

2023

## **Beachtree Café, Menu, Date unknown**



**beachtree  
cafe**



Ask About  
Our  
Daily Specials



Upstairs at the  
**top of  
the tree**

Partake of your favorite cocktails before or after dinner amid the intimacy of our rooftop lounge.

Watch the stars come out while sipping cocktails on our outside rooftop deck as the warmer weather permits.

Tap your feet to the songs of our guest entertainers playing popular as well as old time favorites.

A truly enjoyable evening...open every Friday and Saturday night.



## Luncheon

Luncheon menu served Monday thru  
Friday, from 11:30 - 3:30 and  
Saturday 12:00 - 3:30

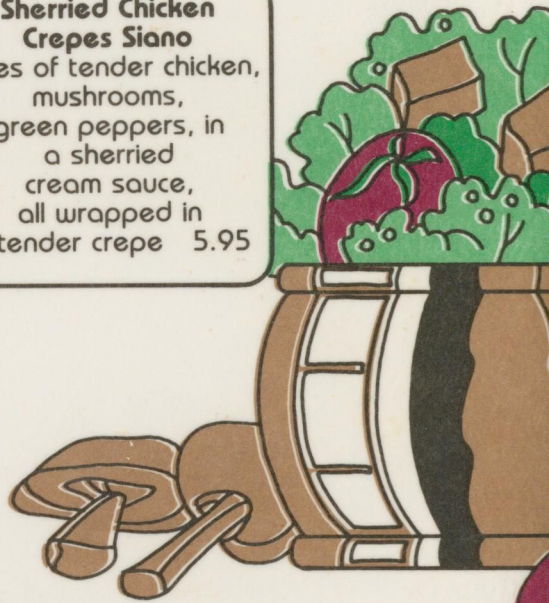
## Hearty Sandwiches

All served with our garden  
salad and steak fried potatoes

- Open Reuben Sandwich** Rye  
bread piled high with corned  
beef, sauerkraut, Russian dressing,  
then crowned with melted Swiss  
Cheese 5.50
- Steak Sandwich** Tender steak  
served on toasted French bread  
with steak fried potatoes and  
crisp garden salad 6.50
- Baked Ham Croquette** Slices  
of ham with our special cream  
sauce and melted mozzarella  
cheese served on toasted  
French bread. With steak fried  
potatoes and crisp garden salad 5.50
- Steak Sandwich a la Mozzarella**  
Our famous steak sandwich  
crowned with melted cheese 6.95
- Corned Beef on Rye** Slices of  
juicy corned beef piled high  
on rye bread 5.25


### Sherried Chicken Crepes Siano

Slices of tender chicken,  
mushrooms,  
green peppers, in  
a sherried  
cream sauce,  
all wrapped in  
a tender crepe 5.95



## Garden Salads

(Sharing charge of 1.50 per person)

- Beachtree Chef Salad** Julienne of  
ham, chicken and cheese served  
on a bed of crisp garden salad  
with seasonal garni 5.95
- Spinach N' Mushroom Salad** Fresh  
spinach topped with bacon,  
mushrooms and our bacon  
dressing with tomato garni 5.50
- Stuffed Crabmeat Salad** A blend,  
of crabmeat, celery and spices  
served a top a tomato with  
seasonal garni 5.95
- Vegetable Casserole** Sauteed  
fresh vegetables in our old  
fashioned tomato sauce,  
crowned with melted mozzarella  
cheese and served on a bed of  
rice, casserole style 5.50
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For a complete  
add 3.50 to the entr  
appetizer or soup, dessert and coffe  
either house dressing, a French Au

## Great Beginnings

- Chilled Shrimp Cocktail** 3.95  
Lemon garni. (On complete dinner add 2.00)
- Baked Clams a la Fritz** 2.50  
A light blend of fresh chopped clams and spices served with seasonal garni
- Mussels in Garlic N' Wine** (In season) 3.95  
(On complete dinner add 2.00)
- Chilled Melon with Fresh Fruit** 1.75
- Scallop N' Mushroom Brochette** 2.95  
tender scallops side by side with mushrooms, broiled on a bamboo skewer  
on full dinner add \$1.00

**Fried Mozzarella Sticks**  
Breaded strips of mozzarella deep fried to a golden brown. Served with cocktail sauce for dipping 2.95 (.50 extra on dinner)

