

DelMonica
STEAK & BEYOND

Village Restaurant Group

Village Gourmet - Tina Louise - Mignon - Taos - DelMonico

A group of small, privately owned, full service restaurants.
Each with a unique concept to meet your dining needs.
From quick casual, to elegant, to full service catering.

We hope you enjoy your dining experience with us.

Thank You,

Chef / Owner
Bobby Wong



FOUNTAIN

| | |
|------------------------------|--------|
| Coca-Cola | \$2.00 |
| Sprite | \$2.00 |
| Diet Coke | \$2.00 |
| Fanta Ginger Ale | \$2.00 |
| Seagram's Tonic | \$2.00 |
| Club Soda | \$2.00 |
| Nestea Sweetened Tea | \$2.00 |
| Nestea Unsweetened Tea | \$2.00 |
| Shirley Temple | \$2.00 |
| Red Bull | \$5.00 |

WATER

| | |
|--|--------|
| 375 ml. VOSS Flat Water | \$4.00 |
| 800 ml. VOSS Flat Water | \$7.00 |
| 250 ml. Pellegrino Sparkling Water | \$4.00 |
| 1L Pellegrino Sparkling Water | \$7.00 |

JUICE

| | |
|------------------------|--------|
| Cranberry Juice | \$2.25 |
| Orange Juice | \$2.25 |
| Pineapple Juice | \$2.25 |
| Grapefruit Juice | \$2.25 |

COFFEE

| | |
|-----------------------|--------|
| Coffee | \$2.00 |
| Espresso | \$2.75 |
| Double Espresso | \$5.50 |
| Cappuccino | \$3.50 |
| Tea | \$2.00 |
| Decaf Tea | \$2.00 |
| Jasmine Tea | \$2.00 |
| Green Tea | \$2.00 |
| Milk | \$2.00 |

All coffee is served decaffeinated or regular.



pick me



MARTINIS

| | |
|--|--------|
| Sour Apple Martini | \$7.00 |
| <i>Burnette's Sour Apple Vodka, Apple Pucker, splash sour mix, Midori melon liquor</i> | |
| Very Berry Martini | \$8.00 |
| <i>Stoli Razberi, Stoli Blueberi, Stoli Blakberi, Cruzan Guava Rum, splash lime juice, splash grenadine, cranberry juice</i> | |
| French Martini | \$8.00 |
| <i>Stoli Razberi, raspberry liquor, pineapple juice, splash champagne</i> | |
| Raspberry Martini | \$7.00 |
| <i>Stoli Razberi, raspberry liquor, splash sour mix, splash Sprite</i> | |
| Lemon Drop Martini | \$7.00 |
| <i>Lemon vodka, lemon juice, bar sugar</i> | |
| Chocolate Martini | \$7.00 |
| <i>Stoli Vanil, Chocolate Godiva, splash Baileys</i> | |
| Mango Madness Martini | \$8.00 |
| <i>Absolute Mango, Cruzan Guava Rum, orange juice, splash pineapple juice</i> | |
| Caramel Macchiato Martini | \$9.00 |
| <i>Stoli Vanil, shot of espresso, Kahlua, Godiva Caramel, 1 spoon vanilla ice cream</i> | |
| Espresso Martini | \$7.00 |
| <i>Stoli Vanil, shot of espresso, Kahlua, splash of Baileys</i> | |
| Pomegranate Martini | \$7.00 |
| <i>Stoli Pomegranik, Dekuyper Pomegranate, splash sour mix, splash Sprite, dash of cranberry juice</i> | |
| Peach Martini | \$6.50 |
| <i>Stoli Ohranj, peach schnapps, orange juice, splash pineapple, splash grenadine</i> | |
| Watermelon Martini | \$6.50 |
| <i>Vodka, Watermelon Pucker, splash sour mix, splash Sprite</i> | |

SPECIALTY DRINKS

| | |
|--|--------|
| Signature Sangria | \$7.95 |
| <i>Cherry brandy, peach schnapps, triple sec, splash lime juice, wine, orange juice, pineapple juice, topped with sprite</i> | |
| Patron Ultimate Margarita | \$9.00 |
| <i>Patron Silver, Patron Citronage, lime juice, sour mix, splash of orange juice</i> | |
| Mai Tai | \$7.95 |
| <i>Light rum, Cruzan Cherry Rum, Myers Dark Rum, apricot brandy, orange juice, pineapple juice, topped with grenadine</i> | |
| Piña Colada | \$6.50 |
| <i>Coconut rum, pineapple juice, our house piña colada mix</i> | |
| Head Hunter | \$7.00 |
| <i>Ciroc Coconut Vodka, triple sec, piña colada mix</i> | |
| Pineapple Passion | \$7.00 |
| <i>White rum, triple sec, grenadine, pineapple juice</i> | |
| Kung Fu | \$7.00 |
| <i>Gin, white rum, apricot brandy, DelMonico's mixed juice</i> | |
| Bangkok Express | \$7.00 |
| <i>White rum, vodka, cherry brandy, DelMonico's mixed juice</i> | |
| Scorpion Bowl | \$9.00 |
| <i>White rum, peach brandy, Orange Curacao, DelMonico's mixed juice</i> | |
| Zombie | \$7.00 |
| <i>White rum, Orange Curacao, grenadine, DelMonico's mixed juice, topped with Bacardi 151</i> | |

Drinks

“The Village Gourmet has everything restaurants crave:

an ideal corner location,
multiple cozy nooks,
plenty of character,
attentive service,
a varied menu,
very reasonable prices,
a built-in take-out area,
and retail wine shop.”

