



## *The Ocean House*

102 Sussex Avenue, Spring Lake, NJ 07762

(732) 449-9090

[www.theoceanhouse.net](http://www.theoceanhouse.net)

### *Dinner Menu Two*

*\$49.95 per person plus tax and gratuity*

#### *Choice of Two Cold Hors d'oeuvres*

*Spinach Artichoke Dip*

*Red Mountain Crab Dip*

*Beet Hummus with Cinnamon Chips*

*Goat Cheese Log with Roasted Nuts and Fruit*

*Shrimp Cocktail*

*Mozzarella and Tomato Skewers*

*Toasted Points with Bruschetta*

#### *Choice of Two Hot Hors d'oeuvres*

*Tex-Mex Chili Dip*

*Baked Brie with Kahlua and Walnuts*

*Hot and Sweet Wings*

*Pigs in a Blanket*


*Swedish Meatballs*

*Clam Tartlet*

*Stuffed Mushrooms*

*Chicken Satay with Spicy Peanut Sauce*

*Scallops wrapped in Bacon*



*Choice of One Salad*

*Waldorf Salad-* Mescaline Greens tossed with goat cheese, apples, walnuts, and crasins served with balsamic vinaigrette

*Caesar Salad-* Romaine Lettuce tossed in our traditional homemade dressing, topped with croutons and a dusting of parmesan cheese

*Cucumber Salad-* Cucumbers, tomatoes, and red onion marinated in a rice wine vinaigrette, topped with feta cheese and fresh parsley

*Spinach Tortellini Salad –* Tortellini, Spinach, Kale, Roasted Red Peppers and Mozzarella

*Sides- Choose Two*


*Sauté Fresh Vegetables-* A mix of peppers, broccoli, and string beans sautéed in garlic and lemon

*String Beans Almandine -* cooked with butter and seasonings, then sprinkled with toasted almonds

*Rice Pilaf-* Creamy rice sautéed and steamed in Middle Eastern spices, topped with fresh parsley

*Pasta –* Served al dente with homemade Vodka, Pesto, or Parmigiana sauce

*Home-style Macaroni and Cheese –* Smoked Gouda & Vermont Cheddar Béchamel, Crumbled Bacon with Breadcrumb topping





*Choice of One Entrée*

***Chicken Marsala**- Sautéed chicken served with Marsala scented-pan sauce studded with mushrooms and cream*

***Chicken Piccata** –Sautéed chicken in a tart sauce, with traditional additions of lemon juice, white wine and capers*

***Chicken Divan** - a casserole of boned chicken breast, broccoli or asparagus spears, homemade béchamel sauce & breadcrumbs*

***Chicken Florentine**- Egg-battered boneless chicken breast with sautéed fresh spinach*

***Roast Turkey** – herbed stuffed and over roasted to perfection*

***Country Glazed Ham** – Virginia Ham baked in its own juices, glazed with a homemade honey mustard*

***Pork Scaloppini** – Roasted pork loin with red roasted peppers, Fresh mushrooms, scallions, and fresh basil*

***Shrimp and Scallop Scampi**- Jumbo shrimp sautéed in a lemon garlic wine sauce, served over linguine or orzo pasta.*

***Stuffed Sole** – tender filet of Sole stuffed with seasoned lump crab meat finished with lemon*

***Poached Salmon** – delicate filet of Salmon poached to perfection, served with a creamy dijonnaise sauce and fresh dill*



### Entrees Continued

**Short Rib Ragu-** Slow cooked short rib with wild mushrooms in a pepper cream sauce, tossed with egg noodles and finished with fresh herbs

**Filet Mignon -** Seasoned and seared then topped with seasoned bistro butter, portabella mushrooms and Parmesan cheese

### Dessert

**Fruit platter-** Seasonal picks of the locally grown fruit served on a platter or as a salad

**Fudge Brownies-** Goopy chocolate chip brownies topped with a dusting of powdered sugar

**Cookies-** Platter of oatmeal chocolate chip, cranberry coconut, or butterscotch cookies served warm

### *Assorted Breads and Butter*

### *Coffee, Tea, and Non-Alcoholic Beverages*

*Additional Items Are Available Upon Request*

*\*\*Please note, the Ocean House does not have a liquor license. Beer and Wine are permitted to be purchased and enjoyed here. Cheers!*