



**Appetizers and Salads**

- House Smoked Salmon with Traditional Garnishes 10.00
- 10 Steamed Clams with Fresh Herbs and White Wine 10.00
- 8 Baked Clams Casino 9.00
- Ahi Tuna Tartare with Asian Sauces 14.00
- Fried Shrimp & Calamari 12.00
- Iceberg Wedge with House Roquefort Dressing 7.00
- “Sashimi” Ahi Tuna Rolled with Crab Meat over Asian Vegetable Noodles & Wasabi Coulis 16.00
- Sautéed Lump Crab Cake with Horseradish Tartar Sauce and Coleslaw 18.00
- Hearts of Romaine Lettuce with Caesar Dressing, Anchovy Fritters and Quail Egg 8.00
- In House Cured and Apple Smoked Bacon Strips Grilled and Brushed with Maple Syrup 2.50 Per Piece
- Sliced Vine Ripened Tomatoes, Bermuda Onions and Avocado with House Dressing 9.00
- Lobster Salad ~ Half of a 1.5 lb. Lobster Stuffed with Crab Meat, Avocado & Celery Root with Louis Dressing 18.00
- 8 Clams on the Half Shell 9.00
- 4 Jumbo Royal Shrimp with Cocktail Sauce 14.00
- Bufala Mozzarella with Beefsteak Tomato Bruschetta 12.00
- Colossal Crabmeat Martini 18.00
- 6 Blue Point Oysters on the Half Shell 12.00
- Belgian Endive and Watercress Salad 7.00

**Rare Shell Fish Bouquet 29.00 Per Person**

Scallop on ½ Shell, Royal Jumbo Shrimp, Oysters, Clams, Chilled Maine Lobster, Alaskan Crab Legs

**Rare The Steak House Signature Dishes**

- Dry Aged 48 oz. Prime Porterhouse (For Two) 79.00
- Prime Filet Mignon 8 oz. 24.00/12 oz. 32.00
- Prime NY Sirloin 12 oz. 26.00/ 18 oz. 36.00
- 24 oz. Dry Aged Prime NY Sirloin on the Bone 36.00
- 28 oz. Dry Aged Prime Bone in Rib Steak “The Ultimate Cowboy Steak” 39.00
- Colorado Lamb Chops with Goat Cheese Medallion 32.00
- Grilled Organic Chicken Breast Scented with Rosemary & Toasted Garlic 18.00
- Grilled Wild Salmon with Smothered Leeks and Teriyaki Reduction 24.00
- Blackened Ahi Tuna with Stewed Cherry Tomatoes and Wasabi Lime Oil 26.00

“Surf and Turf” Broiled 8 oz. Lobster Tail & Grilled 8 oz. Filet Mignon with Peppercorn Brandy Sauce 44.00

**Italian Classics from IL Tulipano Restaurant**

- Homemade Tagliolini with Lump Crab Meat 18.00
- Linguine with Traditional Clam Sauce 12.00
- Rigatoni Amatriciana ~ Homemade Pancetta, Onion and Tomatoes 12.00
- Homemade Pappardelle ~ “Wide Noodles” with Vodka Sauce and Green Peas 12.00
- Tri Colors of Homemade Potato Gnocchi with Sweet Tomato & Basil 12.00
- Grilled Veal Rib Chop “Giambotta” with Sautéed Peppers, Onions and Mushrooms 34.00
- Breaded Veal Rib Chop “Milanese” Topped with Chopped Tomato, Onion and Arugula 34.00
- Jumbo Shrimp Marinara or Scampi Style 19.00
- Homemade Spicy Sausages Over Broccoli Rape 17.00

La Margherita ~ Chicken Breast Topped with Artichoke Hearts, Gaeta Olives & Mozzarella in a Light Pizzaiola Sauce 19.00

**Sides**

- Rare Fries Tossed with Truffle Oil and Parmesan Dust 6.00
- Baked Macaroni and Cheese 7.00
- Spinach Creamed or Sautéed with Toasted Pine Nuts 7.00
- Hash Browns with Fresh Scallions 6.00
- Frizzled Onion Rings with Chipotle Dipping Sauce 6.00
- Whipped Potatoes with Crème Fraiche 6.00
- Broccoli Rape Sautéed with Oil & Garlic 7.00
- Asparagus “Au Gratin” 7.00
- Sautéed Mushrooms and Onions 6.00
- Sautéed Long Hot Peppers in Olive Oil and Garlic 6.00

