



THE NEWARK CLUB

Carte du Jour

Friday, January 25, 2008

SOUPS

Minestrone

\$4.00

Chicken Gumbo

\$4.00

APPETIZER

Deep-Fried Maryland Jumbo Lump Crab Cake served with a Mosaic of Two Sauces, Lemon Butter & Roasted Red Bell Pepper

11.00

ENTREES

Rigatoni with Rock Shrimp & Andouille Sausage, Extra Virgin Olive Oil, Garlic, Mushroom & Sun Dried Tomatoes

\$19.00

Sautéed Grouper served with String Bean Almondine & Spinach Mashed Potatoes, Wine & Garlic Sauce

\$21.00

Chicken Marsala served with Mashed Potatoes & Steamed Broccoli

\$15.00

DESSERTS

Tiramisu

\$6

Orange Cheesecake

\$6

White Chocolate & Macadamia Nut Crème Brulee

\$6

Trilogy of Lemon, Raspberry & Passion Fruit Sorbets

\$6

WINE BY THE GLASS

\$6.00

Executive Chef Peter Parello