mousse, surrounded with striped silpot and decorated with white chocolate accents | 7

CANNOLI CAKE

Three layers of vanilla cake with cannoli and whip cream icing finished with chocolate chips and mini cannoli | 7.5

TIRAMISU

Coffee and kahlua soaked savoiardi biscuits with a mascarpone and cream cheese blend topped with cocoa and chocolate flakes | 7

HOUSE SPECIALS

RICE PUDDING

Special homemade old world recipe | 5

CHOCOLATE MOUSSE

Smooth, creamy, dark chocolate mousse, topped with whipped cream and fresh strawberry | 5.5

SPECIALTY COFFEES

IRISH COFFEE | 8

BAILEY'S OR KAHLUA COFFEE | 8

CVI COFFEE

Grand Marnier, Kahlua and Brandy | 9