**SEE REVERSE SIDE FOR WINE AND BEER BY THE GLASS**



*Late Spring Special Wine Selection*  
*Featured at our monthly Wine Sampling*

White Wines

<b>Number Bottle</b>		<b>Glass</b>
50 -	<b>Viognier - Wilson Vineyards - The Crusher - (2007 CA.)</b>	<b>8. 30.</b>
51 -	<b>Riesling - Clean Slate - M. Kramer - (2007 Mosel - Germany)</b>	<b>7. 26.</b>
52 -	<b>Chard. - Root: 1 Viña Ventisquero - Casablanca Vly. (2008 CL)</b>	<b>7. 26.</b>
54 -	<b>Chard. - The Crusher - Wilson Vineyards - (2007 CA.)</b>	<b>8. 30.</b>
55 -	<b>Pinot Grigio - CA Montini - Trentino Alto Adige (2008 Italy)</b>	<b>9. 34.</b>

Red Wines

60 -	<b>Cab. Sauv. Unico Louis Miguel - Maipo Vallery (2004 Chile)</b>	<b>8. 30.</b>
61 -	<b>Cabernet Sauv. - The Crusher - Wilson Vineyards (2007 CA.)</b>	<b>9. 34.</b>
62 -	<b>Rubesco - Lungarotti - (2005 Italy)</b>	<b>9. 34.</b>
63 -	<b>Turlo - Super Tuscan - Tenuta Di Salviano - (2005 Italy)</b>	<b>8. 30.</b>
64 -	<b>Malbec - High Note - Vista Del Sur - (2007 Argentina)</b>	<b>8. 30.</b>
65 -	<b>Petit Syrah - The Crusher - Wilson Vineyard (2008 CA.)</b>	<b>10. 38.</b>
66 -	<b>Chianti Colli Fiorentini - Le Sorgenti - (2005 Italy)</b>	<b>9. 34.</b>
67 -	<b>Shiraz - 2 Up - Kangarilla Road Winery - (2006 S. Australia)</b>	<b>8. 30.</b>

*For Full Wine Selections By the Bottle Please Ask for Our Wine List*

**Join us for our Monthly Wine Sampling**

**Tuesday, May 19th 6:00pm - 8:00pm**

**Dinner Reservations Recommended**

**Draft Beer**

**Guinness, Stella Artois, Becks, Bass Ale, Blue Moon & Sam Adams**  
**\$5.50**

**Specialty Cocktails**  
**\$10**

**Raspbery Martini**

Stoli Raspbery, Chambord, Cranberry Juice  
 and a splash of Sour Mix

**Tantra Kiss**

Stoli Vanilla, Ameretto Di Saronno and  
 Pinneapple Juice

**Pomegranate Martini**

Stoli Raspbery, Pomegranate Liqueur and a  
 Spalsh of Sour Mix

**Envy**

pear vodka, elderflower, champagne, lemon

**Peartini**

Grey Goose Poire, Ameretto di Saronno,  
 Lemon Juice and Simple Syrup

**Coconut Martini**

Malibu Rum, Stoli Vanilla, Pineapple Juice  
 and Sweet Coconut Cream

**Lemon Drop Martini**

Absolute Citron, Grand Marnier, a Splash of  
 Sour Mix with a Sugared Rim

**Funky Monkey**

Stoli Vanilla, Cream de Cacao, 99 Bananas  
 and Splashes of OJ and Pineapple Juice

**Divine**

elderflower, pineapple, prosecco

**Gluttony**

vanilla vodka, lychee, cranberry

**Frisky**

Candied ginger vodka, ginger liqueur,  
 pineapple, candied ginger

**Inquire about our private dining facilities  
 in our wine cellar and the coach room in the upper level  
 ..or visit..**



**Catering and Special Events**  
 1131 Pompton Ave, Cedar Grove NJ, 07009  
 Telephone: 973- 256- 9300 [www.iltulipano.com](http://www.iltulipano.com)