

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	\$9.95 - 1/2 dozen	Stuffed Mushroom Caps	\$13.95
Freshly shucked, pasteurized oysters served with cocktail sauce and lemon	\$17.95 – dozen	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 cheese	
Escargot GF	\$9.95	Baked Brie	\$9.95
Baked in a white wine garlic butter		Imported brie baked and served with toasted baguettes and homemade raspberry sauce	
Russian Oysters * GF	\$12.95	Bruschetta	\$6.95
Lightly poached in vodka then topped with sour cream, red onion and black Caviar		Seasoned grilled ciabatta with tomato, olives and artichoke heart, topped with fontinella cheese	
Oysters Rockefeller or Speakeasy * GF	\$9.95	Artichoke Hearts Romano	\$6.95
Baked with seasoned spinach and pernod and baked with Gorgonzola cheese		Pan fried in seasoned egg batter and topped with sauce beurre blanc	
Cajun Fried Oysters *	\$12.95	Fried Zucchini	\$7.95
Lightly battered, fried to a golden brown, served with a creamy salsa		Lightly battered, fried to a golden brown, and served with marinara sauce (serves 1-2)	
Shrimp or Scallop Cocktail GF	\$9.95	Frog Legs	\$7.95
Served chilled with cocktail sauce and lemon		Pan fried with garlic, white wine and lemon in a light butter sauce	
Artichoke Bacon Dip	\$7.95	Angel Hair with Pine Nuts	\$7.95
Served with roasted garlic or baguette		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 \$14.00.

◆ Seafood ◆

Poached Salmon * GF	\$20.95	Chargrilled Salmon Vera Cruz * GF	\$20.95
Served with asparagus spears and artichoke hearts topped with olive oil, capers and pepper		Served on a bed of tomato, olive and caper sauce	
Scallops English Style, Grilled or Fried	\$21.95	G En Papillote	\$19.95
Lightly breaded and broiled, topped with sauce-beurre blanc		Icelandic cod filet steamed in Parchment with leeks, red and green peppers and white wine garlic butter sauce	
Stuffed Shrimp	\$24.95	Seafood Platter	\$30.95
Baked with seasoned jumbo lump crabmeat topped with sauce beurre blanc		An assortment of broiled seafood (stuffed shrimp, scallops, lobster tail, catch of the day)	
Virginia Spot English Style	\$18.95	Crabcakes	\$21.95
Lightly breaded and boiled, topped with sauce beurre blanc		Broiled to a light brown and served with a mild mustard sauce	
G South Atlantic Lobster Tails	\$28.95	Pasta Scoglio	\$21.95
Two 3.5 oz. cold water tails broiled perfection		Imported angel hair tossed with shrimp, scallops and baby clams in your choice of red or white sauce	

◆ Steaks, Veal and Chops ◆

16 oz. New York Strip * GF Grilled to your temperature	\$26.95	Veal Scaloppini Tender veal sautéed with red peppers, Artichoke hearts, asparagus and a light Creamy Dijon	\$20.95
Grilled Lamb Chops * GF Served with garlic mashed redskin potatoes and asparagus spears	\$25.95	Veal Oscar Topped with jumbo lump crabmeat and béarnaise, served with asparagus spears	\$28.95
12 oz. Delmonico Steak * GF Grilled to your temperature and served with sautéed mushrooms and onion	\$24.95	Veal Shaker Village Tender Veal Scaloppini with shallots, tomato concasse and bordelaise	\$20.95
Filet Mignon 8 oz. * GF Grilled to your temperature	\$29.95	Veal Parmigiana Lightly breaded, baked and topped with marinara sauce & provolone cheese, served with a side of pasta marinara	\$19.95
Petite Filet 6 oz. * GF Grilled to your temperature	\$25.95	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	\$34.95	French Acadian Porterhouse * GF One lb. pork chop, Cajun blackened and served with garlic mashed potatoes	\$20.95
Surf and Turf * GF Two 3.5 oz. filet medallions served with a cold water lobster tail	\$27.95	Pork Scaloppini Lightly breaded and pan fried with bacon	\$19.95
Steak or Veal Zurich * Filet medallions or veal scaloppini to topped with crisp onion rings, gruyere cheese, bordelaise and sauce beurre blanc	\$24.95		

◆ Other Entrees ◆

Liver & Onion * Sautéed calves liver smothered with onion	\$17.95	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	\$20.95	Chicken Zurich Lightly breaded chicken breast, topped with crisp onion rings, Gruyere cheese, bordelaise and sauce beurre blanc	\$18.95
Angel Hair Alfredo Imported angel hair pasta with a garlic cream Romano cheese sauce (add shrimp, lobster or chicken for an additional charge)	\$16.95	Chicken Romano Sautéed in seasoned egg batter, topped with sauce beurre blanc	\$18.95
Duck Breasts * GF Pan seared and served with a black cherry chutney	\$25.95	Chicken Parmigiana Lightly breaded, baked and topped with marinara sauce & provolone cheese, served with a side pasta marinara	\$18.95
Ham and Eggs Large ham steak grilled and served with two eggs and lyonnaise potatoes	\$20.95		

◆ Desserts ◆

Crème Brulee GF 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 GF Vanilla ice cream rolled in crushed pecan with caramel or hot fudge sauce	\$7.00	G 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

