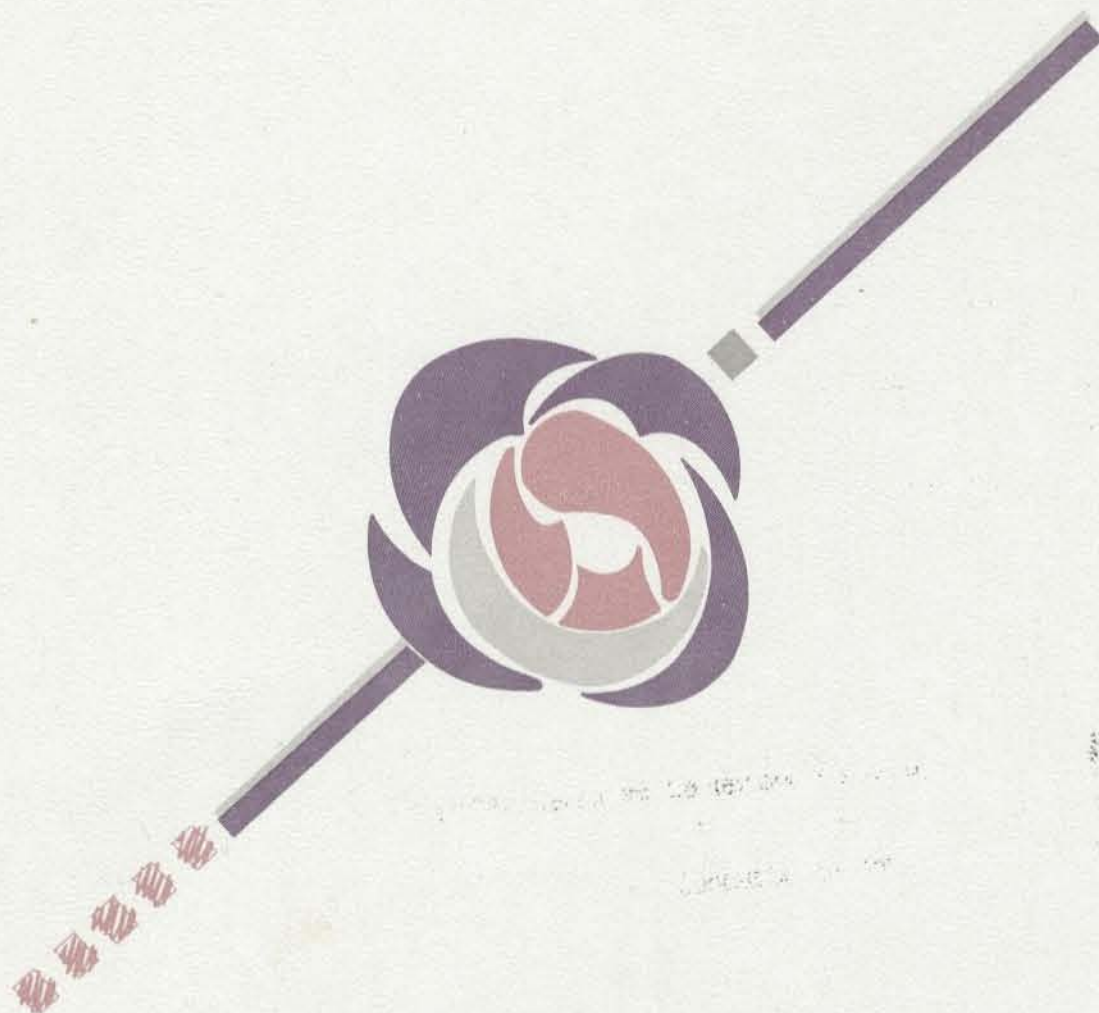
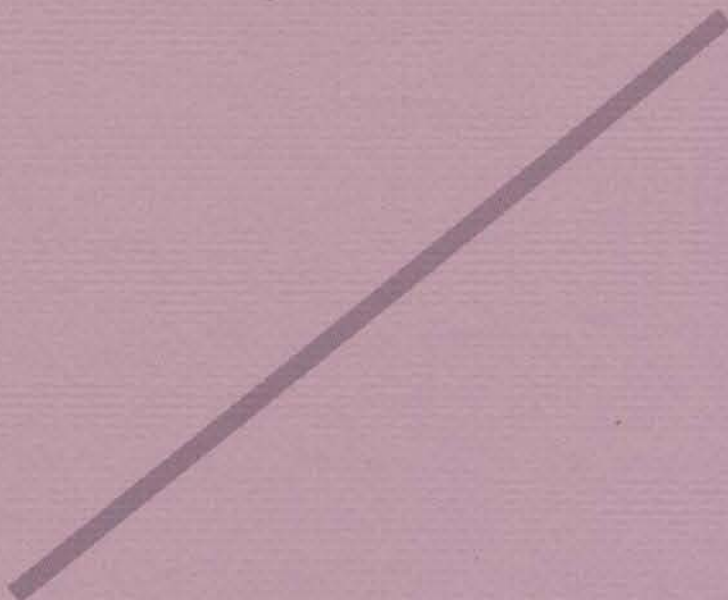