LIQUOR

Vodka

Grey Goose
Grey Goose Orange
Grey Goose La Poire
Ketel One
Absolut
Absolut Grapefruit
Absolut Mango
Stoli
Stoli Ohranj
Stoli Vanil
Stoli Citros
Stoli Blakberi
Stoli Blueberi
Stoli Pomegranik
Stoli Razberi
Teaka
Belvedere
Belvedere Citrus
Double Cross
Ultimat
Americana
Smirnoff Citrus
Ciroc
Ciroc Coconut
Ciroc Red Berry
Tito's
Chopin

Gin

Tanqueray
Tanqueray No. 10
Bombay
Bombay Sapphire
Beefeater
Bulldog
Hendrick's

Rum

Bacardi-Superior
Bacardi-Limon
Bacardi-Peach
Captain Morgan
Cruzan Guava
Cruzan Black Cherry
Malibu
Myers
Pyrat

Tequila

Patron XO Café
Patron Silver
Patron Reposado
Patron Anejo
Grand Patron Platinum
Jose Cuervo
Jose Cuervo Platino
Jose Cuervo 1800
Sauza Gold
Don Julio Blanco
Cabo Wabo

Scotch

Johnny Walker Red
Johnny Walker Black
Johnny Walker Green
Johnny Walker Gold
Johnny Walker Blue
Chivas Regal
Cutty Sark
Dewars
Dewars 12
Bruichladdich 10
Bruichladdich 15
Aberfeldy 21
Singleton 12
Glenmorangie 18
Glenmorangie Quinta Ruban
Macallan 12
Macallan 15
Macallan 18
Springbank 25
Glenlivet 12
Glenlivet 18
J & B
Glenkinchie 12
Oban 14
The Balvenie 12
Highland Park 18
Glenfiddich 12

Bourbon

Jim Bean
Makers Mark
Wild Turkey
Knob Creek

Cognac & Brandy

Napoleon Brandy
Remy Martin V.S.O.P
Courvoisier V.S.
Hennessy

After Dinner Drinks & Liqueurs

Midori
Kahlua
B&B
Frangelico
Sambuca Romana
Sambuca Romana Black
Licor 43
Marie Brizard Anisette
Ouzo
Tia Maria
Jägermeister
Baileys
Black House
Rumple Mintz
Disaronno Amaretto
Campari
Chambord
Cointreau
Grand Marnier
Drambuie
Godiva Chocolate
Godiva Caramel
Galliano

Whiskey

Canadian Club
Canadian Club 12
Gentleman Jack
Seagram's VO
Seagram's 7
Jack Daniels
Jameson
Bushmills
Crown Royal
Southern Comfort
Booker's
Woodford Reserve

Liquor



*Every year for over forty years,
each harvest is still a little miracle.*

Robert Mondavi was awed by the power of earth and sun to turn grapes into messengers of a hundred flavors, from black cherry to licorice, from bay leaf to cedar. So every harvest was a treasure hunt. Each month of aging, a new discovery. And every Robert Mondavi wine tastes like you're sharing a revelation.

His name is on the bottle. His story is in it.

ROBERT MONDAVI



BEER

Bottle

Amstel
Budweiser
Bud Light
Michelob Ultra
Heineken
Heineken Light
Miller Lite
Hoegaarden
Corona

Tap

Coors Light
Smithwick's
Stella
Blue Moon
Samuel Adams Seasonal
Yuengling
Magic Hat #9
Palm
Guinness

WINE BY THE GLASS

White

House White \$4.00
White Zinfandel, Montevina, Amador County, California \$4.00
White Zinfandel, Beringer, Napa Valley, California \$4.00
Pinot Gris, Cline, Sonoma-Carneros, California \$6.00
Riesling, Estancia, Soledad, California \$6.00
Sauv Blanc, Monkey Bay, Marlborough, NZ \$9.00
Sauv Blanc, Babich, Marlborough, NZ \$7.00
Pinot Grigio, Coppola, California \$6.00
Pinot Grigio, Mezza Corona \$8.00
Pinot Grigio, Capasaldo, Veneto, Italy \$7.00
Chardonnay, Maison Nicolas, Reserve, France \$7.00
Chardonnay, M nage   Trois, California \$8.00
Chardonnay, Chateau Ste. Michelle, Indian Wells, WA \$8.00
Chardonnay, Simi, Sonoma, California \$8.00

Red

House Red \$4.00
Zinfandel, Cline, Sonoma, California \$6.00
Pinot Noir, Mezza Corona, Tre-Italy \$6.00
Pinot Noir, Mark West, California \$7.00
Pinot Noir, Montes, Chile \$6.00
Shiraz, Little Penguin, Australia \$6.00
Shiraz, Rosemount Diamonds Black Label, Australia \$10.00
Syrah/Cab Franc, Cline, Red Truck, California \$7.00
Chianti, Campobello, Tuscany, Italy \$6.00
Chianti, Ruffino, Tuscany, Italy \$7.00
Merlot, Santa Ema Reserve, Chile \$8.00
Merlot, Simi, Sonoma, California \$8.00
Cabernet, M nage   Trois, California \$8.00
Cabernet, Robert Mondavi, Napa Valley, California \$10.00
Cabernet, Franciscan, Napa Valley, California \$10.00
Cline Cashmere, Rhone Blend, California \$10.00

Beer and Wine

OUR HOME + GARDEN
NEW JERSEY
LIFE

April 2006

Luxury + Lifestyle + Design

*"Tina Louise is fab chinese
that won't leave you
hungry in an hour..."*

"Food made thoughtfully & served creatively"

10
the top ten

www.newjerseylife.com



WINE BY THE BOTTLE

Sparkling

| | |
|---|---------|
| Capasaldo, Prosecco, Veneto, Italy | \$20.00 |
| Korbel Brut, Sonoma, California | \$18.00 |
| Veuve Clicquot Brut N/V Yellow, Reims | \$60.00 |

Sweet Wine

| | |
|--|---------|
| Montevina, Amador County, California | \$12.00 |
| Beringer, California | \$15.00 |

Reisling/Gewurz

| | |
|---|---------|
| Estancia, Monterey County, California | \$21.00 |
| Covey Run, Highlands, Washington | \$20.00 |
| Relax, Germany | \$20.00 |
| Trimback Gewurztraminer, Alsace, France | \$21.00 |
| Saint M, Pfalz Qba, Germany | \$20.00 |

