

# Effie's

Restaurant and Bar



*Traditional American Food  
made with  
Effie's Special Flair  
for Freshness, Flavor and Quality*

# Effie's Dinner

## Appetizers and Soups

CRAB MEAT COCKTAIL 12

PRAWN COCKTAIL 12

ESCARGOT 12

SCAMPI 12

OYSTERS ROCKEFELLER 13

OYSTERS ON THE HALF SHELL 13

3 BBQ PORK SLIDERS 11

BUFFALO WINGS 11

POTATO SKINS 9

DEEP-FRIED CALAMARI 12

MOZZARELLA STICKS 8

ONION RINGS 7

ZUCCHINI STICKS 8

SOUP OF THE DAY 4 / 6

CLAM CHOWDER (FRIDAY ONLY) 5 / 7

FRENCH ONION SOUP GRATINE 4 / 6

SOUP, SALAD AND BREAD COMBO 10

WITH GARLIC BREAD ADD 1.25



### APPETIZER SAMPLER

(CHOICE OF 3 LISTED BELOW) 10

### SUPER APPETIZER SAMPLER

(CHOICE OF 5 LISTED BELOW) 15

BUFFALO WINGS, POTATO SKINS, DEEP-FRIED CALAMARI,  
MOZZARELLA STICKS, ONION RINGS OR ZUCCHINI STICKS

## Pasta Entrées

SERVED WITH SOUP OR SALAD AND EFFIE'S OWN SPECIAL GARLIC BREAD

### SPAGHETTI

THE OLD ITALIAN FAVORITE WITH OUR  
SPECIAL MEAT SAUCE 17

### BEEF RAVIOLI

WITH SPECIAL MEAT SAUCE 18

### HALF RAVIOLI AND HALF SPAGHETTI

A DUO THAT IS A HIT FOR THE REAL PASTA LOVES 18

### FETTUCCINE ALFREDO

FETTUCCINE NOODLES SAUTEED TO PERFECTION  
IN ALFREDO SAUCE 18

### MUSHROOM FETTUCCINE

PORTOBELLO AND BUTTON MUSHROOMS,  
FRESH HERBS AND GARLIC 20

### CHICKEN ALFREDO

TENDER BONELESS CHICKEN SERVED ON A BED OF FETTUCCINE  
NOODLES WITH ALFREDO SAUCE (NO RICE OR POTATO) 20

### LINGUINE AND SEAFOOD SAUTÉ

PRAWNS, CRAB, SHRIMP, SCALLOPS AND OTHER FRESH FISH  
SAUTÉED IN A BUTTER, WINE AND GARLIC SAUCE 26

## Veal Entrées

SERVED WITH CHOICE OF SOUP OR SALAD, AND RICE, FRENCH FRIES, BAKED POTATO OR MASHED POTATOES AND GRAVY

### VEAL PARMIGIANA

IN THE TRADITIONAL STYLE, SERVED WITH SPAGHETTI AND  
MEAT SAUCE (NO RICE OR POTATO) 21

### VEAL MARSALA

THIN SLICES OF VEAL LIGHTLY SAUTÉED TO PERFECTION  
IN WINE AND FRESH MUSHROOMS 21

### AMARETTO VEAL

TENDER SLICES OF VEAL SAUTEED IN OUR SPECIAL  
AMARETTO SAUCE WITH MUSHROOMS 21

### VEAL PICCATA

A DELIGHTFUL SAUTÉED TREAT, WITH CAPERS  
IN A LEMON WINE SAUCE 21

### VEAL SCALLOPINE

TENDEREST OF VEAL SAUTÉED IN WINE AND A  
GARDEN ARRAY OF FRESH MUSHROOMS, SHALLOTS,  
TOMATO AND FRESH GARLIC 21

## Side Orders

FRENCH FRIES 4

POTATO SALAD 4

VEGETABLES 4

FRESH SAUTEED MUSHROOMS 6

BAKED POTATO 4

ONION RINGS 7

