





Notices

<u>Please acknowledge "gluten free" version</u> <u>when ordering anything from this menu</u>

Our goal is 100% total guest satisfaction. If for any reason we don't meet that goal, please tell us. We'll do whatever it takes to make it right!

Our Gluten Free salad dressing choices are; 1000 Island, Peppercorn Parmesan, Honey Dijon, Hidden Valley Ranch, Classic Vinaigrette, Balsamic Vinaigrette, Low Fat Zinfandel Vinaigrette; French, OR Fresh Home Made Bleu Cheese Dressing is 75¢ extra please.

When requesting an extra plate to split orders; we must charge \$2.95 to call in our extra plate specialist.

Gift certificates are available in any amount, for anything we sell.

Per state Law you may take unfinished bottles of wine home with you, as long as we re-cork them.

Parties of eight or more; a 17% gratuity will be included on your check. Feel free to raise or lower this amount.

We are proud to say that here at Antonio's; we implemented our complete recycling program in 1988.

Please feel free to order your favorite cocktail from our full service bar or separate beer & wine menus

Sides of pasta marinara <u>or</u> fresh vegetables <u>with</u> rice pilaf are interchangeable on all dinner selections.

Unsupervised children will be given two free puppies and a double espresso with extra sugar.

Forms of payment are cash, American Express, Discover, Master Card, Visa, and washing dishes.

Starters

COCKADOODLE-DEUX KABOBS

6.95

Strips of plump chicken breasts marinated in our herbed vinaigrette, char grilled over an open flame & served upon a bed of hot rice pilaf. *2 kabobs per order*

STICKS & DIPS

3.25

A dozen celery & a dozen carrot sticks served with sides of our fresh Ranch & Bleu cheese dressings.

BUFFALO WINGS

11.95

Available in "Classic Hot", Tangy, BBQ or Honey Barbecue. Accompanied by sides of carrot sticks, celery sticks and our Bleu Cheese Dressing.

> 25 Pack of wings is 23.95 50 Pack of wings is 44.95

*Chicken wings are not fried in a dedicated fryer and could pick up trace amounts of wheat proteins from the oil having been used for other items previously fried.

CHIPS & SALSA*

3.50

Freshly prepared tortilla chips served with a side of fresh salsa. To top with taco meat, please add \$3.95 *<u>Com tortillas</u> are not fried in a dedicated fryer and could pick up trace amounts of wheat proteins from the oil having been used for other items previously fried.

STARBURST*

10.85

Plank cut potatoes deep-fried and smothered with a blend of Monterey Jack and cheddar cheeses, real bacon and scallions. Served with a side of fresh sour

Cream. *<u>Hand sliced potatoes</u> are not fried in a dedicated fryer and could pick up trace amounts of wheat proteins from the oil having been used for other items previously fried.

MUCHO MACHO NACHO MAN NACHO'S 10.75

Freshly made corn tortilla chips, piled high and smothered with Monterey Jack, cheddar cheese, diced tomatoes, sliced black olives, jalapeno peppers and a sprinkle of green onions. Garnished with salsa

& sour cream. *With taco meat, please add* 3.85

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Open Faced Sandwiches

Feel free to ask for your "open faced sandwich" to be served upon a bed of freshly made mashed potatoes or with leaves of Greenleaf, Romaine or Iceberg lettuce.

All are available with the following add on options;

Assorted Chips and Doritos (only some are gluten free) 1.50 Home Made Cole Slaw 1.50 *Steak Fries* 2.50

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Cup of Soup of the day - please verify if gluten free	2.99
Cup of Chili / Deluxe Chili 3.95	/ 4.95
Tossed Garden Salad	3.50
Tossed Caesar Salad – please ask "no croutons"	3.50

FILET MIGNON SANDWICH

9.95

7.95

A four ounce tenderloin steak char grilled to your specification. Smothered with sautéed mushrooms and onions, capped with Greenleaf and served with a side of freshly prepared wild horseradish sauce.

THE BIG "A" BURGER (or chicken breast)

1/3 pound of sirloin ground daily at Kane's Market (or a plump chicken breast). Charbroiled to your taste and served with a side of Greenleaf lettuce, ripe tomato slices and a dill pickle spear. Also available with choice of American, bleu, mozzarella, provolone, Swiss or cheddar/Monterey Jack blend, please add \$1.10.

THE BUBBA LOVE BURGER

Fresh ground sirloin lightly dusted with Cajun blackening spices and char-grilled. Smothered with Monterey Jack and cheddar cheese before drizzling with BBQ sauce & topped with **caramelized** onions. Please note sub caramelized for onion rings when ordering

THE BLUES BURGER

Our signature burger. The classic with bleu cheese dressing and strips of bacon. Signed on request only!

DR. NEUREITHER'S REUBEN

Lean corned beef accented by sauerkraut and seasoned with Thousand Island dressing. Held together by two slices of scintillating Swiss cheese.

stone oven. Accompanied by a crisp pickle spear.