Sauv Blancs

| | |
|---|---------|
| Seaglass, Napa Valley, California | \$20.00 |
| Ferrari Carano, Fume, Sonoma County, California | \$20.00 |
| Veramonte, Casablanca Valley, Chile | \$20.00 |
| Monkey Bay, Marlborough, NZ | \$35.00 |
| Duckhorn, Napa Valley, California | \$40.00 |
| Cloudy Bay, Marlborough, NZ | \$40.00 |

Pinot Grigio

| | |
|---|---------|
| Voga, Trentino | \$20.00 |
| Ca' Montini, Trentino L' Aristocratico | \$20.00 |
| Ruffino Lumina Venezia-Giullia | \$20.00 |
| Santa Margherita Pinot Grigio, Alto Adige | \$34.00 |
| Capasaldo, Veneto | \$20.00 |

Chardonnay

| | |
|--|---------|
| Mezza Corona, Veneto, Italy | \$20.00 |
| Hess Select, Monterey County, California | \$24.00 |
| Veramonte, Chile | \$20.00 |
| Alice White, South Eastern Australia | \$20.00 |
| Simi, Sonoma, California | \$25.00 |
| 3 Blind Moose, California | \$20.00 |
| Cakebread, Napa Valley, California | \$45.00 |
| Benzinger, Sonoma County, California | \$22.00 |
| Ferrari Carano, Sonoma County, California | \$30.00 |
| Franciscan, Napa Valley, California | \$24.00 |
| Jordan, Sonoma County, California | \$35.00 |
| J. Lohr, Monterey County, California | \$20.00 |
| Kendall Jackson, Sonoma County, California | \$25.00 |

wine by the Bottle

WINE BY THE BOTTLE

Zinfandel

| | |
|---|---------|
| Paso Creek, Paso Robles, California | \$20.00 |
| St. Francis, Sonoma County, California | \$25.00 |
| Seghesio Old Vines, Sonoma County, California | \$40.00 |

Pinot Noir

| | |
|--|---------|
| Jargon, California | \$20.00 |
| Calera, Central Coast | \$24.00 |
| Erath, Oregon | \$23.00 |
| Rodney Strong, Sonoma County, California | \$22.00 |
| Clos Du Bois, Sonoma County, California | \$25.00 |
| King Estate Signature, Oregon | \$29.00 |
| Penfolds, Adelaide Hills | \$20.00 |

Shiraz

| | |
|---|---------|
| Banrock Station, South Australia | \$20.00 |
| Wolf Blass Yellow Label, South Australia | \$20.00 |
| Penfolds Rawsons Retreat, Southeast Australia | \$20.00 |
| Rosemount Diamond, Australia | \$20.00 |

Chianti

| | |
|--|---------|
| Ruffino Chianti Classico Aziano, Tuscany, Italy | \$20.00 |
| Ruffino Chianti Classico Riserva Ducale Gold, Tuscany, Italy ... | \$40.00 |
| Capasaldo, Veneto, Italy | \$20.00 |
| Folonari, Tuscany, Italy | \$20.00 |

Merlot

| | |
|--|---------|
| Blackstone Napa Reserve, California | \$22.00 |
| Casa Lapostolle, Rapel Valley, Chile | \$20.00 |
| Mezza Corona, Trentino-Alto, Chile | \$20.00 |
| Niebaum-Coppola, Rubicon, Italy | \$20.00 |
| Duckhorn, Napa Valley, California | \$55.00 |
| Simi Sonoma County, California | \$30.00 |
| Alice White, Southeast Australia | \$20.00 |
| Beringer, Napa Valley, California | \$28.00 |

WINE BY THE BOTTLE

Cabernet

| | |
|---|----------|
| Rodney Strong, Sonoma, California | \$23.00 |
| Hess Select, California | \$25.00 |
| J. Lohr, Paso Robles, California | \$21.00 |
| Jordan, Sonoma, California | \$64.00 |
| Franciscan, Napa Valley, California | \$30.00 |
| Casa Lapostolle, Chile | \$20.00 |
| Mt. Veeder, Napa Valley, California | \$51.00 |
| Heitz, Napa Valley, California | \$55.00 |
| Joseph Phelps, Napa Valley, California | \$55.00 |
| Silverado Vineyards, Napa Valley, California | \$50.00 |
| Simi, Sonoma, California | \$30.00 |
| Souverain, California | \$25.00 |
| Silver Oak, Alexander Valley, California | \$95.00 |
| Stags Leap Wine Cellars, Artemis, Napa Valley, California | \$60.00 |
| Stags Leap Winery, Napa Valley, California | \$52.00 |
| Freixenet, Spain | \$35.00 |
| Cakebread, Napa Valley, California | \$95.00 |
| Opus One, Napa Valley, California | \$225.00 |

Varietals

| | |
|--|---------|
| Achaval Ferrer, Malbec, Argentina | \$22.00 |
| Stags Leap Winery, Petite Syrah, Napa Valley, California | \$38.00 |
| Faust, Napa Valley, California | \$51.00 |
| Chateau Montelena, Cabernet, Napa Valley, California | \$52.00 |
| Cline Cashmere, Rhone Blend, California | \$30.00 |
| Beringer, Napa Valley, California | \$30.00 |
| <i>Alluvium Red, Cab, Merlot, Cab Franc</i> | |

wine by the Bottle



TEQUILA

PATRÓN

PATRÓN & CITRONGE

THE PERFECT MARGARITA!