Vince's



Produced by the University of Toronto

1964



Vince's

fare to
feast upon



to begin



scallops mignon

Our extra-plump scallops are wrapped in bacon and broiled 'til sizzling - **4.95**

oysters rockefeller

An excellent combination of oysters topped with creamed spinach and spices, hollandaise sauce and Parmesan cheese, presented on the half shell - **4.95**

oysters on the half shell

One-half dozen fresh oysters, complemented with cocktail sauce - **4.95**

rumaki

Fresh chicken livers and water chestnuts wrapped in bacon and carefully broiled - **3.95**

cajun shrimp

Bite-sized shrimp with our own spicy Cajun breading - **4.95**

stuffed mushrooms

Fresh mushroom caps filled with seasoned cream cheese and bacon bits with melted cheddar cheese - **3.95**

seafood cocktail

Chilled shrimp and seafood sections presented with cocktail sauce - **4.95**

baked onion soup romano

A steaming crock of rich onion soup, topped with a lid of mozzarella cheese - **2.95**

beer-battered veggies

Your choice of onion rings, zucchini, mushrooms or broccoli dipped in beer batter, then deep-fried to a golden brown - **3.95**

breaded cheesesticks

Lightly breaded and seasoned mozzarella, deep-fried to a light crisp on the outside and melting on the inside - **2.95**

hot wings

Tasty chicken wings prepared just right for munching, served with our hot sauce - **3.95**



salads



fresh fruit medley

We combine the freshest fruits of the season into a fruit shell, served with date nut bread and cream cheese finger sandwiches and a generous scoop of freshly made chicken salad - **7.95**

greens and seafood

A large bowl of garden greens topped with jumbo chilled shrimp, seafood sticks, tomato slices, hard-cooked egg and your choice of dressing - **7.95**



beef

dinner entrees include

Fresh garden salad, house salad or soup of the day, and choice of vegetable of the day, potato, duchesse potatoes, seasoned rice or fettuccine Alfredo and a hot loaf of cracked wheat bread



roast prime rib of beef

A Gallery feature...each night our chef prepares a succulent prime rib in our special ovens, slowly roasted to perfection, then cut to suit your appetite...served au jus
hearty cut - **14.95** regular cut - **12.95** petite cut - **10.95**

We serve only U.S.D.A. Choice beef. Any steak and certain fish items may be blackened - **1.00** extra

new york strip

For those who love a juicy steak...we take the finest sirloin available, then cut and broil it to order - (8 oz.) **12.95** (12 oz.) **14.95**

steak neptune

A petite cut of juicy filet mignon, broiled to order, topped with asparagus tips, crabmeat morsels and hollandaise sauce - **12.95**

filet mignon

The finest cut from the heart of the beef tenderloin, broiled to its juicy best - (6 oz.) **10.95** (10 oz.) **14.95**

delmonico steak

A hearty cut of beef carefully broiled to order, served at its sizzling best - (8 oz.) **10.95** (12 oz.) **12.95**

t-bone steak

A succulent cut from the beef tenderloin, served at a hearty 14 oz. - **12.95**

blackened steak

This Cajun version of our juicy strip sirloin is generously seasoned with a blend of Cajun herbs and cayenne pepper, then cooked to your order - **15.95**

duets



Double your dining pleasure with our combination entrees featuring our juicy 6-oz. filet mignon or, if you wish, a petite cut of prime rib

