Beverages

**IMPORTED BEERS**

- Bass Ale Draft **England** .................. $3.00
- Amstel Light **Holland** .................... $3.00
- Becks **Germany** ........................... $3.00
- Corona **Mexico** ............................ $3.00
- Fosters **Australia** ......................... $3.00

Heineken **Holland** .................................. $3.00
Samuel Smith Taddy Porter **England** ........ $4.75

**DOMESTIC BEERS**

- Coors Light Draft .............................. $2.00
- Coors Light .................................... $2.25
- Miller Light .................................... $2.25
- Budweiser ...................................... $2.25
- Samuel Adams Lager .......................... $3.00
- Dock Street ................................... $3.00
- Michelob ....................................... $2.50
- Michelob Dry ................................... $2.50

**WINE LIST**

Cuisines' wine list features over seventy varietal wines from the United States, France, Italy, Germany and Australia.

**CORBETT CANYON PREMIUM WINES 3.75**

- **CHARDONNAY**
- **WHITE ZINFANDEL**
- **CABERNET SAUVIGNON**

**ALSO AVAILABLE HOUSE CHABLIS, ROSÉ AND BURGUNDY 3.00**

**NON-ALCOHOLIC BEVERAGES 2.00**

- Sundance Sparklers
- Raspberry
- Cranberry
- Kiwi-Lime
- Orangina
- Martinelli's Cider
- Perrier
- Pellegrino Mineral Water

Sharps Beer 2.25
Kaliber Beer, Ireland 3.00

**HOT BEVERAGES**

- Cappucino 2.25
- Espresso 1.75
Appetizers

**SHRIMP LEJON**
Three jumbo shrimp stuffed with horseradish and wrapped in bacon, baked, and served with lernaize sauce. 7.50

**GRILLED PORTOBELLO MUSHROOM**
This large exotic mushroom is grilled and served with a garlic-wine sauce. 5.95

**CRAB CAKE REMOULADE**
Pan-fried cake of jumbo lump crabmeat, served with sauce remoulade. 7.50

**DUCK LIVER PATÉ**
A creamy smooth duck liver pâté enhanced with truffles, served with onion, capers and toast points. 5.50

**GRILLED ANDOUILLE SAUSAGE**
Sliced Louisiana hot sausage, char-broiled, served with two mustards. 5.50

**STUFFED MUSHROOMS**
Mushroom caps generously filled with jumbo lump crab imperial, baked, garnished hollandaise sauce. 6.95

**NORWEGIAN SMOKED SALMON**
Delicate slivers of this imported fish, served with egg, onion, capers and toast points. 6.95

**SHRIMP COCKTAIL**
Four chilled jumbo shrimp seasoned with old bay, accompanied with cocktail sauce and lemon. 7.25

**CLAMS CASINO**
A half dozen top neck clams baked with diced peppers, onion and bacon. 6.50

**Soups**

**BLACK BEAN SOUP**
3.00

**LOBSTER BISQUE**
3.50

**SOUP OF THE WORLD**
2.75

*PLEASE LIMIT SMOKING OF CIGARS OR PIPES TO OUR LOUNGE AREA. THANK YOU.*
Salads

**CAESAR SALAD**
Crisp romaine lettuce tossed with an oil-vinegar dressing flavored with garlic, egg, lemon and anchovy. Garnished with grated parmesan cheese and croutons. $3.95

**MARINATED CALAMARI SALAD**
Salad of squid, fennel and seasonal peppers dressed with a vinaigrette, served on a bed of spinach leaves. $4.25

**SPRING MIX**
Medley of baby greens tossed in a basil vinaigrette. Garnished with tomato and carrot. $3.75

**CUISINES SALAD**
Mixed greens finished with a creamy cucumber-dill dressing, garnished with cherry tomato, carrot, mushroom and cucumber. $2.25