SAMPLER TRIOS

Chicken Trio \$8.95
Boneless Wings, Sesame Sticks, Chicken Yakatori

Beef Trio \$9.95
Spicy Beef Tips, Skirt Sticks, Ginger Beef

Tuna Trio \$11.95
Tuna Sashimi, Seared Tuna, Tuna Ceviche

Shrimp Trio \$10.95
Cheesy Marinara, Garlic Shrimp, Buffalo Shrimp

Clam Trio \$10.95
Clams Casino, Clams Oreganata, Clams on the Half Shell

Crab Trio \$10.95
Crab Roll (2), Crab Cakes (2), Crab Strudel (2)

SMALL PLATES

Make Your Own Pu-Pu Platter \$15.95
Choose any (5) small plates

French Onion Soup Gratinée \$5.95

Lobster Bisque \$5.95

New England Clam Chowder \$5.95

Manhattan Clam Chowder \$5.95

Seafood Gumbo \$6.95
Clams, scallops, shrimp and jalapeños topped with gruyère cheese

Small Caesar Salad \$4.95

Tomato and Mozzarella topped with Prosciutto \$6.95

Spinach and Tomato \$4.95

Antipasto \$6.95

Boneless Buffalo Wings \$5.95

Spicy Beef Tips \$6.95

Rib Tips \$6.95
Boneless pork in a sweet BBQ sauce with a hint of curry

Small Plates

Small Plates

| | |
|--|---------|
| Crab Roll (2 per order) | \$4.95 |
| <i>Served with ginger sauce</i> | |
| Maryland Lump Crab Cakes | \$9.95 |
| <i>Served over a three mustard sauce</i> | |
| Fried Calamari w/a Spicy Marinara Sauce | \$8.95 |
| Buffalo Calamari w/ Bleu Cheese Crumbles | \$9.95 |
| Honey Tips | \$6.95 |
| <i>Boneless pork in a sweet honey sauce</i> | |
| Skirt Sticks | \$7.95 |
| <i>Filet mignon marinated in BBQ sauce on (3) skewers</i> | |
| Shanghai Wings | \$7.95 |
| <i>Wings and legs tossed in a sweet and spicy sauce</i> | |
| Sesame Sticks | \$6.95 |
| <i>Sesame chicken on (3) skewers</i> | |
| Chicken Yakatori | \$6.95 |
| <i>Skewered with scallions and glazed with Teriyaki Sauce</i> | |
| Chicken Lettuce Wraps | \$7.95 |
| <i>Shitake mushrooms, water chestnut, scallion, spicy soy, iceberg lettuce</i> | |
| Fried Shrimp | \$6.95 |
| <i>Served with cocktail or tarter sauce</i> | |
| Sautéed Garlic Shrimp | \$6.95 |
| <i>With fresh herbs and garlic</i> | |
| Shrimp Wrapped in Bacon | \$6.95 |
| <i>Over sautéed spinach</i> | |
| Buffalo Shrimp | \$7.95 |
| <i>With bleu cheese crumbles</i> | |
| Blackened Cajun Shrimp and Scallops | \$7.95 |
| Coconut Shrimp and Scallops | \$7.95 |
| Mussels | \$10.95 |
| <i>In a plum tomato white wine sauce with fresh basil and lemon</i> | |
| Steamed Little Neck Clams | \$9.95 |
| <i>In beer with drawn butter</i> | |

Small Plates

| | |
|---|--------|
| Crab Strudel (4 per order) | \$8.95 |
| <i>In sherry cream sauce, wrapped in phyllo pastry</i> | |
| Lobster Pops | \$9.95 |
| <i>Woked in a ginger and scallion sauce served over a three-pepper orzo</i> | |
| Swordfish Dumplings | \$6.95 |
| <i>Sautéed in a ginger butter sauce</i> | |
| Shrimp Dumplings | \$6.95 |
| <i>Served with a ginger sauce</i> | |
| Spicy Wontons | \$6.95 |
| <i>Pork wontons sautéed in a spicy peanut butter sauce</i> | |
| Crab Wontons | \$7.95 |
| Peking Ravioli (6 per order) | \$5.95 |
| <i>Chinese pork dumplings with ginger sauce</i> | |
| Clams Casino (6 per order) | \$9.95 |
| <i>Topped with bacon</i> | |
| Clams Oregano (6 per order) | \$9.95 |
| <i>Topped with seasoned stuffing</i> | |
| Hot Peppers Stuffed with Shrimp | \$8.95 |
| Mushrooms Stuffed w/ Crabmeat | \$6.95 |
| Mushrooms Stuffed w/ Sausage | \$5.95 |
| Mushrooms Stuffed w/ Sun-dried Tomatoes | \$5.95 |
| Mushrooms Stuffed w/ Fresh Mozzarella and Prosciutto | \$6.95 |
| Grilled Shitake Mushrooms | \$5.95 |
| <i>Brushed with olive oil and fresh herbs</i> | |
| Bruschetta | \$5.95 |
| Onion Tower | \$7.95 |
| Sautéed Spinach | \$6.95 |
| <i>With tomato and mozzarella cheese</i> | |

* **All Small Plates Can Be Made Into an Entrée**
 Choose (3) small plates and (2) sides from page 28 \$18.95

BERINGER

OFFICIAL WINE OF THE PGA TOUR



A TRADITION OF EXCELLENCE

BERINGER NAPA VALLEY *and* KNIGHTS VALLEY WINE



BERINGER NAPA VALLEY
**SAUVIGNON
BLANC**

Complex, vibrant and
garnet-hued, tinged with
body, acidity on the finish.



BERINGER NAPA VALLEY
CHARDONNAY

Rich, creamy and apple
savory, with hints of lemon,
peach, pear, vanilla,
biscuit and honey oak.



BERINGER KNIGHTS VALLEY
PINOT NOIR

Black cherry, wild strawberry
and spice, smooth and
gentle, depth and complexity.



BERINGER NAPA VALLEY
MERLOT

Flavor of plum, brown
sugar and vanilla, firm
mouth with bright berry
flavors and ripe tannins.



BERINGER KNIGHTS VALLEY
**CABERNET
SAUVIGNON**

Generous black cherry and
black currant fruit, firm,
savory tannins and
a smooth finish.

Napa Valley's landmark wine producer since 1876.