beef & fried shrimp

A succulent serving of golden-fried shrimp to complement your beef choice - **14.95**

beef & lobster tail

Cold-water lobster tail, broiled and served alongside your choice of beef...makes a perfect pair - **Market Price**

beef & teriyaki chicken

A petite cut of beef sided with chicken, Hawaiian style! - **12.95**

Lite bites

teriyaki chicken

Borrowed from the tropics...we marinate a boneless breast of chicken in our homemade sauce and broil it to its tender best, top it with an Hawaiian pineapple ring and present it on a bed of seasoned rice - **7.95**

chicken italian

We take a boneless chicken breast, seasoned with our Italian spices, and broil it till tender and juicy - **7.95**

broiled pork chop

One center-cut pork chop for the lighter appetite, lightly seasoned and broiled to order - **7.95**

icelandic cod

Fillet of cod, perfectly seasoned and carefully prepared - **7.95**

Seafood

seafood snuggler

A delectable combination featuring morsels of shrimp, scallops, seafood sticks, fresh mushrooms and peas in our Chablis white sauce, topped with bubbling mozzarella - **10.95**

golden shrimp

Tender jumbo shrimp dipped in our own seasoned batter and carefully fried to a light crisp, with complementing sauces - **12.95**

blackened swordfish

A hearty swordfish steak, coated with Cajun seasonings, then blackened over an open flame - **12.95**

shrimp alfredo

Plump shrimp combined with a generous serving of fettuccine with Alfredo sauce - **12.95**

trout amandine

A deliciously broiled fillet, sprinkled with toasted almonds - **12.95**

trout vera cruz

Baked trout stuffed with tomatoes, green peppers, onions, green olives and Cajun spices - **12.95**

cold-water lobster tails

The finest available...twin tails, broiled with a touch of seasonings, with hot drawn butter for dipping - **Market Price**

salmon steak

Carefully broiled and topped with a flavorful lemon-butter and dill sauce - **12.95**

orange roughy

Baked fillet with lemon and parsley...a Muncie favorite! - **10.95**

swordfish

A superb swordfish steak, broiled with herbed butter - **12.95**



entrees

chicken eugene

Succulent chicken breast, sauteed and topped with thin-sliced ham, Mornay cheese sauce, sliced tomatoes and mozzarella cheese - **12.95**

chicken new orleans

Cajun spices, mushrooms, green onions, and parsley sauteed and served atop a steaming bed of pasta, accompanied with hot French bread - **10.95**

teriyaki chicken

A Vince's favorite...boneless breast of chicken, marinated in our homemade sauce and carefully broiled to savory perfection, topped with an Hawaiian pineapple ring and served on a bed of seasoned rice - **10.95**

chicken cordon bleu

Expertly prepared in our own kitchen...tender, boneless breast of chicken stuffed with ham, broccoli buds and just the right amount of Swiss cheese, lightly breaded and deep-fried till crispy on the outside, juice on the inside, with a ribbon of Mornay sauce - **10.95**

ham steak hawaiian

A generous serving of ham prepared with a pineapple slice and sweet & sour sauce - **8.95**

center-cut pork chops

Twin chops, equalling a full pound, perfectly grilled to their juice best - **8.95**

lasagna

Layers of noodles with ricotta and provolone cheeses, with our rich meat sauce in between, sided with garlic bread - **8.95**

chicken strips

Tender strips of white meat - seasoned, breaded and fried, then presented with sweet and sour sauce - **8.95**



afterthoughts

For those who saved room for dessert, we offer some
oh, so sweet suggestions for the perfect finish to your evening...
please check the complete listing of the dessert menu.

May we suggest
**after-dinner
coffees**

as an excellent way to enjoy your
favorite liqueur - please check the
dessert menu for a complete listing.



Kids' corner

Children's dinners are served with fruit,
choice of potato and small beverage

fried shrimp	5.95
golden chicken strips	4.95
junior ham steak	3.95
hamburger	2.95
cheeseburger	2.95
grilled cheese sandwich	1.95

Please refrain from pipe or cigar smoking in the restaurant

9100150

National Restaurant
Association
Menu Collection



Vince's Gallery
at the Muncie Airport
Muncie, IN. 47304

GMI

800-333-0233 317-396-3003