



CELEBRATE YOUR SPECIAL OCCASION WITH A
CLIFF'S DAIRY MAID ICE CREAM CAKE

serves 6 - 8 persons \$9.50

serves 10 - 16 persons \$16.00

RECEIVE A \$5 GIFT CERTIFICATE ON A PURCHASE OF ANY SIZE CAKE



FOR THAT UNIQUE GIFT IDEA...
GIFT CERTIFICATES ALWAYS AVAILABLE



SPECIALIZING IN
REHEARSAL DINNERS FRIDAY NIGHTS AND
SHOWERS & PARTIES SATURDAY AFTERNOONS

**HOURS OF
OPERATION**

Wednesday
thru
Sunday -
In Season

Friday
thru
Sunday -
Off Season

CALL FOR
RESERVATIONS



THANKSGIVING
IS OUR
LAST SERVING DAY.
CLOSING THEREAFTER
(DECEMBER).

Reopening the
week of
New Year's Eve
& Day
for Breakfast,
Lunch and
Dinner

RESERVATIONS
REQUIRED

*There are Many Rules for Success...
But only One Sure Rule for Failure...
...Try Pleasing Everyone!*

Ralph, Sr.

• WE ACCEPT VISA AND MASTERCARD •



The Windlass

RESTAURANT
& MARINA

*On the Lake at Nolan's Point
Lake Hopatcong, NJ*



❖ *Established 1963* ❖

Dinner Menu

*Italian-American Restaurant,
Lounge and Scenic Garden*

For Group Reservations Call: (973) 663-3190

FOR DIRECTIONS AND MENU

www.thewindlass.com

Appetizers



Appetizers

ITALIAN ANTIPASTO

Romaine & spring mix prepared to order with salami, capicola, olives, roasted peppers, pepperoncini, tunafish, anchovies, provolone and tomato • for one to five persons per person - 5.95

SALAMI, PROVOLONE & ROASTED PEPPERS 6.95

BRUSCHETTA 6.50

Italian bread topped with freshly chopped tomatoes, onions, and fresh basil accompanied with chunks of provolone

NEW!

HOT APPETIZER

MARYLAND STYLE LUMP CRAB CAKE 11.85
with roasted peppers

SLICED TOMATOES & ONIONS WITH PROSCIUTTO 5.75
with mozzarella ball 7.50

MOZZARELLA, ROASTED PEPPERS & ANCHOVIES 7.85
with prosciutto 8.50

DELUXE ANTIPASTO (for two) 11.95
prosciutto, salami, capicola, roasted peppers, anchovies, egg, tomatoes, olives, provolone & potato salad with mixed salad

HEARTS OF PALM & ARTICHOKE HEARTS 6.95
with tomato and egg and choice of peppercorn or Italian dressing

EGGS ALA RUSSE 5.75
with anchovies and roasted peppers

NEW!

IMPORTED SARDINES OR SMOKED OYSTERS 6.75
with onions and roasted peppers on toast points

SHRIMP COCKTAIL 9.85
served with cocktail sauce and lemon

SMOKED TROUT 10.95
with creamy horseradish sauce

SMOKED ATLANTIC SALMON 10.95
with tomatoes, capers, onions and sliced egg

DELUXE SEAFOOD PLATTER (for two) 19.95
smoked salmon, shrimp cocktail, smoked trout and smoked oysters



Lite Menu & Half Portions

ZITI OR LINGUINI 9.85
with meat or marinara sauce

CHEESE OR MEAT RAVIOLI 9.85

CLAM SAUCE WITH LINGUINI 12.75
white or red

CHICKEN PARMIGIANA 12.95
with ziti

CHAR-BROILED PORK CHOP 11.95
with vegetable and potato or side of ziti

CHAR-BROILED 9 OZ. STEAK 14.95
served with vegetable and potato

CHAR-BROILED CHICKEN PLATE 12.75
with mushroom gravy, vegetable and potato
ad melted swiss 13.50

❖ SERVED WITH SALAD ❖ SOUP 1.00 EXTRA ❖

CHAR-BROILED CHICKEN SANDWICH
with Swiss cheese and bacon 10.85
with mozzarella and roasted peppers 10.85

NEW!

MARYLAND LUMP CRAB CAKE 11.85
with roasted peppers served over caesar salad

CHICKEN CAESAR SALAD 10.85
char-broiled chicken and romaine

SMOKED ATLANTIC SALMON 10.95
with tomato, onion, capers and sliced egg

DELUXE 8 OZ. HAMBURGER 7.50
with potato salad, tomato and onion
with cheese 8.25 • with cheese and bacon 8.75

BACON, LETTUCE AND TOMATO (BLT) 6.95
with potato salad, olives and pickle

GRILLED CHEESE 5.95
with potato salad, tomato and lettuce
grilled with tomato or bacon 6.95



Veal Classics 19.95

VEAL SAN REMO

breaded veal topped with eggplant, prosciutto, diced tomatoes, mozzarella in a lite brown wine sauce.

VEAL CUTLET PARMIGIANA

lightly breaded, then baked with sauce and cheese

VEAL SCALOPPINI MARSALA
sautéed in a wine mushroom sauce

VEAL SCALOPPINI FRANCESE
veal dipped in egg, then sautéed in a lemon wine sauce with mushrooms

NEW!