Available at www.BERINGER.com



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RAW BAR

Shrimp Cocktail \$9.95

Lobster Cocktail \$10.95

Shrimp and Lobster Cocktail \$12.95

Sashimi \$9.95

Served with wasabi and pickled ginger

Lump Crabmeat Cocktail \$8.95

Chilled lump Maryland Crabmeat

Crab Leg Cocktail \$9.95

Oysters on the ½ Shell \$1.50 each

..... \$7.95 half dozen

..... \$13.95 dozen

Clams on the ½ Shell \$1.25 each

..... \$6.95 half dozen

..... \$12.95 dozen

Tuna Ceviche \$11.95

Sushi grade tuna marinated in a lemon-lime juice layered with cucumbers, tomatoes and pink caviar eggs

Raw Bar for 2 \$24.99

Malpak oysters, little neck clams, tuna sashimi, lobster cocktail, shrimp cocktail and lump crabmeat

Raw Bar

...ES AGAIN, P. 68

Gard
Root
An early
on sprin

New Jersey

MONTHLY

7 Comfort Food
restaurants show off their traditional favorites to warm your soul

Readers say...

“Mignon rivals the best cuts from...

Manhattan

Smith & Wollensky

The Palms

Del Frisco's ”



SALADS

| | |
|---|---------|
| Caesar | \$7.95 |
| <i>Topped with shaved parmesan cheese and garlic toast points</i> | |
| Spinach Caesar | \$8.95 |
| <i>With bacon, egg, tomatoes, cucumbers and garlic toast points</i> | |
| Mixed Field Greens Salad | \$6.95 |
| <i>Baby greens, cucumbers, tomatoes and garlic toast points tossed in a balsamic dressing</i> | |
| Asian Chicken Salad | \$12.95 |
| <i>Boston Bibb salad topped with sliced apples, mandarin oranges, peppers, snow peas, goat cheese and grilled chicken</i> | |
| Waldorf Salad | \$10.95 |
| <i>Mixed greens with pears, apples, candied walnuts and gorgonzola cheese in a balsamic dressing</i> | |
| California Cobb Salad | \$10.95 |
| <i>Mixed greens with bacon, avocado, cheddar, gorgonzola, mushrooms and tomatoes</i> | |
| Buffalo Chicken Salad | \$12.95 |
| <i>Romaine lettuce topped with bleu cheese crumbles</i> | |
| Fresh Catch Salad | \$17.95 |
| <i>Choice of fish selection over mixed greens</i> | |
| Filet Mignon Salad | \$15.95 |
| <i>Over Mixed Greens</i> | |
| Sesame Chicken Salad | \$12.95 |
| | |
| <i>*Add Chicken to any salad</i> | \$3.00 |
| <i>*Add Shrimp to any salad</i> | \$4.00 |

Dressings

Caesar, Bleu Cheese, Fat Free Italian, Ranch, Balsamic Vinaigrette, Tarragon Vinaigrette, Red Wine Vinaigrette, French

From the Garden

Reviewers say...

BERGEDIT

health & life

"Extensive menu..."

"Awfully inviting..."

"Culinary innovations..."

"Promises plenty of good things..."

east
Entertainment
4 chefs' soup-to-nut
holiday menu

STEAK – Aged USDA Beef

| | Small | Large |
|---|----------------|----------------|
| DelMonico | \$18.95 | \$25.95 |
| <i>A prime 16 or 22 oz. ribeye served on the bone for added flavor</i> | | |
| T-Bone | \$19.95 | \$26.95 |
| <i>The best of both worlds - a prime 16 or 22 oz. serving consisting of the savory tenderloin and the robust NY strip</i> | | |
| Porterhouse | \$21.95 | \$29.95 |
| <i>16 or 22 oz. monster cut of USDA prime beef</i> | | |
| | Choice | Prime |
| Filet Mignon | \$19.95 | \$26.95 |
| <i>A cut from the savory Tenderloin</i> | | |
| New York Strip | \$19.95 | \$26.95 |
| <i>A Sirloin Strip with robust flavor</i> | | |
| Marinated Flank Steak | | \$17.95 |

MEAT

| | Small | Large |
|---|----------------|----------------|
| Veal Chops | \$20.95 | \$29.95 |
| <i>Grilled and stuffed with crab meat and mushrooms</i> | | |
| Lamb Chops | \$20.95 | \$29.95 |
| <i>Grilled chops with a Jägermeister demi-glaze</i> | | |
| Ribs | \$16.95 | \$22.95 |
| <i>Baby Back ribs in a BBQ sauce</i> | | |
| Short Ribs | \$17.95 | \$24.95 |
| <i>Tender short ribs braised in a house pineapple and BBQ sauce</i> | | |
| Pork Chops | \$17.95 | \$24.95 |
| <i>Blackened pork chops covered in caramelized onions</i> | | |

Choice of Preparation

Hot pepper, steak marsala, soy and garlic, blackened cajun, sizzling, butter and garlic, lemon scampi, shitake, traditional char

PLATES FOR TWO

| | |
|--|----------------|
| Porterhouse | \$59.90 |
| DelMonico | \$49.90 |
| Veal Chops | \$59.90 |
| Lamb Chops | \$59.90 |
| Filet Mignon | \$51.90 |
| T-Bone | \$53.90 |
| New York Strip Loin | \$53.90 |
| Add Shrimp or Scallops | \$4.95 |
| Add a Lobster Tail | \$8.95 |
| Add Steak Sauce to any Entrée | \$1.95 |
| <i>Green peppercorn, wild mushroom, demi-glaze, mint cream</i> | |

Ask server about cooking time.

Our Meadowlands

TABLES FOR TWO

AFTER ATHENS AND OTHER
ROMANTIC RESTAURANTS

SOUTH BERGEN SINGLES MINGLE

SERENE SPAS



“ At TAOS , variety is the spice of life...
and a tour through the menu
leaves no taste tendency unsatisfied! ”

CHICKEN

Chicken Savoy \$17.95
Served with sweet and regular fries

Sesame Chicken \$18.95
Served with rice and steamed vegetables

Chicken Picatta \$16.95
Served with rice and steamed vegetables

Chicken Marsala \$16.95
Served with rice and steamed vegetables

Chicken w/ Hot Pepper \$16.95
Served with rice and steamed vegetables

Chicken Parmesan \$16.95
Served with linguini and marinara sauce

FISH

Filet of Fish \$20.95
*A selection of fine cut sushi grade filet and steaks
 Ask server for today's selections*

Choice of Preparation:

