

## Villa Capri on Clear Lake

### Dinner Menu

#### After 2 PM

##### Food Appetizers

Fried Calamari	8.95
Shrimp Cocktail	8.95
NZ Blue-Lip Mussels <del>Marinara</del>	9.95
Scallops	9.95

##### Antipasti

Garlicky Escargo (1/2 doz)	8.95
Prosciutto & Melon	8.95
Mozzarella & Pomodoro	8.95
Brushcette	3.95

Sauted in Lemon Butter Sauce

Crab Cakes (2)	9.95	Soup of the day ... Cup	2.50
Big blue Crab Claws (seasonal-Sauteed in Garlic Butter)	8.95	.....Bowl	4.95
		Basket of Garlic Bread...small	1.29
		.....large	2.59

Included with all entrees Our serve-yourself Bountiful garden fresh Salad Bar

Caesar Salad .....7.95

w/Chicken add 5.95 = \$13.90

w/Shrimp add 6.95 = \$14.90

#### Savor the Flavors

Bouillabaisse Capri-style.....29.95  
(Steaming bowl of fruits-of-the-sea in rich wine sauce)  
For two: \$49.95

#### Fresh Seafood

#### Fresh Fish

## Dinner Menu

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Fried Jumbo Shrimp w/Fries 15.95

From the Grill:

Fillet of Fresh Salmon  
(Recommended by American Heart Association)

17.95

Shrimp Capri-style (de la Casa) (Jumbo shrimp sauteed in light mushroom & shallot sauce)	16.95	Fresh tuna Fillet Capri-Style Prepared in light mushroom & shallot sauce	17.95
Shrimp Piccata (Sateed in white wine & lemons sauce)	15.95	Snapper	Filet w/Fries 18.95
Shrimp in Champagne Sauce	16.05		

Live Cold Water Atlantic Lobster  
Market Price  
(Grilled or Steamed - served w/Linguine Pasta)

(with Sherry, Chives, & Mushrooms)  
Scallops Piccata 17.95  
Seafood Saute 22.95  
)Shrimp, Scallops & Crabmeat sauteed in White Wine)

### Daily special -----Catch of the Day

Only the freshest fish is prepared the way you-like-it (Price varies w/catch)  
18% Gratuity added on parties of 6 or more

### SEAFOOD - Combination Platters

For Seafood Lovers

#### World Famous Surf & Turf

Salmon & Jumbo Shrimp (Grilled fish fillet & Shrimp) (As a combination platter)	24.95	Fillet Mignon & Jumbo Shrimp (As a combination platter)	39.95
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**Favorite Gulf Red Snapper dishes ..... \$23.95**

## Dinner Menu

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- Pontchatrain ( New Orleans Seafood Sauce)
- Grilled Filet (served with lemon wedges)
  
- Napoli *(in the style of Naples; white wine sauce)*
- Piccata *(wine sauce with capers)*

### Beef ----- Veal ----- Pork

Grilled Filet Mignon (9 oz)	23.95	Veal Parmigiana	
<i>(Breaded veal w/ tomato &amp; cheese sauce )</i>	<del>19.95</del>		
Grilled New York Strip (12 oz)	29.95	Veal Marsala	
<i>(Veal cutlet in Marsala red wine sauce)</i>	<del>19.95</del>		
Chicken -- Chicken -- Chicken		Chicken Parmesan	15.95
Chicken Marsala	15.95	Chicken Romana	
Vellutata (chicken supreme)			
<i>(Breast of chicken in the style of Capri)</i>	<del>15.95</del>		
<i>(Chicken breast with fresh baby artichokes)</i>	<del>17.95</del>		
Chicken Cacciatore		Brilled Breast of Chicken	
<i>90In sauce of mushrooms &amp; tomatoes</i>	<del>15.95</del>		
<i>(Deliciously succulent &amp; healthy)</i>	<del>15.95</del>		

### Pasta --- Pasta --- Pasta --- Pasta --- Pasta

Ravioli in Three-Cheese Sauce	12.95	Spaghetti & Meatballs	11.95
Pasta Primavera (vegetable)	12.95	Fettuccini Alfredo	10.95
Totellini Emiliana	12.95	Rigatoni con Salsioccia	
<i>(with sausage)</i>	11.95		
Angel Hair Pomodori	10.95	Lasagna	11.95
Spaghetti with Clam Sauce	11.95	Pasta Aurora	12.95
Eggplant Parmesan (vegetarian)	12.95		

**Ask your server about our dessert selections & Italian Coffees**