**Fried Gyoza**  
Fried oriental beef dumplings wrapped in a delicate dough 2.75

## Soups

- A Crock of French Onion Soup** 1.95  
Served with melted cheese and crouton
- A Bowl of Cream Mushroom Soup** 1.50  
Blended with sauteed mushrooms
- Soup du Jour** 1.50  
Ask your server for today's soup

## From The Orient

Served with rice pilaf and crisp garden salad

### Teriyaki

A special soy sauce base originating in Japan, used with broiling of poultry and meats

- Yakitori Chicken** 7.95  
Tender chicken first marinated, then broiled in our teriyaki sauce
- Steak Teriyaki** 8.95  
A choice steak broiled as you prefer in a teriyaki marinade

### Curry

Its origin dates back to India where curry is not a single spice but a blend of many

- Shrimp Curry** 8.95      **Choice Steak Curry** 8.95      **Filet of Chicken Curry** 7.95

### Tempura

Held high among many as a light, natural fried food.

Served with our special dipping sauce.

Chopsticks complements of The Beachtree Cafe

- Chicken Tempura** 8.25      **Scallops Tempura** 8.50      **Shrimp Tempura** 8.95
- Tempura Vegetable Platter** 5.50  
A large order of sliced onions, carrots and watercress fried to a golden brown
- Tempura Combo** 12.95  
Batter dipped shrimp, scallops and chicken fried to a golden brown. Served with our special tempura vegetables

## Burgers

All served with crisp garden salad and steak fried potatoes

- Burger a la Muffin** 4.75  
Our lean all beef hamburger served on an English muffin with special garnish
- Cheddar Burger** 4.95  
Our special hamburger served with melted cheddar cheese
- Mushroom Burger** 4.95  
Our all beef hamburger topped with sauteed mushrooms
- Teriyaki Burger** 4.95  
Our all beef burger broiled with our special teriyaki sauce

## On The Side

- Thick Steak Fried Potatoes** .95
- Sauteed Mushrooms** 1.95
- Tossed Garden Salad** 1.25

**Tempura Vegetables**  
Sliced onions, carrots, and watercress fried to a golden brown. Dipping sauce on the side 1.95

lunch or dinner  
 price. Includes choice of  
 all garden salads served with choice of  
 blend or a la bleu cheese dressing

## From The Land

Our special lean beef broiled as you prefer, served with steak fried potatoes or a vegetable rice pilaf and crisp garden salad

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| <b>Sirloin Steak</b> A large cut of tender beef  | 10.95 |
| <b>Rib Eye Steak</b> A smaller version but just as delicious   | 8.95  |
| <b>Rib Eye Steak N' Garlic Butter</b> Tender Steak prepared with our special garlic butter   | 9.95  |
| <b>Beef Kebab</b> Broiled with fresh vegetables and served with our tangy barbeque sauce and a vegetable rice pilaf  | 8.25  |
| <b>Beef and Reef</b> Our tender rib eye steak side by side, with a juicy lobster tail. Served with butter sauce for dipping  | 13.95 |
| <b>Filet Mignon</b> The king of beef broiled as prefer   | 11.95 |
| <b>Roast Duckling with Peach Sauce</b> With rice pilaf, and salad  | 9.95  |
| <b>Chicken Cordon Bleu a la Jerry</b> A blend of ham, Swiss, tomatoes, peppers, onions, and seasonings rolled into a tender chicken cutlet topped with our special cream sauce | 8.95  |

### Chicken Tempura

Sliced breast of chicken first batter dipped, then deep fried. Served with rice pilaf and tempura vegetables. Complimentary chopsticks 8.25

### Mongolian Bar-B-Que

Tender slices of beef first marinated in a blend of onion, garlic, soy sauce and seasonings, then broiled and served with our vegetable rice pilaf 9.95