PHILLY CHEESE STEAK

Shaved sirloin steak, sautéed with fresh mushrooms, onions and green peppers. Steamed in au jus, topped with American cheese and melted in our

Salads

Please acknowledge No Croutons when ordering!
Classic Version 3.50 / 7.95
Grilled Chicken Caesar Salad 5.95 / 12.95
Blackened Chicken Caesar Salad 5.95 / 12.95
Blackened Salmon Caesar Salad 15.95 / 17.95

FILET MIGNON & SPINACH SALAD 15.25

At least a 4-ounce slice of freshly grilled filet mignon; sliced and served upon a bed of spinach leaves tossed with diced tomatoes. Feta cheese and Balsamic vinaigrette. Garnished with toasted almonds, carrot & red cabbage. Extra steak is +\$6.00

FRESH ZUCCHINI SALAD

Noodles of zucchini tossed in our homemade vinaigrette and accented with diced ripe tomatoes, shards of sweet onion, Kalamata olives and crumbles of imported Feta. Enhanced with strips of a blackened chicken breast.

SUBLIME SALMON AND SPINACH SALAD 18.95

Fresh Atlantic salmon grilled over an open flame. Sprinkled with slices of green onion and served upon a bed of fresh spinach leaves dressed with Balsamic vinaigrette. Accented by tomato and cucumber..

MAUI WOWIE SALAD

14.95

12.50

A bed of fresh salad greens tossed with shards of carrots and strips of red cabbage. Topped with honey glazed walnuts, strips of char grilled chicken marinated in our vinaigrette, mandarin orange segments and a sprinkle of toasted shredded coconut. Drizzled with low fat zinfandel vinaigrette.

COBB SALAD

13.95

11.95

12.25

Char grilled chicken, artichoke hearts, crumbled bleu cheese, diced egg, bacon, corn, sliced sweet onions, tomatoes, and cucumbers upon crisp salad greens.

TACO SALAD

GREEK SALAD

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BARBECUE CHICKEN SALAD

Please acknowledge Char grilled chicken when ordering!

BUFFALO CHICKEN SALAD 12.75

Please acknowledge Char grilled chicken when ordering! .5.65 / 12.50

FRESH GARDEN SALAD

3.50 / 7.95

Please acknowledge No croutons when ordering!

10.95

8.99

10.35

9.95

Dinner Selections

To add soup or salad please add 3.50 (if adding house salad, please mention no croutons!) To add chili add 3.95 or Deluxe Chili add 4.95

NORTHERN LIGHTS

13.95

Chunks of mild Italian sausage pan sautéed with fresh mushrooms, coarsely chopped garlic cloves and a pinch of crushed red pepper. Glazed in our Marsala wine reduction and finished with a spoonful of fresh marinara sauce. Served over rice pilaf. Please acknowledge no pasta, sub rice when ordering!

BLACK MAGIC

15.65

10.95

A bodacious chicken breast dredged thru Cajun spices, and char grilled. Sliced into strips and tossed with sautéed tomatoes and freshly clipped leaves of spinach. Served over rice pilaf. Please acknowledge no Alfredo sauce and no pasta/sub rice when ordering!

ZUCCHINI POMMODORO

Farm fresh zucchini fed through our spiral slicer to create long corkscrews of zucchini; similar in size to a strand of fat pasta. Lightly sautéed in pure olive oil with a pinch of garlic. Dressed with our Pommodoro sauce; of crushed tomatoes and fresh herbs, before finishing with a sprinkle of real Parmesan.

CHICKEN MARSALA

13.95

One of our most popular selections, and my personal favorite. Plump chicken breasts sautéed with our intense, yet not overwhelming Marsala wine reduction, mushrooms & select herbs. Served over rice pilaf. Please be sure to acknowledge no flour on chicken and no pasta/sub rice when ordering, just to be sure!

CHAR GRILLED CHICKEN PARMIGIANA

Two plump chicken breasts lovingly tenderized, (smacked with a mallet), and char grilled over an open flame. Smothered with homemade marinara sauce, and mozzarella cheese. Served with a sides of pan sautéed fresh seasonal vegetables and rice pilaf.

CHICKEN ISABELLA

13.95

13.99

A pair of chicken breasts basted in our homemade vinaigrette and char grilled or oven baked. Served upon an alluring bed of freshly sautéed spinach leaves accented by coarsely chopped garlic cloves. Accompanied by a side of 1,842 hand selected kernels of fresh rice pilaf. Also available with freshly prepared "real" mashed potatoes if you prefer.

FILET MIGNON

At least a half-pound cut of filet mignon char grilled over an open flame to your specified temperature. Accompanied by freshly mashed potatoes as well as pan sautéed fresh vegetables. Please acknowledge no demi-glace (gravy) when ordering!

BLACKENED SALMON

At least a half-pound of fresh Atlantic salmon dredged thru a blend of 13 magical Cajun spices and char grilled over an open flame. Finished with a drizzle of horseradish sauce and accompanied by sides of our home-made rice pilaf and freshly sautéed vegetables from one of our local farms.

