



 **THE PRELUDE**



New England Clam Chowder	cup 3.25	bowl 4.95
Baked Onion Soup au Gratin		crock 4.95
savory and bubbling under a crust of cheese		
Shrimp Cocktail		8.50
served with cocktail sauce and a lemon wedge		
Chicken Tenders		8.50
served plain or buffalo style with blue cheese dressing, carrot and celery sticks		
Mozzarella Sticks		7.50
deep fried and served with marinara sauce		
Jalepeño Peppers		7.50
mild jalepeño peppers filled with cheese, lightly breaded and deep fried, served with marinara sauce		

 **SYMPHONY SALADS**

Caesar Salad		
with Grilled Chicken		12.95
with Grilled Shrimp		14.95
Combo		17.95

 **SWINGIN' SEAFOOD**

Baked Seafood en Casserole		19.95
the ocean's freshest scallops, shrimp and scrod baked to perfection in a white wine butter sauce		
Baked Fresh Boston Scrod		16.95
scrod baked in a white wine butter sauce and topped with seasoned crumbs		
Broiled Sea Scallops		18.95
fresh sea scallops broiled in a white wine butter sauce and topped with seasoned crumbs		
Shrimp Scampi		19.95
shrimp sautéed in white wine, garlic and butter, served over spaghetti		





CHARLIE PARKER'S POULTRY

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| Baked Stuffed Chicken Breast
boneless chicken with homemade stuffing
and topped with a supreme sauce | 16.95 |
| Grilled Chicken Breast
tender chicken breast grilled to perfection,
a dieter's delight | 16.95 |

BEEF À LA BROADWAY

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| Roast Prime Rib au Jus
slow roasted and served au jus | 21.95 |
| New York Sirloin Steak
a generous cut, broiled just the way you like it | 19.95 |
| Grilled Sirloin Steak Tips
with grilled onions, peppers and mushrooms | 18.95 |

PASTA À LA PARIS

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| Chicken Parmesan
boneless chicken lightly coated with
seasoned bread crumbs, topped with
marinara sauce and mozzarella cheese,
served with spaghetti | 17.95 |
| Baked Lasagna
freshly baked and topped with marinara sauce
and cheese | 15.95 |



*All Seafood, Poultry and Beef Entrées are served with
Salad, Potato and Vegetable Medley.
All Pasta is served with Salad and Vegetable Medley.*

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs
may increase your risk of food-borne illness, especially if you have certain medical conditions.*





THE GRAND FINALE

- New York Cheesecake** 4.95
an inspired combination of heavy cream,
fresh whole eggs and the finest cream cheese
- Strawberry Cheesecake** 5.50
this classic features a rich cream cheese
recipe in a cookie crumb crust with chunks
of juicy red strawberries in a puree topping
- Peanut Butter Blast** 5.95
an adventure in chocolate and peanut butter
mousse and Reese's® Peanut Butter Cup pieces
- Chocolate Madness** 5.95
designed to push the limits of even the most
insatiable chocoholic - a layer of fudge icing
is met with even more rich chocolate mousse
studded with bits of Heath® that is topped
with even more chocolate
- Black & White Espresso Cake** 5.95
an unforgettable dessert experience
filled with layers of classic buttercream
and mousse filling
- Caramel Fudge Pecan Cake** 5.95
rich chocolate cake, caramel, chocolate
mousse topped with Heath®, caramel
and pecans
- Key Lime Pie** 4.95
enjoy a momentary sunny vacation with
this cool favorite - a vanilla crust made with
Nabisco® Nilla® Wafers filled with lime and
vanilla creams
- Very Berry Torte** 5.50
hand rolled flaky buttery lattice-work crust
generously filled with a delectable berry
filling, served with whipped cream