

APPETIZERS

Shrimp Cocktail	<i>Tender bay shrimp with homemade cocktail sauce, served with lemon and crackers</i>	11.00
Sautéed Mushrooms	<i>Seasoned with wine and garlic</i>	10.00
Fried Onion Rings		11.00
Garlic Bread	<i>Whole loaf</i>	10.00

SALADS

House Salad		12.00
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CHILDREN AND SENIOR CITIZENS

Small appetites for all ages: served with salad, french fries and rolls

Grilled Chicken Breast		25.00
BBQ Pork Ribs		25.00
Deep-Fried Prawns		25.00
Deep-Fried Scallops		26.00
Ground Sirloin		25.00

All Dinners served with Broiler’s Salad, choice of dressing, rolls and baked potato or french fries

CHICKEN

Grilled Chicken Breast		27.00
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PASTA

Chicken Pasta		29.00
Seafood Pasta		30.00

SEAFOOD

Grilled Salmon		32.00
Grilled Halibut		33.00
Prawns	<i>Butterflied and deep-fried to golden brown</i>	31.00
Scallops	<i>Deep-fried to golden brown</i>	31.00
Combination Prawns and Scallops	<i>Deep-fried to golden brown</i>	31.00
Grilled Prawns	<i>Butterflied and skewered, served with drawn butter</i>	31.00
Lobster Tail	<i>Buttered and broiled to perfection served with drawn butter</i>	51.00

BEEF SPECIALTIES

PRIME RIB

Petite Cut35.00 Hearty Cut 40.00

Covered with seasoned au jus and served with horseradish sauce. Fridays, Saturdays and Sundays Only.

All Steaks are Cooked Over Our Oakwood Pit

Top Sirloin Steak.....	32.00
New York Steak.....	35.00
Rib Steak.....	36.00
Filet Mignon	40.00
Ground Sirloin Chopped sirloin	27.00
Loin Lamb Chops 3 loin chops served with mint jelly	33.00

COMBINATIONS

Top Sirloin Steak and Prawns	37.00
Top Sirloin Steak and Scallops.....	37.00
Top Sirloin Steak and Grilled Prawns.....	37.00
Top Sirloin Steak and Lobster.....	51.00

RIBS

Bar-B-Que Pork Ribs Half rack of pork ribs basted with our special barbecue sauce.....	33.00
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DESSERTS

Broiler Classics

Chocolate Cake.....	9.00
Ice Cream Vanilla, spumoni, sherbet or chocolate sundae	9.00
Peanut Butter Fudge Pie	9.00
Cheesecake	9.00

BEVERAGES

Coffee.....3.00	Hot Tea3.00
Fresh Brewed Decaf.....3.00	Iced Tea.....3.50
Small Milk.....3.00	Large Milk.....3.50

“One Check Policy for 5 People or More”

Sales tax will be added to the price of all food and beverage items served. We reserve the right to refuse service to anyone.
Not responsible for lost or stolen articles. We will only accept VISA or MasterCard. “No Personal Checks”

Extra Plate Charge.....	6.00
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18% gratuity added to parties of 10 or more.

WINE LIST

BROILER STEAK HOUSE

By the Glass/Bottle

Chardonnay, Hints of hearty oak, citrus notes, zesty finish.....	10/30
Cabernet Sauvignon, Black fruits, Cassis, bright & juicy tannins.....	10/30
Merlot, Soft and supple tannins, dark berries, cocoa, well balanced.....	10/30
House Red (Zin, Syrah), Red fruits, violets & spiced vanilla.....	10/30
Zonin, Prosecco, Italy, Golden ripe apples, caramel, great acidity	12/32

BUBBLES

Zonin, Prosecco, Italy, Golden ripe apples, caramel, great acidity.....	32
Castello del Poggio, Moscato, Italy, NV, Sweet tangerine & spices, sparkling acidity.....	42
Roederer, Brut, NV, Brioche toast, hazelnuts, citrus blossoms & pears.....	46

OTHER WHITES AND ROSE`S

Fetzer, WHITE ZINFANDEL, Bright sweet cherries & strawberries.....	28
Fetzer, GERWURTZRAMINER, Spiced guava, ripe pears & green apples.....	32

SAUVIGNON BLANC

Bonterra, Tart guava, great acidity & minerality.....	38
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CHARDONNAY

McNab Ridge, Pear and apples with a touch of toasty oak.....	34
Bonterra, Spiced oak, buttery vanilla, apples & citrus blossoms.....	38

MERLOT

McNab Ridge, Dark cherries, chewy spiced mocha tannins, firm acidity.....	37
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PETITE SYRAH

McNab Ridge, Rich, ripe currants & blueberries, firm acidity, white peppered finish.....	40
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PINOT NOIR

Barra, Ripe cherries, vanilla cola tannins, smooth finish.....	46
Rural, Black cherries, blackberries, silky soft tannins.....	38
Masut, Mendocino, Vibrant cherries & vanilla, sage, perfect balance.....	56

ZINFANDEL

McNab Ridge, Big dark jammy blue & black fruits, chocolaty tannins.....	39
Graziano, Spiced strawberry jam, refreshing acidity, candied cherries.....	42
Testa, Dark & ruby black fruits, structured tannins, dark cocoa.....	51
A. Rafanelli, Dry Creek, Ripe bold black fruits, spicy cocoa, vanilla dusted tannins.....	70

CABERNET SAUVIGNON

McNab Ridge, Chocolate covered cassis, ripe black fruits, balanced vanilla tannins.....	42
Bonterra, Juicy plums & cherries, hints of sweet vanilla tobacco.....	43
Monticelli Brothers, Napa, NV, Black cherries, spiced oak, soft plum, smooth finish.....	50
Barra, Meaty blackberries, cola & sage, hints of leather, great acid.....	48
Obsidian Ridge, Lake County, Unctuous black currants, plum & dense chewy tobacco.....	64
A. Rafanelli, Dry Creek, sun kissed black fruits, chewy vanilla infused tannins.....	70

PINOTAGE

McNab Ridge, Black truffles, blueberries& espresso firm acidity.....	48
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- Vintages subject to change -