*Grilled (rubbed or unrubbed), stir-fry with vegetables,
 blackened (wet or dry), pan seared with sesame*

Whole Fish \$20.95
*A selection of small tender, flaky, sweet fish served whole
 Ask server for today's selections*

Choice of Preparation:

*Pan seared with sesame, steamed with ginger, black bean and scallions,
 or wok fried with spicy schezuan*

Shell Fish \$24.95
*A selection of the finest cold/warm water shellfish
 Ask server for today's selections*

Choice of Preparation:

*Woked with ginger and scallion, sauteed with tomato and basil,
 steamed with butter and vinegar, or steamed with cocktail*

*** All served with rice and vegetables.**

ZAGAT SURVEY

VILLAGE GOURMET

| | | | |
|------|-------|---------|------|
| FOOD | DECOR | SERVICE | COST |
| 21 | 17 | 17 | \$29 |

This BYO in Rutherford is favored for its "reasonably" priced food, an Eclectic array of New American, Asian and Southwestern, served in "quaint, casual" quarters; "solidly satisfying" sums up the dining room, and there's no question - the "liquor store right inside" the dining room is a nice touch.

NEW JERSEY RESTAURANTS
2007/08

PASTA

| | |
|--|---------|
| Cajun Seafood Pasta | \$20.95 |
| Penne Vodka | \$14.95 |
| with Chicken | \$18.95 |
| with Shrimp | \$18.95 |
| with Eggplant | \$17.95 |
| Linguini with White or Red Clam Sauce | \$16.95 |
| Singapore Noodles | \$16.95 |
| <i>Rice noodles with curry, vegetables, egg and chicken</i> | |
| Chicken and Shrimp Scampi | \$20.95 |
| <i>Served over angel hair</i> | |
| Egg Noodles with Spicy Pork | \$15.95 |
| <i>Breaded pork on top of a bed of egg noodles with a spicy pork sauce</i> | |
| Penne with Blackened Filet Medallions | \$16.95 |
| <i>With your choice of sauce (vodka, garlic and oil, alfredo)</i> | |
| Baked Ziti | \$14.95 |
| Fettuccini Alfredo | \$14.95 |
| Rigatoni Bolognese | \$14.95 |
| Linguini w/ Garlic Oil | \$14.95 |
| Fusilli Pesto | \$14.95 |
| Shells w/ Eggplant and Mozzarella | \$16.95 |
| Cheese Ravioli Parmesan | \$16.95 |

Pasta

New Jersey

MONTHLY

www.njmonthly.com

the

Best



of Jersey

MANICURE JEWELER DRY CLEANER
BURGER WINE SHOP ETHNIC EATS
COLUMNIST ICE CREAM SEAFOOD RADIO SHOCK-JOCKS TOY STORE
BARTENDER STATE BOOSTER DINER SERMON NATURE SPOT
ZOO SPORTS HERO FARM STAND BOUTIQUE BREAD NEWSPAPER

Readers Choice Voted
Tina Louise "Best Chinese"
In the State

SIDES

| | |
|---|--------|
| French Fries | \$1.95 |
| Sweet Potato Fries | \$1.95 |
| Steamed Vegetables | \$1.95 |
| Snow Peas | \$1.95 |
| Baby Green Beans | \$3.95 |
| Asparagus | \$3.95 |
| Cream Corn | \$2.95 |
| Creamed Spinach | \$3.95 |
| Onion Rings | \$1.95 |
| Garlic Bread | \$1.95 |
| Pan Fried Rice | \$1.95 |
| Sautéed Spinach | \$2.95 |
| Green Beans | \$1.95 |
| Baked Potato | \$1.95 |
| Broccoli Rabe | \$2.95 |
| Broccoli and Cheese | \$2.95 |
| Grilled Veggies | \$2.95 |
| Stir-Fry Veggies | \$1.95 |
| Sautéed Button Mushrooms | \$2.95 |
| Sautéed Mushroom Trio | \$2.95 |
| Sauteed Onions | \$1.95 |
| Broccoli in Garlic and Oil | \$1.95 |
| Mushroom Risotto | \$3.95 |
| Anyway Mashed Potatoes | \$2.95 |
| <i>Garlic, Parmesan, Horseradish, Regular</i> | |

KIDS MENU

For children under the age of 12

| | |
|---|--------|
| Kid's Steak | \$7.95 |
| <i>Served with french fries, fruit salad and cheesecake</i> | |
| Kid's Chicken | \$7.95 |
| <i>Served with french fries, fruit salad and cheesecake</i> | |
| Kid's Pasta | \$6.95 |
| <i>Served with fruit salad and cheesecake</i> | |

Sides and Kids

TAOS HAPPY HOUR

1/2 PRICE
DRINKS & APPETIZERS

Thursday

4pm - 6pm

8pm - 11pm

Friday

4pm - 7:30pm

Saturday

10pm - 12am

CHEF'S SUGGESTIONS

- Filet Mignon Wrapped with Bacon** \$21.95
Served with gorgonzola cream sauce, scallop potatoes and steamed vegetable medley
- Seafood Trio** \$25.95
Steamed Alaskan crab legs, shrimp scampi, wokked lobster tails and scallop potatoes
- Blackened Cajun Platter** \$23.95
Chicken, shrimp and filet mignon served with rice and vegetables
- Grilled Platter** \$20.95
Chicken, shrimp, and catch of the day served with rice and vegetables
- Seafood Primavera** \$18.95
Shrimp, scallops and clams served over angel hair pasta
- General Taos Chicken** \$16.95
Served with rice and vegetables
- Blackened Cajun Filet Mignon** \$23.95
With shrimp scampi, served with rice and vegetables
- Surf and Turf** \$25.95
Filet mignon topped with shrimp scampi and lobster tail, served with roasted potatoes and string beans
- Sauteed Chicken Breast** \$17.95
With fresh mozzarella and prosciutto, topped with marsala demi-glaze served with sautéed broccoli, sun-dried tomatoes and rice

