

# Phil Trani's

## LUNCH

### Appetizers

<b>Calamari Strips</b> Lightly breaded, deep fried with tartar and cocktail sauce, topped with Parmesan cheese and oregano	full order 21 half order 16
<b>Steamed Clams</b> Eastern littlenecks with garlic butter sauce	full order 24 half order 18
<b>Shrimp Cocktail</b> Jumbo South American shrimp, chilled and served with cocktail sauce	23
<b>Fried Zucchini</b> House breadcrumbs, lightly fried	full order 19 half order 14
<b>Mozzarella Marinara</b> House breadcrumbs, fried and topped with marinara	18
<b>Toasted Garlic Bread</b> Made with roasted garlic and whipped butter	9
<b>Add toasted mozzarella</b>	11

### Soup

<b>Soup du Jour</b> Cup	8
Bowl	10

### Sandwiches

<b>Wet Beef with Cheese</b> 7hr pot roast and au jus on French bread	24
<b>8oz. Deluxe Hamburger</b> Our fresh ground beef charbroiled served with fresh garnish and French fried potatoes.	21
<b>Add Cheese</b>	23
<b>Patty Melt</b> Fresh ground beef, charbroiled served with cheese on toasted bread and French fried potatoes.	23

### Salads

*Served with fresh made dressings of your choice.*

<b>House Salad</b> House salad blend greens, tomato and carrots	13
<b>Café Caesar Salad</b> With Chicken	18 25
With Blackened Atlantic Salmon	28
<b>Pot Roast Caesar Salad</b> Pot roast with onion, tomato and potato over our Caesar salad	27
<b>Trani's Seafood Salad</b> Jumbo South American white shrimp, lump crab and marinated octopus over mixed greens	30
<b>Dinner Salad Supreme</b> Tomatoes, black olives, blue cheese, egg, green onions over mixed greens	20
<b>Cobb Salad</b> Chicken, bacon, Bleu cheese crumbles, tomato, egg and avocado over mixed greens	26

### Steaks

*Includes rice pilaf, pasta, or garlic mashed potatoes. We are not responsible for the quality of well done meats.  
Add a cup of soup or a house salad 6.5*

<b>Center Cut Flat Iron Steak</b> Charbroiled or blackened	26
<b>10oz Steak Sandwich &amp; Salad</b> Charbroiled New York served open face on garlic bread with french fried potatoes	30
<b>Petite Filet Pepper Steak Style</b> 8oz filet mignon coated with cracked pepper then topped with sauteed bacon, shallots and green onion	31

Our theme at Trani's is 'Creative Cuisine'.  
Any of our entrees can be prepared to your liking. Please ask your server.

# LUNCH

## Pasta

*Includes hot baked bread and whipped butter.  
Add a cup soup or house salad 6.5*

<b>Linguini with Fresh Clams</b>	30
Fresh steamed clams with your choice of white garlic or red tomato sauce	
<b>Linguini with Clam Sauce</b>	26
Chopped clams with your choice of white garlic or red tomato sauce	
<b>Fettucine Alfredo</b>	22
Rich cream sauce with grated Romano cheese	
<b>Add Chicken</b>	28
<b>Add Shrimp</b>	30
<b>Lasagna</b>	22
Generously layered with ricotta cheese, ground beef, marinara and mozzarella	
<b>Pasta Primavera</b>	24
Fresh tomatoes and vegetables served over angel hair pasta	
<b>Pasta Marinara</b>	22
<b>With meatballs or sausage</b>	28
<b>Fresh Tomato Basil</b>	22
Served over Angel Hair Pasta	

## Fresh Seafood

*Includes rice pilaf, pasta or garlic mashed potatoes.  
Charbroiled, blackened or herb crusted  
Subject to availability.*

<b>Halibut Filet</b>	30
<b>Atlantic Salmon</b>	28
<b>Chilean Sea Bass</b>	30
<b>Sword Fish</b>	29

## Fresh Seafood Specialties

*Includes rice pilaf, pasta or garlic mashed potatoes.  
Subject to availability. Add a cup soup or house salad 6.5*

<b>Bacon Crusted or Crab Stuffed Halibut</b>	33
Halibut Filet crusted with bacon seasoned bread crumbs, paired with creamy dill sauce	
<b>Pan Fried Sand Dabs</b>	24
Lightly breaded and pan fried with olive oil	
<b>Fish &amp; Chips</b>	26
Alaskan Halibut battered and fried	

## Specialties

*Includes hot baked bread and whipped butter.  
Add a cup soup or house salad 6.5*

<b>Seafood &amp; Sausage Jambalaya</b>	30
South American Shrimp, bay scallops, chicken breast and sausage over angel hair pasta in a creamy Cajun sauce	
<b>Chicken Marsala</b>	27
Chicken breast sautéed in butter, marsala wine, and mushrooms	
<b>Chicken Parmigiana</b>	26
Chicken breast baked with marinara and mozzarella cheese	
<b>Chicken Piccata</b>	27
Chicken breast sautéed with capers, lemon and mushrooms	
<b>Eggplant Parmigiana</b>	26
Slices of eggplant baked with marinara and mozzarella cheese	
<b>Ground Sirloin Steak</b>	26
Our own ground beef, charbroiled and topped with brown gravy	
<b>7hr. Pot Roast &amp; Pasta</b>	27
Our famous pot roast topped with gravy and served with mostaccioli with ricotta marinara sauce	