Pasta

**CAPELLINI AND SMOKED SALMON**
Angel hair pasta and smoked Norwegian salmon in a vodka and onion cream sauce. $13.95

**CANNELONI**
A crêpe stuffed with a blend of beef, cheese and spinach, baked, presented on a marinara sauce. $10.50

**PENNE ARRABBIATA**
Penne pasta tossed in a marinara sauce with sliced garlic, red pepper flakes, anchovies, parsley and parmesan cheese. $9.75

**FETTUCINI IN LOBSTER SAUCE**
Fettucini finished with lobster sauce enriched with diced lobster and sherry wine. $15.95

**LINGUINI MILANESE**
A bed of linguini served with a marinara sauce enhanced with peppers, onion and spicy andouille sausage. $9.50

**PASTA ENTRÉES SERVED WITH**
**CUISINES SALAD AND GARLIC BREAD.**
**Meat**

**London Broil**
Grilled marinated flank steak, sliced thin and finished with a Madeira mushroom sauce. 12.95

**Monterey Sirloin**
Char-broiled eight ounce sirloin steak topped with peppers and onions, finished with melted monterey jack cheese. 14.50

**Sirloin Steak "Certified Black Angus"**
Twelve ounce char-broiled sirloin steak, garnished with fluted mushrooms. 18.95

**Filet Neptune**
A char-broiled five ounce filet mignon topped with sauteed lump crabmeat, finished with béarnaise sauce, garnished with a large shrimp. 17.95

**Filet Mignon**
This premium cut of beef will be char-broiled, accompanied with béarnaise sauce (on the side).

Five ounce 14.50  Eight ounce 18.95  Twelve ounce 22.95

**Rack of Lamb**
Rack of New Zealand spring lamb, lightly char-broiled, slow roasted, carved and set on a rosemary dijonnaise sauce. 19.95  Half rack 14.95

**Calves Liver**
Thin slices of sauteed calves liver, garnished with bacon and onions. 14.25

**Jamaican Jerk Pork**
Pork tenderloin smeared with jerk seasoning, slow roasted, finished with demi-glaze also enhanced with Jamaican jerk. 15.50

**Entrée price includes Cuisines Salad, vegetables and potato.**

**Upon request, we can provide dietary preparation.**
Seafood

**Grilled Tuna**
Seared steak of tuna served with a raspberry vinegar sauce. $15.95

**Salmon Pommery**
Baked Norwegian salmon fillet topped with pommery mustard crust. $17.50

**Orange Roughy**
Fillet of orange roughy topped with jumbo lump crabmeat, baked, finished with dill havarti cheese. $17.50

**Shrimp Tempura**
Five jumbo shrimp dipped in an egg batter, deep-fried, served with an orange-ginger dipping sauce. $15.95

**Crab Cakes**
Two cakes of jumbo lump crabmeat, pan-fried, served with the traditional tartar sauce and lemon. $15.50

**Paella Valencia**
A superb blend of lobster, shrimp, clams, mussels, andouille sausage, chicken and peas in saffron rice. $19.95

**Lobster Piccata**
Medallions of lobster tail, sauteed, served on angel hair pasta, finished with a garlic-lemon-caper wine sauce. $19.95

**Entrée price includes Cuisines Salad, vegetables and potato.**

**Upon request, we can provide dietary preparation.**
Poultry

**Chicken Française**
Boned breast of chicken dipped in an egg and cheese batter, sauteed, served with a fine herbed wine sauce. 12.95

**Roast Duck**
One half of a Long Island duckling served with a bing cherry sauce. 13.95

Veal

**Pilliard**
Grilled medallions of veal sprinkled with cracked black pepper, served on angel hair pasta and sauteed spinach aioli. 16.95

**Cajun Lobster**
Sauteed medallions of veal and diced lobster served in a cajun cream sauce. 18.25

**Saltimbuca**
Medallions of veal topped with slices of prosciutto ham and provolone cheese. Finished with a Madeira mushroom sauce. 17.25

**Portobello**
Sliced roast veal tenderloin topped with grilled portobello mushroom, finished with a locatelli cream sauce. 18.50

Desserts

Each evening Cuisines Restaurant provides a variety of delicious cakes, pies, pastries, fresh fruits and ice cream from our pastry cart. Ask your server for the evening's selections.