



## STEAK & CHOP HOUSE

### APPETIZERS

#### GRILLED PORTABELLA

Portabella mushroom cap grilled and topped with red roasted pepper and fresh mozzarella, then drizzled with balsamic glaze and extra virgin olive oil  
~ nine ~

#### CLAMS CASINO

Baked top neck clams stuffed with Italian bread crumbs, chopped bacon, red and green peppers, parmesan cheese and extra virgin olive oil  
~ ten ~

#### FRIED CALAMARI

A Spano's House Favorite  
Tender on the inside, Crispy on the outside, served with our award-winning marinara sauce  
~ eleven ~

#### MARYLAND CRAB CAKES

Jumbo lump fresh crab meat seasoned and pan-seared served over seafood sauce  
~ eleven ~

#### GARLIC SHRIMP

Twenty select shrimp sautéed with garlic and olive oil  
~ eleven ~

#### EGGPLANT ROLATINI

Thin sliced eggplant stuffed and rolled with ricotta, mozzarella and pecorino Romano cheeses baked and smothered in our award-winning marinara sauce  
~ ten ~

#### ZUPPA DEL GIORNO

A beautiful bowl of today's soup  
~ six ~

### SALADS

#### HOUSE SALAD

Mixed Greens, olives, tomatoes, red onion and pepperoncini peppers topped with our homemade balsamic vinaigrette  
~ six ~

#### CAESAR SALAD

Crisp Romaine and crouton tossed with grated parmesan cheese and homemade Caesar dressing  
~ six ~

#### SPANO'S STEAKHOUSE SALAD

A classic chopped salad of romaine, radicchio, tomato, gherkins, hard boiled eggs, bacon and parmigiano reggiano tossed in Thousand Island Dressing  
~ eight ~

### PASTA

#### SPANO FEAST

Sausage, shrimp, chicken, lobster meat and sundried tomatoes over linguine  
~ twenty one ~

#### SEAFOOD FIESTA

A Spano's House Favorite  
Shrimp, scallops, lump crab meat, plum tomato in a light cream sauce over angel hair pasta  
~ twenty one ~

#### PENNE ALLA VODKA

Penne pasta tossed with prosciutto, peas and a splash of vodka in a creamy pink sauce. Optional: no peas or prosciutto  
~ seventeen ~

#### PASTA TRE MADRE

Lobster meat, chicken, prosciutto and shrimp sauteed with artichoke hearts and mushrooms in a creamy pink sauce over linguine  
~ twenty two ~

*All pasta dishes served with bread and choice of soup, caesar or house salad*

### ENTREES

#### CHICKEN PARMIGIANA

A Spano's House Favorite  
Boneless breast of chicken breaded and topped with mozzarella and our award winning marinara  
~ eighteen ~

#### CHICKEN FRANCAISE

Boneless breast of chicken dipped in egg then sautéed in butter, lemon and white wine sauce  
~ nineteen ~

#### VEAL CHOP VALDOSTANA

A Spano's House Favorite  
14 oz. Veal chop stuffed with mozzarella and prosciutto, roasted and topped with fresh sautéed spinach and mushrooms in a demi-glaze sauce  
~ twenty eight ~

#### VEAL CHOP PARMIGIANA

14 oz. veal chop pounded thin, breaded and pan seared, topped with our award-winning tomato sauce and fresh mozzarella  
~ twenty seven ~

#### PORK CHOP GIANCANA

Grilled double bone-in pork chop served atop a bed of potatoes, roasted red peppers, onions and mushroom in a brown demi-glaze, hot, medium or sweet  
~ twenty three ~

#### OSSO BUCCO

Veal shank roasted in a red wine sauce with baby carrots and celery served over saffron risotto  
~ twenty six ~

#### NEW ZEALAND RACK OF LAMB

Tender lamb rack pan seared and then broiled to your liking served over a fresh rosemary demi sauce  
~ twenty six ~

#### 14-ounce NY STRIP STEAK

Certified Angus Beef, grilled to your liking  
~ twenty three ~

### STEAK SCAMPI

14-ounce Certified Angus Beef NY Strip topped with sautéed shrimp, artichoke hearts, roasted red peppers, mushrooms and lump crab meat in a scampi style sauce topped with melted mozzarella cheese  
~ twenty nine ~

### FILET MIGNON

8-ounce Certified Angus filet grilled to your liking and placed atop a brandy cream sauce  
~ twenty nine ~

### SURF ~N~ TURF

An 8-ounce Certified Angus filet grilled to your liking accompanied by a 6-ounce Brazilian lobster tail, broiled and served with drawn butter  
~ thirty five ~

### COWBOY RIB EYE

16-ounce bone-in Certified Angus Beef rib eye grilled to your liking and served with 20 medium shrimp sautéed in garlic  
~ twenty nine ~

*All entrees served with bread and choice of soup, caesar or house salad*

*With a choice of: pasta with sauce, risotto, baked potato, sautéed Italian vegetables, sautéed spinach or steak fries*

## SEAFOOD

### CHILEAN SEA BASS

Broiled and topped with plum tomato & basil in white wine sauce served over frizzled spinach  
~ twenty four ~

### SALMON PAESANO

Filet stuffed with lump crab meat topped with light seafood sauce served with sautéed spinach  
~ twenty four ~

### FILET OF SOLE OREGANATO

A Spano's House Favorite  
Flounder filet topped with Italian breadcrumbs, oregano, seasonings and extra virgin olive oil, broiled and served over a bed of sautéed spinach  
~ twenty two ~

### LOBSTER FRA DIAVLO

Two 6 ounce Brazilian tails, shelled and pounded thin, sautéed in Joe Spano's special red seafood sauce, served over linguine; hot, medium, or sweet  
~ twenty eight ~

### SOFT SHELLED CRAB

Twin jumbo soft shelled crabs egg dipped and sautéed Francaise style in a lemon white wine sauce, served over a bed of frizzled spinach  
~ twenty five ~

### STUFFED SHRIMP

Jumbo select shrimp stuffed with our jumbo fresh crab meat, seasoned and baked to perfection  
~ twenty four ~

*All entrees served with bread and choice of soup, caesar or house salad*

*With a choice of: pasta with sauce, risotto, baked potato, sautéed Italian vegetables, sautéed spinach or steak fries*

## CHILDREN'S MENU

### CHICKEN FINGERS AND STEAK FRIES

~ eight ~

### FISH ~N~ CHIPS

~ eight ~

### BAKED ZITI

~ eight ~

### CHICKEN PARMIGIANA WITH PASTA

~ nine ~

## BEVERAGES

### BOTTOMLESS SODA OR BREWED ICED TEA

~ two ~

### PELLIGRINO SPARKLING WATER

~ five ~

### COFFEE OR TEA, DECAF OR REGULAR

~ two ~

### ESPRESSO

~ three ~

### DOUBLE ESPRESSO

~ five ~

### CAPPUCCINO

~ five ~

### HOT CHOCOLATE

~ two ~

*There will be a sharing charge of five dollars. An eighteen percent gratuity will be added to all parties of 7 or more.*

  
**Spano's**  
**STEAK & CHOP HOUSE**

Located in The White Sands Oceanfront Resort & Spa  
1205 Ocean Avenue, Point Pleasant Beach, New Jersey 08742  
732-701-0400 • [www.spanos.net](http://www.spanos.net)

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For Authentic Old-World Italian Cuisine Visit Our Other Location:  
Spano's Ristorante Italiano  
719 Arnold Avenue • Point Pleasant Beach, NJ • 732-701-1600