## Desserts

<b>Spumoni &amp; Vanilla Ice Cream</b>	12
<b>Specialty Cakes &amp; Pies</b>	14
<b>Ice Cream Truffles</b>	12
Chocolate Raspberry Truffle Turtle Truffle	

## Beverages

*Please enjoy our extensive wine list, full bar and specialty coffees.*

<b>Iced Tea, Milk, Coffee, 5</b>
<b>Hot Tea, Lemonade, 5</b>

# DINNER

*Phil*  
**Trani's**

## Appetizers

<b>Calamari Strips</b> Lightly breaded, deep fried with tartar and cocktail sauce, topped with Parmesan cheese and oregano	full order 21 half order 16
<b>Steamed Clams</b> Eastern little necks with garlic butter sauce "Trani's Steamers"	full order 24 half order 18
<b>Shrimp Cocktail</b> Jumbo white American shrimp chilled and served with cocktail sauce	26
<b>Fried Zucchini</b> House breadcrumbs, lightly fried	full order 19 half order 14
<b>Mozzarella Marinara</b> House breadcrumbs, fried and topped with marinara	18
<b>Toasted Garlic Bread</b> Made with roasted garlic and whipped butter	10
<b>Add toasted mozzarella</b>	12

## Soup

<b>Soup du Jour</b>	
Cup	8
Bowl	11

## Salads

Served with fresh made dressings.

<b>House Salad</b> House blend greens, tomatoes and shredded carrots	14
<b>Café Caesar Salad</b> With Chicken With Blackened Atlantic Salmon	19 26 29
<b>Pot Roast Caesar Salad</b> Pot roast with onion, tomato and potato over our Caesar salad	28
<b>Dinner Salad Supreme</b> Tomatoes, black olives, blue cheese, egg, green onions over mixed greens	21
<b>Blue Cheese, Onion &amp; Tomato Salad</b> Served with herb Caesar dressing	20

## Pasta

*Includes hot baked bread and whipped butter.  
Add a cup soup or house salad 7.5*

<b>Linguini with Fresh Clams</b> Fresh steamed clams in garlic 'white' or tomato 'red' sauce	34
<b>Linguini with Clam Sauce</b> Chopped clams with your choice of white garlic sauce or red tomato sauce	30
<b>Lasagna</b> Generously layered with ricotta cheese, ground beef, marinara and mozzarella cheese	24
<b>Pasta Marinara</b> with meatballs or sausage	22 28
<b>Pasta Primavera</b> Fresh tomatoes and vegetables served over angel hair pasta	26

Our theme at Trani's is 'Creative Cuisine'.  
Any of our entrees can be prepared to your liking. Please ask your server.

# DINNER

All entrees include fresh baked bread, rice pilaf, pasta, mashed potatoes or baked potato.  
Add a cup of soup or house salad 7.5

## Steaks

*We are not responsible for the quality of well done meats.*

<b>Rack of Lamb</b> 16 oz tender New Zealand lamb charbroiled and served with mint sauce	48
<b>New York Steak</b> 12 oz 8 oz	44 38
<b>Filet Mignon</b> 12 oz center cut 8 oz petit cut	40 38
<b>22 oz Bone In Ribeye</b> Charbroiled or blackened with cajun spices	51

## Fresh Seafood Specialties

<b>Bacon Crusted or Crab Stuffed Halibut</b> Halibut Filet crusted with bacon seasoned breadcrumbs, paired with creamy dill sauce	44
<b>Pan Fried Sand Dabs</b> Lightly breaded and pan fried with olive oil.	30

## Fresh Seafood

*Prepared charbroiled, blackened, or herb crusted*

<b>Halibut Filet</b>	41
<b>Atlantic Salmon</b>	36
<b>Chilean Sea Bass</b>	41
<b>Center Cut Swordfish</b>	38

## Specialties

<b>Chicken Marsala</b> Chicken breast sautéed in butter, marsala wine and mushroom caps	32
<b>Chicken Parmigiana</b> Chicken breast baked with marinara and mozzarella	30
<b>Chicken Picatta</b> Chicken breast sautéed with capers, lemon, and mushrooms	32
<b>Veal Marsala</b> Veal medallions sautéed in butter, marsala wine and mushrooms	37
<b>Veal Parmigiana</b> Breaded veal cutlet baked with mozzarella and marinara	34
<b>Veal Picatta</b> Veal medallions sautéed with capers, lemon and mushrooms	37
<b>Eggplant Parmigiana</b> Slices of eggplant baked with marinara and mozzarella cheese	32
<b>7hr. Pot Roast &amp; Pasta</b> Our famous pot roast topped with gravy and served with mostaccioli and ricotta marinara	30
<b>Penne Pasta Bolognese</b> Phil's famous house made meat sauce over penne	28

## Desserts

<b>Spumoni &amp; Vanilla Ice Cream</b>	12
<b>Specialty Cakes &amp; Pies</b>	14
<b>Ice Cream Truffles</b> Chocolate Raspberry Truffle Turtle Truffle	12

## Beverages

*Please enjoy our extensive wine list, full bar and specialty coffees.*

**Iced Tea, Milk, Coffee, 5**

**Hot Tea, Lemonade, 5**