## By The Sea

Served with crisp garden salad

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|--|--------------|
| <b>Shrimp Scampi</b> Tender shrimp broiled with mushrooms in our special sauce. Served with our vegetable rice pilaf     | 9.95         |
| <b>Twin Baby Lobster Tails</b> Served with a butter sauce and choice of steak fried potatoes or vegetable rice pilaf     | 13.95        |
| <b>Seafood Boullabaisse</b> A blend of shrimp, clams, scallops, and seasoned fresh fish prepared in a light tomato broth | 13.95        |
| <b>Fried Shrimp N' Basket</b> Served with cocktail sauce or tartar sauce for dipping                                     | 7.50         |
| <b>Broiled Bay Scallops</b> Tender scallops broiled in lemon butter sauce<br>In scampi butter                            | 9.50<br>9.75 |
| <b>Broiled Seafood Platter</b> A combination of shrimp, scallops, fresh fish, and baked clams                            | 13.95        |
| <b>Fresh Fish of the Day</b>   |              |

## Side By Side

Unique combinations of beef, poultry and seafood

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| <b>Mongolian BBQ &amp; Shrimp Tempura</b>    | 13.95 | <b>Rib Eye Steak &amp; Fried Shrimp</b>      | 12.95 |
| <b>Steak Teriyaki &amp; Shrimp Tempura</b>   | 12.95 | <b>Yakitori Chicken &amp; Shrimp Tempura</b> | 12.95 |
| <b>Steak Teriyaki &amp; Yakitori Chicken</b> |       | 12.95  |       |

## Chicken

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| <b>Vin's Chicken N' Basket</b> Tender breast of chicken first seasoned and breaded, then fried to a golden brown. Served with steak fried potatoes and crisp salad | 6.50 |
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**Sherried Chicken Crepes Siano** Slices of tender chicken, mushrooms, green peppers, in a sherried cream sauce, all wrapped in a tender crepe 6.95

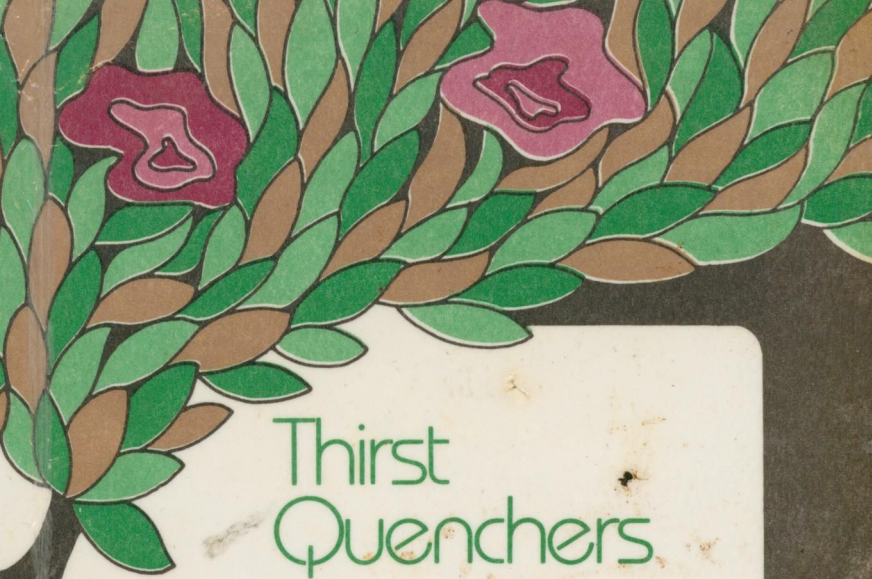
## Omelettes

All served with crisp garden salad and steak fried potatoes

**Strawberries & Sour Cream Omelette**  
 A unique taste sensation 4.95

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|--------------------------------------|------|
| <b>French Omelette</b> Light & plain | 4.25 |
| <b>Spinach and Cheese Omelette</b>   | 4.75 |
| <b>Cheddar Cheese Omelette</b>       | 4.75 |
| <b>Sauteed Mushroom Omelette</b>     | 4.75 |

**Quiche a la Henry**  
 A special blend of cheese, mushrooms, bacon, eggs and seasonings baked in a flakey pie crust. Served with fresh fruit 5.95



# Thirst Quenchers

Our special oversized cocktails



- Strawberry Daiquiri** Fresh strawberries, rum, strawberry liquer and lemon blended with shaved ice 2.95
- Pina Colada** A blend of rum, coconut milk and pineapple juice 2.95
- Bloody Mary** A blend of tomato juices, spices and vodka served with a celery swizzle stick 2.50
- B.T.'s Ice Tea** A secret blend of assorted liquors, soda and a lemon wedge for squeezing. We won't tell so don't ask! 2.95
- Wine Cooler** A blend of Burgundy wine, 7-UP and lemon. A real thirst quencher 2.50
- Melon Ball** A blend of melon liquer, vodka, orange juice, served over ice 2.50
- Cafe Sangria** A goblet filled with fresh fruit 2.50