BREADED VEAL CUTLETS MILANESE (PLAIN)
or TOPPED WITH BRUSCHETTA

VEAL SCALOPPINI PICCATA
with white wine, lemon, butter and capers

Chicken Classics 17.95

CHICKEN CACCIATORE (Southern Italian Recipe)

marinated in a wine mushroom red sauce (half chicken)

CHICKEN MARSALA
sautéed in a wine mushroom sauce

CHICKEN PARMIGIANA
baked with sauce and cheese (breast)

CHICKEN & BROCCOLI
with marsala sauce and melted cheese

CHICKEN FRANCESE ALA "CHEF KEVIN"
chicken dipped in egg, then sautéed in a lemon wine sauce with mushrooms

BREADED CHICKEN CUTLETS
breaded and cooked to order

CHICKEN PICCATA
sautéed with white wine, lemon, butter and capers

Seafood

FRESH FILLET OF FLOUNDER 18.95
BAKED, BREADED, OR FRANCESE

GOLDEN BROWN FRIED SHRIMP 19.95
(freshly breaded to order)

SHRIMP FRA DIAVOLO OR MARINARA 18.95
accented with sautéed onions & peppers over linguini or capellini

SHRIMP SCAMPI 18.95
(freshly peeled)
with garlic butter sauce, served in a casserole or on linguini or capellini

CAPELLINI WITH BROCCOLI & SHRIMP 18.95
Combined with Scallops 21.95

NEW ENGLAND SEA SCALLOPS 19.85
with garlic butter scampi sauce served in a casserole or fra diavolo over linguini

CHAR-BROILED WHITE SEA BASS 21.95
served with seafood base orzo and broccoli

7 OZ. LOBSTER TAIL 22.95
cold water tail at its best!
served with drawn butter

LOBSTER TAIL & SHRIMP SCAMPI 27.95
lobster tail and shrimp served on capellini with broccoli

CHAR-BROILED SALMON FILLET 20.95
served with seafood base orzo and broccoli

SHRIMP WITH CRABMEAT STUFFING 20.95
a delightful combination prepared to order

NEW!
SHRIMP & CHICKEN POMODORI 20.95
sautéed with plum tomatoes, oil, garlic, broccoli over linguini

NEW!
LUMP CRAB CAKE (MARYLAND STYLE) 19.95
large patty served over seafood base orzo with broccoli

Note: You always run the risk of finding fragments of shell or bone in any shellfish or seafood dish.

INCLUDED WITH DINNER:

SOUP OR SALAD WITH CREAMY CAESAR, PARMESAN PEPPERCORN, HONEY MUSTARD, THOUSAND ISLAND OR ITALIAN DRESSING AND ZITI OR POTATO & VEGETABLE
(HOME MADE SOUP TO GO - 1 Qt. 7.95) • (SIDE OF BLEU CHEESE CHUNKS 1.75)



Steaks & Chops

CHOPPED SIRLOIN STEAK 15.95
*served with a sautéed onion gravy, plain brown gravy,
or mushrooms & onions*

CHAR-BROILED PORK CHOPS 16.95
two 9 oz. chops broiled to your liking

NEW!

PORK OSSO BUCCO 20.95
*(slow cooked pork shank)
over wide egg noodles with broccoli*

CHAR-BROILED SIRLOIN STEAK 21.95
16 oz. freshly cut in our kitchen

SURF & TURF 27.95
(a marina duet)
7 oz. lobster tail accompanied with a 9 oz. sirloin steak

SIRLOIN STEAK PIZZAIOLA 21.95
*with mushrooms, onions and marinara sauce
(cherry peppers added on request)*

FRESH PRIME RIB
served Friday & Saturday evenings

ANY COMBINATION
PEPPERS, ONIONS, MUSHROOMS WITH A TOUCH OF BROWN GRAVY (HOT OR SWEET)
SERVED ON A STEAK OR CHOPS - 1.50 EXTRA

AFTER DINNER COFFEE DELIGHTS

THE WINDLASS SPECIAL
*Cappuccino, Chocolate and Cocoa
Served with Whipped Cream*

BUCA-CINO
*Romana Sambuca & Hot Cappuccino
Topped with Whipped Cream*

CLOUDY MIST
*Baileys Irish Cream,
Amaretto Di Saronno and Hot Coffee
Topped with Whipped Cream*

CAFÉ MOCHA
Espresso, Steamed Milk & Cocoa

CAFÉ LATTE
Espresso with Steamed Milk

OTHER COFFEE SPECIALTIES
*Irish Coffee • Mexican Coffee
Jamaican Coffee • Godiva Cappuccino*



MALIBU
*Decaffeinated or Regular Espresso
Decaffeinated or Regular Cappuccino*



Pasta



Pasta

SERVED WITH SOUP OR SALAD

LASAGNA ALA SPINELLI 13.50
*flat pasta layered with seasoned ricotta cheese,
filled with sausage, meatball and mozzarella cheese*

CLAM SAUCE (White or Red) 14.50
served on linguini with an oil garlic sauce

CAPELLINI, LINGUINI OR ZITI 11.95
served with meat or marinara sauce

MANICOTTI 12.95
*thin crepe pasta rolled with ricotta cheese
(meat or marinara sauce)*

MEAT OR CHEESE RAVIOLI 12.50
(meat or marinara sauce)

SAUSAGE, MEATBALL, PEPPER PLATTER 13.75
served with ziti

EGGPLANT PARMIGIANA 12.50
with homemade sauce and cheese, served with ziti

NEW!
PENNE ARRABBIATA 12.95
*sautéed sweet peppers & onions, olives, capers, accented
with cherry pepper in a plum tomato sauce (spicy)*

NEW!
LINGUINI AGLIO E OLIO PILLIPO 12.95
olive oil, garlic, fresh basil & diced tomatoes

BAKED ZITI PARMIGIANA 12.75
*with marinara sauce
with sliced sausage or meatball 13.75*

ONE MEATBALL OR SAUSAGE SIDE - 1.50
with dishes above

NEW!

POMODORO ZINGARA 14.50
*wide egg noodles with sausage,
diced tomatoes, onion, basil, garlic and oil*



HOME MADE SOUP TO GO - 1 QT. 7.95