Chef's Suggestions



SOUPS

| | |
|----------------------------------|--------|
| French Onion Soup Gratinée | \$4.95 |
| Lobster Bisque | \$4.95 |
| New England Clam Chowder | \$4.95 |
| Manhattan Clam Chowder | \$4.95 |

LUNCH SPECIALS

| | |
|--|--------------------|
| BBQ Baby Back Ribs | Half Order \$9.95 |
| | Full Order \$16.95 |
| General Taos | \$6.95 |
| Broiled Fish Platter | \$9.95 |
| <i>Shrimp, Scallops and Catch of the Day</i> | |
| Grilled Chicken | \$9.95 |
| <i>With sesame noodles over grilled veggies</i> | |
| Blackened Cajun | \$10.95 |
| <i>Platter with Filet Mignon, Chicken and Shrimp</i> | |
| Filet Mignon | \$10.95 |
| NY Strip | \$9.95 |
| Penne Vodka with Chicken | \$8.95 |
| Chicken (prepared they way you like it) | \$8.95 |
| <i>Parmesan, Marsala, Francese, or Blackened</i> | |
| Grilled Platter | \$6.95 |

Served until 3 pm.

Lunch

HOT SANDWICHES

Beef Short Rib Sandwich \$8.95
*Stuffed with short rib, sweet potato fries topped with
 gruyère cheese and served with coleslaw*

Bohito \$6.95
*Stuffed w/ pulled pork, marinated carrots, cucumbers,
 salsa, fresh basil with tomato and lime vinaigrette*

Po Boy Sandwich \$6.95
Stuffed with Cajun Louisiana Shrimp

Filet Mignon Sandwich \$8.95
Served w/ fries and coleslaw

Black Angus Burger \$7.95
Served with lettuce, tomato and onions

Choose any (3) free toppings
*Cheddar Cheese, Bacon, Gruyère Cheese, Roasted Peppers, Mushrooms,
 Fresh Mozzarella Cheese, American Cheese, Peppers and Onions*

WRAPS

Served with chicken soup

Grilled Chicken, Tomato and Mozzarella Wrap \$6.95

Peking Duck Wrap \$6.95

Filet Mignon Wrap \$7.95

Cajun Shrimp and Caesar Wrap \$7.95

DELI SANDWICHES

Served with pasta salad

Club Sandwich \$5.95
Turkey, bacon, lettuce and tomato

Hero \$5.95
Ham, salami, provolone, lettuce, tomato with red wine vinaigrette

Roast Beef, Mozzarella and Roasted Red Pepper \$6.95

Served until 3pm.

SALADS

- Caesar Salad** \$5.95
Topped with shaved parmesan cheese and garlic toast points

- Spinach Caesar Salad** \$6.95
With bacon, egg, tomatoes, cucumbers and garlic toast points

- Mixed Field Greens Salad** \$5.95
*Baby greens, cucumbers, tomatoes and garlic toast points
tossed in a balsamic dressing*

- Asian Chicken Salad** \$10.95
*Boston bibb salad topped with sliced apples, mandarin oranges,
peppers, snow peas, goat cheese and grilled chicken*

- Waldorf Salad** \$10.95
*Mixed greens with pears, apples, candied walnuts
and gorgonzola cheese in a balsamic dressing*

- California Cobb Salad** \$10.95
*Mixed greens with bacon, avocado, cheddar, gorgonzola,
mushrooms and tomatoes*

- Buffalo Chicken Salad** \$12.95
Romaine lettuce topped with bleu cheese crumbles

- Fresh Catch Salad** \$12.95
Choice of fish selection over mixed greens

- Filet Mignon Salad** \$14.95
Over mixed greens

- Sesame Chicken Salad** \$12.95

- *Add Chicken to any salad** \$3.00
- *Add Shrimp to any salad** \$4.00

Served until 3pm.

Lunch

“Dynamic...”

“Near Perfect...”

“Mom’s Place...”

The New York Times

TUES

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BREAKFAST

| | |
|--|--------|
| Fresh Squeezed Orange Juice | \$2.50 |
| Two Eggs Any Way | \$4.00 |
| <i>All eggs served with hash browns and a choice of toast, pancakes, bagel, english muffin or wheat roll</i> | |
| Egg Whites | \$1.00 |
| Add Bacon, Sausage or Taylor Ham | \$1.75 |
| Make Your Own Omelet with Three of Our Toppings | \$6.50 |
| <i>Bacon, Spinach, Broccoli, Onions, Cheddar, Swiss, Jalapeño Peppers, Tomatoes, Taylor Ham and Potatoes</i> | |
| Banana Bread French Toast | \$4.50 |
| <i>Topped with whipped cream and fresh bananas</i> | |
| A Belgian Waffle | \$5.95 |
| Toppings – Each Additional | \$1.00 |
| <i>Strawberry, Blueberry, Banana and Chocolate</i> | |
| Ask Your Server About Adding Vanilla Ice Cream | \$1.50 |
| Buttermilk Pancakes | \$4.95 |
| Bagel with Butter | \$1.25 |
| with Cream Cheese | \$1.50 |
| English Muffin with Butter | \$1.00 |
| with Cream Cheese | \$1.25 |

SIDE DISHES

| | |
|------------------------------------|--------|
| Bacon, Sausage or Taylor Ham | \$2.50 |
| Fresh Fruit | \$3.00 |
| Toast | \$1.00 |
| Hash Browns | \$2.50 |

CHEF'S SPECIALTY

| | |
|--|--------|
| Steak and Eggs with Hash Browns | \$9.95 |
| <i>Filet Mignon with your choice of eggs</i> | |

Served Saturday and Sunday mornings.