# From The Draft Room

Enjoy a cold glass of your favorite beer

- Budweiser** (on tap) 1.50
- Molson Ale** 1.75
- Michelob** 1.50
- Becks** 1.75
- Heineken** 1.75
- Michelob Light** 1.50
- Japanese Kirin Beer** 1.75

# Fruit Slushes

Apple Cinnamon, Pineapple Orange, Super Lemon Slush

A non alcoholic blend of fruit juices, shaved ice and a dash of sugar. Choose your favorite 1.50



# Beverages

**Chilled Cinnamon Cider**  
Served in a mug with a cinnamon swizzle stick (a non alcoholic beverage) 1.50

- Fresh brewed coffee, tea, Sanka or soda .75
- Chilled Perrier water** 1.50





## Bottled Corkers

### White Wines

<b>Soave Bolla</b>	9.50	5.50
<b>Mouton Cadet</b>	9.95	5.95
<b>Blue Nun Liebfraumilch</b> A mellow and delicate wine	9.50	5.50
<b>Pinot Chardonnay</b>	9.95	5.95
<b>Pouilly Fuisse</b>	24.95	12.95

### Red Wines

<b>Bolla Bardolino</b>	9.50	5.50
<b>B&amp;G Beaujolais</b> A rich and hearty wine	10.95	6.50
<b>Bolla Volpolicello</b>	9.50	5.50
<b>Chateauneuf du Pape</b>	17.50	

### Rose Wines

<b>Mateus (Portugal) A</b> still wine that retains that slight tingle	9.50	5.50
<b>Lancers Rose</b>	9.50	5.50
<b>B&amp;G Partager</b>	9.75	

## Desserts and Sparkling Wines

### Sparkling Wines

<b>Asti Spumante A</b> naturally fermented white sparkling wine which is soft, aromatic and sweet	11.95	
<b>Korbel Champagne</b> A fine extremely dry sparkling wine	15.95	8.95
<b>Great Western Champagne</b>	13.95	7.95
<b>Moet White Star</b>	28.00	
<b>Dom Perignon</b>	85.00	

## House Wines

<b>Rose, Burgundy or Chablis</b>	
<b>Enjoy a full carafe</b>	6.95
<b>Half</b>	3.50
<b>Glass</b>	1.75





## Desserts

- Chocolate Mousse** A rich and light dessert crowned with whipped cream 2.50
- Old Fashioned Cheese Cake** Topped with fresh fruit and crowned with whipped cream 2.75
- Double Chocolate Cake** Topped with whipped cream 2.25
- Baked Apple Pie** A favorite among everyone With ice cream 1.25  
1.95
- Fresh Seasonal Fruit** Crowned with whipped cream 1.95
- Peach Melba** Your choice of ice cream topped with peaches, raspberry sauce, and whipped cream 2.75

### Oversized Goblet Sundaes

- Chocolate Ice Cream Sundae** Your favorite ice cream topped with chocolate syrup, nuts and whipped cream \$1.00 Extra on Dinner  
2.95
- Ice Cream Fruit Crepe** Your favorite ice cream wrapped in a tender crepe topped with chocolate syrup, fresh fruit and whipped cream 2.95

**Beachberries** - Strawberries first marinated in Grand Marnier then dipped in chocolate and touched with coconut and whipped cream 2.95

**A dish of your favorite ice cream or sherbet** Chocolate, Rum Raisin, Vanilla or Red Raspberry Sherbet 1.25

**Top off your ice cream with a delightful cordial** Creme de Menthe, Coffee Liqueur, Orange Liqueur or Rum 1.00 extra

## Beachtrees Famous Coffees

- Kahlua Coffee** Sip through a cool whipped cream head of kahlua & coffee 2.95
- Irish Coffee** A blend of Irish whiskey, coffee and crowned with whipped cream 2.95
- Sambucca Coffee** A blend of sambucca, coffee and crowned with whipped cream 2.95
- A pot of Espresso** 1.50
- Enjoy a Snifter of your favorite Cognac** Remy Martin, Courvoisier, Hennessy 3.50

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beachtrees  
cafe