

Westfield Diner

You Are
Welcome to
B.Y.O.B.



Sauté & Specialty Menu

SERVED FROM 12 P.M. TO 10 P.M. ONLY

INCLUDES: Soup, Salad & Choice of Dessert
(Jello, Pudding or Cake of the Day)

Chicken

CHICKEN FRANCAISE 18.45

Whole Chicken Breast sautéed in a Francaise Sauce

CHICKEN BREAST SAVOY 18.45

Chicken Breast sautéed with Mushrooms,
Onions & Peppers with a Balsamic Vinegar Sauce

CHICKEN BREAST KISMONDA 18.45

Chicken Breast with Spinach, Feta Cheese
& Melted Mozzarella Cheese topped with
Peppercorn Romano Cream Sauce

CHICKEN TERIYAKI 18.45

Whole Chicken Breast sautéed with
Water Chestnuts & Broccoli

CHICKEN GEORGIA 18.45

Chicken Breast sautéed with Mushrooms,
Onions, Broccoli & Artichokes

**GRILLED CHICKEN BREAST
over PENNE VODKA 18.45**

Penne Pasta tossed in a Tomato Cream Sauce flamed in Vodka,
topped with Marinated Char-Broiled Chicken Breast

**GRILLED CHICKEN BREAST
over PENNE PESTO 18.45**

Penne Pasta tossed in a Creamy Basil Pesto Sauce,
topped with Marinated Char-Broiled Chicken Breast

CHICKEN MARINARA 18.45

Whole Chicken Breast sautéed in Marinara Sauce over Linguini

CHICKEN & SHRIMP CILANTRO 18.45

Sautéed Chicken & Garlic Shrimp with Cilantro in Olive Oil
with Black Beans & Rice

SESAME CHICKEN & BROCCOLI 18.45

Sautéed Breast of Chicken with Orange Zest
over Brown Rice with Fried Wonton

Beef, Pork & Veal

LONDON BROIL & SHRIMP

SCAMPI COMBO 22.95

LONDON BROIL TERIYAKI 19.95

with Water Chestnuts & Broccoli

STEAK MURPHY 19.95

Steak sautéed with Onions, Peppers, Mushrooms & Artichokes

VEAL PICCATA 19.95

Veal sautéed in Delicate Sauce with Capers & Mushrooms

PORK CHOPS BALSAMICO 19.95

Two Thick Grilled Pork Chops
over Sautéed Spinach in a Balsamic Reduction,
served with Garlic Mashed Potato

VEAL MARSALA 19.95

Veal sautéed in a Delicate Marsala Wine Sauce

VEAL SCALOPPINE SAUTE 19.95

with Mushrooms, Onion & Peppers

Seafood

SEAFOOD PAELLA 21.45

Shrimp, Tilapia, Clams, Mussels & Calamari sautéed with Rice

FILET of TILAPIA ALA TORRINO 18.45

Filet sautéed with Marinara Sauce
& topped with Melted Mozzarella Cheese

SHRIMP & CHICKEN BREAST

(Francaise or Scampi) 20.45

Sautéed Shrimp & Chicken Breast
in Francaise or Scampi Sauce over Rice

VODKA SHRIMP PENNE 20.45

tossed in a Tomato Cream Sauce, flamed with Vodka

MUSTARD CRUSTED SALMON 20.45

with Fresh Basil, Garlic, Roasted Peppers
& Potato in a Herb Broth

SCROD MARICHIANA 20.45

Kalamata Olives, Jullienne Onions, Capers, Little Neck Clams
& a Pinch of Red Crushed Peppers in a Light Tomato Base

TILAPIA LIVORNAISE 19.45

Diced Onions, Tomatoes, Capers, Garlic
& Parsley in a White Zinfandel Sauce

ATHENIAN TILAPIA 19.45

Filet of Tilapia baked with Tomato Basil Bruschetta
& topped with Feta Cheese

SANTA FE COD 20.45

Cod baked with Pico de Gallo, topped with
Cheddar Jack Cheese, served with Black Beans & Rice

CARRIBBEAN SALMON 20.45

Filet of Salmon baked with Shaved Coconut Flakes,
and topped with Piña Colada Sauce,
served with Grilled Pineapple Wedge

SAUTÉED SHRIMP ALA VINO 20.45

with Fresh Spinach & Tomatoes tossed with Penne Pasta in a
White Zinfandel Sauce, sprinkled with Parmesan Cheese