Breakfast

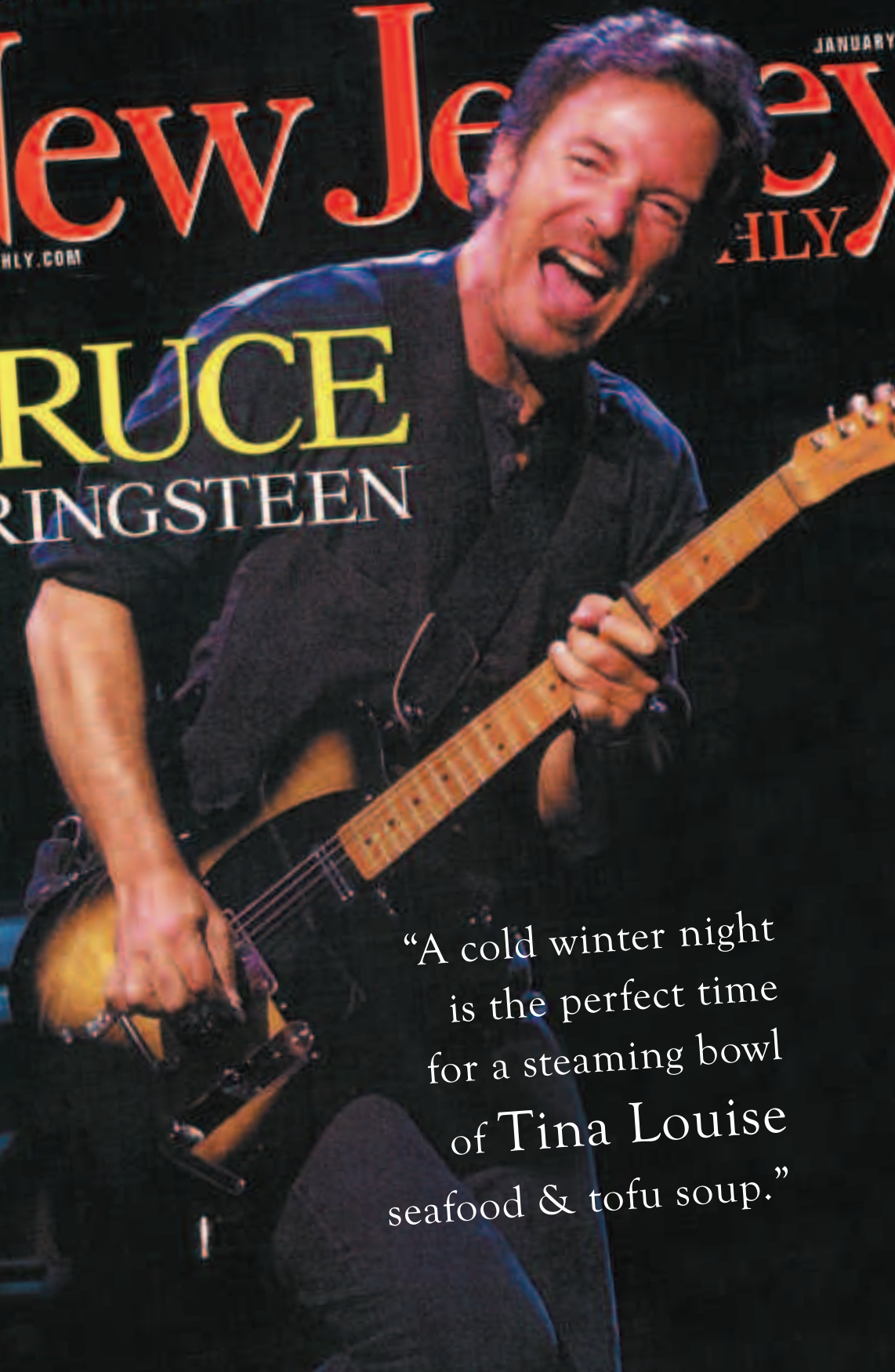
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BRUCE SPRINGSTEEN



“A cold winter night
is the perfect time
for a steaming bowl
of Tina Louise
seafood & tofu soup.”

SMALL PLATES

Any Small Plate \$4.00

| | | |
|----------------|-----------------|---------------------|
| Sesame Sticks | Rib Tips | Honey Tips |
| Shanghai Wings | Crab Rolls | Crab Cakes |
| Fried Calamari | Steamers | Garlic Shrimp |
| Buffalo Shrimp | Spicy Beef Tips | Mussels |
| Spicy Wontons | Crab Wontons | Swordfish Dumplings |

BEER

\$2.00 Beers

- Yuengling
- Coors Light
- Michelob Ultra
- Bud Light
- Miller Lite
- Budweiser
- Bud Light Wheat

\$3.00 Beers

- Heineken
- Heineken Light
- Blue Moon
- Guinness
- Stella
- Samuel Adams Seasonal
- Smithwick's
- Corona
- Palm

COCKTAILS AND WINE

| | |
|--------------------------------------|---------------|
| Mojitos | \$4.00 |
| Sangria | \$4.00 |
| Martinis | \$5.00 |
| House White / House Red | \$3.00 |

Happy Hour

THE Sopranos

TAOS

RESTAURANT & LOUNGE

Charity Event
For Breast Cancer Research
Hosted at TAOS
With the Cast of "The Sopranos"



OctoberWoman
FOUNDATION
For Breast Cancer Research

DESSERT

| | |
|--------------------------------------|--------|
| NY Style Cheesecake | \$7.95 |
| Tiramisu | \$7.95 |
| Toasted Almond Tiramisu | \$7.95 |
| Chocolate Lava Cake | \$7.95 |
| Chocolate Chip Layer Cake | \$7.95 |
| Carmel Apple Crisp | \$7.95 |
| Parfait | \$7.95 |
| Bananas Foster | \$7.95 |
| Banana Split | \$7.95 |
| Crème Brûlée | \$7.95 |
| Hot Fruit & Ice Cream | \$7.95 |
| Sorbet | \$7.95 |
| <i>Lemon, Raspberry and Mango</i> | |
| Ice Cream | \$7.95 |
| <i>Chocolate, Vanilla, Green Tea</i> | |

All desserts are prepared for two.

Dessert



Pickup Available

Major Credit Cards Accepted

PARTIES AVAILABLE

Prices Subject To Change

\$7.95 Plate Charge For All Shared Entrées

20% Gratuity Will Be Added To All Parties Of 6 Or More



72 Park Avenue
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Restaurant & Wine Shoppe

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