

# Sewickley Speakeasy Menu

17 Ohio River Boulevard, Sewickley, PA 15143

(412) 741-1918

Open: Thursday-Sunday

Closed: Monday-Wednesday

Our staff is dedicated to quick and courteous service.

Your special requests are welcomed, and your comments and suggestion are appreciated.

## ◆ Appetizers ◆

Oysters on the Half Shell * GF	\$12.95 - 1/2 dozen \$21.95 – dozen	Stuffed Mushroom Caps	\$13.95
Freshly shucked, pasteurized oysters served with cocktail sauce and lemon		Stuffed with seasoned crabmeat, baked and topped with sauce beurre blanc	
Crabmeat Hoelzel GF	\$14.95	Baked Five Onion Soup	\$4.95
Jumbo lump crabmeat in a tangy hoelzel dressing		A creamy soup, baked with three cheeses	
Escargot GF	\$10.95	Baked Brie	\$11.95
Baked in a white wine garlic butter		Imported brie baked and served with toasted baguettes and homemade raspberry sauce	
Russian Oysters * GF	\$14.95	Crispy Cajun Shrimp	\$10.95
Lightly poached in vodka then topped with sour cream, red onion and black Caviar		Lightly breaded, then deep-fried and served with a creamy salsa	
Oysters Rockefeller or Speakeasy * GF	\$13.95	Fried Zucchini	\$8.95
Baked with seasoned spinach and pernod and baked with Gorgonzola cheese		Lightly battered, fried to a golden brown, and served with marinara sauce (serves 1-2)	
Fried Mozzarella	\$9.95	Frog Legs	\$8.95
Deep fried and served with marinara sauce		Pan-fried with garlic, white wine and lemon in a light butter sauce	
Shrimp or Scallop Cocktail GF	\$10.95	Angel Hair with Pine Nuts	\$7.95
Served chilled with cocktail sauce and lemon		Imported capellini slightly seasoned, tossed with a delicate cream sauce, then topped with pignoli nuts	

All entrées served with your choice of soup or salad (bleu cheese \$1.95) and a choice of baked potato, mashed redskins, rice pilaf or vegetables.

You can add a lobster tail or crab cake to any meal for only \$16.00.

## ◆ Seafood ◆

Chargrilled Salmon * GF	\$20.95	Cioppino	\$34.95
Served with pineapple marmalade		A savory combination of cod, shrimp, mussels, scallops and clams in a white wine pernod tomato broth	
Scallops English Style, Grilled or Fried	\$23.95	Seafood Platter	\$34.95
Lightly breaded and broiled, topped with sauce-beurre blanc		An assortment of broiled seafood (stuffed shrimp, scallops, lobster tail, catch of the day)	
Stuffed Shrimp	\$25.95	Crabcakes	\$22.95
Baked with seasoned jumbo lump crabmeat topped with sauce beurre blanc		Broiled to a light brown and served with a mild mustard sauce	
Virginia Spot English Style	\$19.95	Pasta Scoglio	\$22.95
Lightly breaded and boiled, topped with sauce beurre blanc		Imported angel hair tossed with shrimp, scallops and baby clams in your choice of red or white sauce	
South Atlantic Lobster Tails	\$30.95		
Two 3.5 oz. cold water tails broiled to perfection			

## ◆ Steaks, Veal and Chops ◆

16 oz. New York Strip * <b>GF</b> Grilled to your temperature	\$28.95	Steak or Veal Zurich * Filet medallions or veal scaloppini topped with crisp onion rings, gruyere cheese, bordelaise and sauce beurre blanc	\$25.95
Grilled Lamb Chops * <b>GF</b> Served with garlic mashed redskin potatoes and asparagus spears	\$27.95	Chicken-Fried Steak Dipped in egg mixture and seasoned flour, then fried until crisp. Served with country gravy	\$19.95
12 oz. Delmonico Steak * <b>GF</b> Grilled to your temperature and served with sautéed mushrooms and onion	\$27.95	Veal Oscar Topped with jumbo lump crabmeat and béarnaise, served with asparagus spears	\$30.95
Filet Mignon 8 oz. * <b>GF</b> Grilled to your temperature	\$33.95	Veal Parmesan Lightly breaded, baked and topped with marinara sauce & provolone cheese, served with a side of pasta marinara	\$20.95
Petite Filet 6 oz. * <b>GF</b> Grilled to your temperature	\$27.95	Veal Piccata Lightly sautéed with lemon, capers, butter white wine sauce	\$20.95
Jerry's 8 oz. Filet Gorgonzola crusted and served with a roasted garlic demi glaze	\$35.95	One lb. Stuffed Pork Chop Stuffed with a sage breading and baked until tender. Served with mashed potatoes and gravy	\$22.95
Surf and Turf * <b>GF</b> Two 3.5 oz. filet medallions served with a cold water lobster tail	\$32.95		

## ◆ Other Entrees ◆

Liver & Onion * Sautéed calves liver smothered with onion	\$18.95	Chicken Piccata Lightly sautéed with lemon, capers butter white wine sauce	\$18.95
Risotto Primavera Creamy Risotto tossed with fresh vegetables and your choice of shrimp or chicken	\$21.95	Chicken Zurich Lightly breaded chicken breast, topped with crisp onion rings, Gruyere cheese, bordelaise and sauce beurre blanc	\$19.95
Angel Hair Alfredo Imported angel hair pasta with a garlic cream Romano cheese sauce (add shrimp, lobster or chicken for an additional charge)	\$17.95	Chicken Parmesan Lightly breaded, baked and topped with marinara sauce & provolone cheese, served with a side pasta marinara	\$18.95
Duck Breasts * <b>GF</b> Pan seared and served with a black cherry chutney	\$25.95		

## ◆ Desserts ◆

Crème Brulee <b>GF</b> Creamy egg custard topped with caramelized sugar	\$3.00/\$6.00	Fried Cheesecake Served with a rich raspberry sauce	\$3.00/\$6.00
Pineapple Upside Down Cake With coconut rum sauce	\$6.00	Chocolate Fudge Cake Served with a rich raspberry sauce	\$3.00/\$6.00
Pecan Ball <b>GF</b> Vanilla ice cream rolled in crushed pecan with caramel or hot fudge sauce	\$7.00	Vanilla Ice Cream Plain or served with chocolate sauce	\$6.00

A 20% gratuity will be added for parties of six or more and for parties requesting separate checks.

\* Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

**GF** Indicates Gluten Free