

GIOVANNA'S

On The Lake

Winter 2014

Dinner Menu

Executive Chef Felipe De Jesus



GEORGIAN

Appetizers

Mussels en Vino Fra Diavolo	9.99
Fresh Mussels, steamed and finished in a Spiced White Wine sauce	
Calamari	9.99
Fresh Squid sliced into rings, dipped and dusted with special seasonings, served in a spicy tomato broth with Peppadew peppers and Shaved Parmesan	
Shrimp Cocktail	9.99
Iced Fresh Shrimp served on a bed of Crisp Greens with house made cocktail sauce and a lemon wedge	
Shrimp Wrapped in Bacon	9.99
Shrimp stuffed with horseradish, wrapped in bacon and topped with Béarnaise sauce	
Artichoke Oreganata	7.99
Artichoke Hearts Sauteed in Garlic and Oregano with a White Wine Butter Sauce	
Fresh Bruschetta	7.99
A marriage of chopped Olives, Tomatoes and Onions on a Toasted Garlic Baguette.	

Salads, Soup

Giovanna Salad	4.99
Our house salad, a delicate combination of greens, vegetables and tomatoes	
Caesar Salad	7.99
Romaine Filets, grilled and served with a Fried Green Tomato and Kalamata Olives finished with a Parmesan Crisp, garnished with an anchovy filet	
French Onion Soup	4.99
Soup du Jour	4.99

Entrées

Beef, Pork

Classic New York Strip Steak

Served with nested Tobacco Onions and your choice of starch
Topped with Burgundy Compound Butter

12oz 21.00

Chop Steak

16oz Chop Steak, served with sautéed Onions & Mushrooms,
served with your choice of starch

14.99

Filet Mignon

Classic Tender Filet Mignon 10oz.. Served with nested tobacco onions and topped with
Burgundy compound butter and your choice of starch

5oz 21.00

29.99

Grilled Pork Chop

8oz Chop of Pork, stuffed with an Apple Walnut stuffing, topped with Pan gravy

16.99

Seafood

Shrimp Scampi

Shrimp sautéed in garlic, butter, fresh herbs and a light white wine. Rice Pilaf.

21.99

Baked Whitefish

Hand selected Fresh Whitefish, baked and served with a Buttercrumb topping. Rice Pilaf

18.99

8oz Lobster Tail Served with Chef's vegetable and your choice of starch

Market
Price

King Crab Legs add to your entree 18.99, as a dinner entree

28.95

Entrées

Pasta

- Pasta Primavera** 12.99
Penne Pasta tossed with a delicious mix of vegetables choose your sauce
Alfredo, Garlic & Oil, or Red Marinara
- Eggplant Parmesan** 14.99
Fresh Breaded Eggplant, layered with Mozzarella Cheese, baked in Marinara Sauce
served with penne pasta

Chicken, Veal

- Chicken Marsala** 15.99
Pounded Cutlet sautéed in mushrooms, demi-glaze and Marsala wine.
Served with Cappellini Pasta
- Chicken Giovanna** 17.99
Chicken Breast, baked and layered with Proscuitto and Mozzarella Cheese, topped with
sautéed mushrooms in a light White Wine Sauce. Served with Penne Pasta
- Chicken Parmesan** 16.99
Breaded Cutlet baked and topped with Mozzarella and Marinara Sauce.
Served with Penne Pasta
- Chicken Oscar** 18.99
Chicken Cutlet, pounded & egg-dipped, topped with Crabmeat, finished with a Bernaise
Sauce, served on a bed of Asparagus
- Veal Oscar** 26.99
Tender cut of Veal, pounded & egg-dipped with Crabmeat, finished with a Bernaise
Sauce, served on a bed of Asparagus and Demi Glaze
- Veal Marsala** 23.99
Pounded Cutlet sautéed in mushrooms, demi-glaze and Marsala wine.
Served with Penne Pasta
- Veal Milenese** 21.99
Pounded and breaded Cutlet, Pan Fried served Lemon-Parsley Wine Sauce.
and your choice of starch.