to begin

**scallop mignon**
Our extra-plump scallops are wrapped in bacon and broiled 'till 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 - 5.95

**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
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 USDA. 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 mushrooms 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

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

**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**
Filet 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, marinaded 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, juiced 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, equaling 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
May we suggest after-dinner coffees as an excellent way to enjoy your favorite liqueur. Please check the dessert menu for a complete listing.

**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.

**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.