CHAR GRILLED SALMON

At least a half-pound of fresh Atlantic salmon char grilled over an open flame to a moist perfection. Simply finished with medallions of an herbed citrus butter and accompanied by sides of not only, our home made rice pilaf, but also sautéed vegetables from one of our local farms.

CHARDONNAY HADDOCK

At least a half-pound of North Atlantic haddock snuggled into its own private casserole and lightly drizzled with Chardonnay wine as well as a squeeze of lemon and a pat (or two) of butter before being slowly oven baked to order. Accompanied by sides of herbed rice pilaf as well as pan sautéed fresh vegetables.

THE FRESHEST FISH

A dozen assorted fish, freshly caught from our fish tanks in the dining room. Lightly dusted in seasoned flour and pan sautéed with chunks of our high gluten bread. Deglazed with a bunch of soy sauce and finished with a cherry. P.S. Just kidding!

CHICKEN KABOB PLATTER

Strips of plump chicken breasts marinated in our herbed vinaigrette. Skewered onto two individual kabobs and char grilled over an open flame. Served atop a bed of hot rice pilaf and accompanied by a side of the best farm fresh vegetables we could find from our local farms, pan sautéed to order.

45.95

13.95

17.95

14.95

17.95

17.95

Chili Corner

Cup or Bowl of Fresh Chili

3.95 / 4.75

Chef T.J.'s super excellent chili featuring ground sirloin, diced green peppers, Spanish onions, kidney beans, tomatoes and only the finest herbs.

Deluxe Cup or Bowl of Fresh Chili 4.95 / 6.85

Chef T.J.'s super excellent chili topped with Monterey Jack and cheddar cheese before finishing with a dollop of sour cream and a sprinkle of green onions. Served with a bottle of Tabasco, tortilla chips* and an authentic smile. (Winks cost extra).

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A' La Carte

Soup du jour - Cup / Bowl (if gluten free)	3.35 / 4.25
Freshly made Chili - Cup or Bowl	3.95 / 4.75
Fresh Vegetable du jour	3.95
Fresh steamed Broccoli Florets	3.95
Fresh Mashed Potatoes	4.25
Homemade Cole Slaw	2.95
Hot Herbed Rice Pilaf	2.95

Steak Fries* 2.95 / 4.95
*<u>Steak Fries</u> are not fried in a dedicated fryer and could pick up trace
amounts of wheat proteins from the oil having been used for other
items previously fried.

Bag of Chips (Assorted flavors & types)	1.50
Carrot and Celery Sticks with Ranch Dressing	2.75
Extra Dressing (4 ounces)	75¢
Gummy Worm (1)	20¢
Gummy Worm (2)	40¢
Gummy Worm (3)	60¢
Gummy Worm (4)	80¢
Gummy Worm (5)	1.00
Gummy Worm (6)	1.20
Gummy Worm (7)	1.40
Gummy Worm (8)	1.60
Gummy Worm (9)	1.80
Gummy Worm (10)	2.00
Gummy Worm (10)	2.00
Old Pair of Sneakers	2.85

Pizzaaahs

Our gluten free dough measures 10 ½ inches across; and is adorned with tomato sauce as well as whole milk mozzarella cheese. Finally, it is baked in a perforated pan, to absorb the stone oven flavors. Also available in a white version.

Sizes	<u>10''</u>
Cheese Pizza	13.25
Toppings (each)	1.50

MEAT TOPPINGS

Hamburger, Sausage, Pepperoni, Bacon Strips, Ham Strips, Anchovies, Sliced Char Grilled Chicken, Sliced Blackened Chicken. *Please note: Bacon is 1.99; Chicken items are 2.40*

VEGETABLE TOPPINGS

Double cheese, Fresh Mushrooms, Fresh Bell Peppers, Roasted Peppers, Caramelized Onions, Spanish Onions, Fresh Tomatoes, Fresh Broccoli, Fresh Garlic, Sliced Pepperoncini Peppers, Sliced Jalapeno, Kalamata Olives (de-pitted), Sliced Black Olives, Banana Peppers, Pineapple Tidbits, Artichoke Hearts, and Fresh Spinach.

ANTONIO'S EBA

18.75

Our cheese pizza with pepperoni slices, fresh mushrooms, fresh bell peppers, Spanish onions, hamburger and mild Italian sausage. *(When we first opened back in 1964; EBA was short for Everything But Anchovies).*

DREW'S FAMOUS POTATO PIZZA 19.25

Our freshly made dough dressed with mashed potatoes, a blend of Monterey Jack, cheddar and mozzarella cheeses, crisp chopped bacon and slices of scallions. Seasoned with a touch of garlic, black pepper and a pinch of salt.

VEGGIE DELIGHT PIZZA

18.75

Our cheese pizza topped with slices of fresh mushrooms, bell peppers, Spanish onions, diced ripe tomatoes, broccoli florets and sprinkled with nuggets of coarsely chopped garlic.

CHEESEBURGER PIZZA

14.95

It starts with our fresh hand stretched pizza dough, lightly dressed with Heinz ketchup & Guldens mustard. Sprinkled with a blend of Monterey Jack and cheddar cheeses, before being finished with little balls of hamburger. *Available with or without pickles.*