# FOSTER'S

# TO START

Shrimp Cocktail Jumbo Shrimp Fresh Cooked to Order	10	Clams Casino (6) Stuffed with House-made Casi	no Mix	10
Greens & Beans		Artichoke French (5)		10
Authentic Italian Recipe Add Sausage	Fried Calamari			10
•	11	with Marinara		
Chicken Fingers & French Fries Spicy Casino & Goat Cheese Stuffed Much access	9	Clam or Shrimp Basket House-made Soup of the Day		
Stuffed Mushrooms Deep Fried Mozzarella Wedges	10	Cup <b>4.50</b>	Bowl	6
House-made Fresh Panko Breaded with Marinara Sauce		Lobster Bisque Cup 6.50	Bowl	8.00
Bruschetta	10	New England Clam C	chowder (Fi	riday Only
Roma Tomatoes, Garlic, Fresh Basil & Olive Oil on Baquette Bread		Cup 5	Bowl	6

## **SALADS**

#### **House Salad**

Fresh Mixed Greens with Roma Tomatoes, Onions,
Olives, Banana Peppers & Croûtons
Small Salad 6 Large Salad 11
Add Chopped Egg & Cheese 2
Wedge Salad 12
Fresh Iceberg Wedge with Chopped Egg, Roma
Tomatoes, Bacon & Blue Cheese with Croûtons
Baby Spinach Salad 12
Fresh Baby Spinach, Craisins, Candied Pecans,
Goat Cheese and Croûtons

## Caesar Salad

Fresh Romaine with Anchovies, Croûtons, Roma
Tomatoes and House-made Caesar Dressing
Small Salad
Large Salad
12
Cobb Salad

Mixed Greens with Egg, Avocado, Roma Tomatoes, Bacon and Artichokes

# Salad Add-ons

Grilled or Blackened Chicken 5
Fried Calamari 9
Grilled Shrimp 9

# House-made Dressings

Italian
Ranch
Peppercorn Parmesan
Raspberry Poppyseed
Balsamic Vinaigrette
Crumbly Bleu + 1
Creamy Bleu + 1

No Separate Checks for Party of Ten or More









FOSTERSHILTONNY, COM

# FOSTER'S

	<b>UN'</b>	NREES		
PASTA	All Entrées Served wit			
Pasta & Meatballs	and a Choice of a Sid 4:00 p	e, uniess Served o' om - 9:00 pm	ver Pasta	
Choice of Spaghetti, Penne or Ang			3	13
Lasagna			-	
House-made 3 Cheese and Meat L	asagna			14
Penne				
Penne Pasta with Fresh Baby Spin	ach, Roasted Red Pep	pers, Mushrooms	s in Olive Oil	15
Vodka Penne	,	,		
Rose Sauce Served Over a Bed of	Penne Pasta			15
Broccoli Alfredo Penne				
Fresh Broccoli Covered in a Smooth & Rich Alfredo Sauce Served with Penne Pasta				15
CHICKEN & VEAL				
Parmigiana	_			
Fresh Hand Breaded Chicken or Ve	eal Parmigiana			
Chicken 18 Veal 20				
French Half / Full Portion				
Egg Dipped Chicken or Veal with L				
Chicken 12 / 20 Veal 13	/ 22			
Foster Half / Full Portion	M -b A U-b-1 -			
Egg Dipped Chicken or Veal with I	•	and Mozzarella l	in a Lemon-Wine Sa	uce
Chicken 12 / 20 Veal 13 Pamela Half / Full Portion	/ 22			
Sautéed Chicken or Veal with Bab	v Sninach, Roasted Re	d Penners and M	Aushrooms in a Mars	ala Wine
Topped with Mozzarella	, opiniacily Rousted Re	a reppers and r		ara Time
Chicken 12 / 20 Veal 13	/ 22			
Cajun Chicken				
Blackened Chicken with Peppers a		Cream Sauce		20
STEAKS & CHOP	$\underline{\mathbf{S}}$			
16 oz Delmonico			SLOW ROAS	TED PRIME RIB
Seasoned, Aged Delmonico Grilled	l to Perfection	23	Friday & S	Saturday Night
Add Melted Bleu Cheese and Saut		3	12	? oz <b>21</b>
12 oz New York Strip			16	5 oz <b>24</b>

12 oz New York Strip
Topped with Herb Butter and Onion Straws 24 oz 28 24 8 oz Filet Mignon
Topped with Portabello Mushrooms
Pork Chops **Additions** Shrimp Scampi 25 Broiled Scallops 4 oz Lobster Tail Pair of 8 oz Marinated Pork Chops, Grilled to Perfection

9

11



# **SEAFOOD**

Fish Frv

All Entrées Served with Soup of the Day or Salad and a Choice of a Side, Unless Served over Pasta 4:00 pm - 9:00 pm

1.0.1.7	
Beer Battered or Breaded	13.50
Fresh Haddock	
Broiled with Lemon Butter or Blackened with Louisiana Seasoning and Pan Fried	16
Haddock Foster	
Egg Dipped Haddock with Mushrooms, Artichoke and Mozzarella in a Lemon-Wine Sauce	20
Haddock French	
Egg Dipped Haddock with in a Lemon-Wine Sauce	19
Seafood Fra Diavolo	
Shrimp, Clams & Scallops in a Mild Spiced Red Sauce	22
Fresh Sea Scallops	
Broiled, Breaded or Beer Battered	20
Fresh Jumbo Shrimp	
Broiled, Breaded or Beer Battered	19
Shrimp Scampi	
Sautéed Jumbo Shrimp with Baby Spinach and Diced Roma Tomatoes	21
in a Garlic Wine Sauce over Angel Hair Pasta	
Captain's Platter	
Broiled Shrimp, Scallops, 4 oz Lobster Tail and Clam Casino	<b>26</b>
Two 4 oz Lobster Tail	
Market Price	
Sicilian Fried Calamari	
Fresh Fried Calamari Tossed in Olive Oil with Garlic, Kalamata Olives and Banana	19
Penners Served over Angel Hair Pasta	

# SIDE CHOICES

Baked Potato / Fresh Veggies / Pasta / Sweet Potato / Garlic Mashed / Rice / Cottage Cheese / French Fries / Coleslaw

#### 10 & UNDER KID'S MENU

All Include a Drink and Choice of French Fries or Applesauce and a Treat for 6.99

Grilled Cheese / Chicken Fingers / Spaghetti & Meatballs (Does not include French Fries) / Cheeseburger / Hotdog / Fried Mozzarella