# Effie's Dinner

## Entrées From the Broiler

SERVED WITH CHOICE OF SOUP OR SALAD, AND RICE, FRENCH FRIES, BAKED POTATO OR MASHED POTATOES AND GRAVY



### ROAST EASTERN PRIME RIB OF BEEF

GENEROUS SERVING OF  
U.S.D.A. CHOICE PRIME RIB SERVED  
AU JUS 24 EXTRA CUT 32

### Effie's STEAK AND PRAWNS

CHOICE STEAK BROILED TO YOUR SPECIFICATIONS  
ACCOMPANIED WITH 3 JUMBO PRAWNS DEEP-FRIED  
TO A GOLDEN BROWN 24

### NEW YORK, NEW YORK

CHOICE THICK AND JUICE NEW YORK STEAK CAREFULLY  
BROILED TO PERFECTION, A GOURMET DELIGHT! 24

### EFFIE'S SPECIAL STEAK

WITH FRESH SAUTÉED MUSHROOMS 20

### GRILLED PORK CHOPS

WITH SLICED BAKED APPLES 22

### PEPPERCORN STEAK

GREEN AND BLACK PEPPERCORNS ON A NY STRIP STEAK  
WITH A RICH BURGUNDY WINE AND BACON SAUCE 24

### SAUTÉED PEPPER STEAK

STRIPS OF NY STEAK STIR-FRIED WITH GREEN PEPPERS,  
ONIONS AND MUSHROOMS 24

### RIB STEAK

CHOICE CENTER-CUT FROM THE TENDEREST PRIME RIB,  
EASILY THE MOST FLAVORFUL STEAK OF ALL 24

### GROUND SIRLOIN OF BEEF

1/2 LB SIRLOIN OF BEEF BROILED AND SERVED WITH SAUTÉED  
MUSHROOMS, CROWNED WITH GOLDEN ONION RINGS 18

### LIVER, BACON AND ONIONS

WITH SAUTÉED ONIONS 19

## Chicken and Turkey Entrées

SERVED WITH CHOICE OF SOUP OR SALAD, AND RICE, FRENCH FRIES, BAKED POTATO OR MASHED POTATOES AND GRAVY

### Effie's FAVORITE AMARETTO CHICKEN

A DELICACY PREPARED WITH MUSHROOMS AND  
SERVED IN AMARETTO SAUCE 20

### CHICKEN PARMIGIANA

BONELESS CHICKEN BREAST SERVED IN MARINARA SAUCE  
AND SUPREME SAUCE CROWNED WITH MOZZARELLA CHEESE,  
SERVED WITH SPAGHETTI (NO RICE OR POTATO) 20

### CHICKEN MARSALA

STRIPS OF TENDER CHICKEN BREAST LIGHTLY SAUTÉED  
IN WINE AND MUSHROOMS 20

### CHICKEN AND SCAMPI

SAUTÉED CHICKEN BREAST AND GIANT GULF SHRIMP WITH  
LEMON-BUTTER WINE SAUCE AND FRESH MUSHROOMS 26

### BROILED CHICKEN

SUCCULENT BONELESS CHICKEN BREAST BROILED  
TO PERFECTION AND MARINATED GREEK STYLE IN  
LEMON BUTTER AND OREGANO SAUCE 20

### CHICKEN SOUVLAKI

MARINATED CHICKEN SKEWERED AND BROILED JUST RIGHT!  
SERVED WITH RICE, GREEK SALAD, PITA BREAD  
AND OUR OWN FRESHLY MADE TZATZIKI 20

### Effie's ROAST TURKEY

SERVED SOUTHERN STYLE WITH ALL THE TRIMMINGS.  
SAUSAGE DRESSING, HOME-STYLE MASHED POTATOES,  
CREAMY GRAVY, ASSORTED VEGETABLES AND  
CRANBERRY RELISH 20

## Seafood Entrées

SERVED WITH CHOICE OF SOUP OR SALAD, AND RICE, FRENCH FRIES, BAKED POTATO OR MASHED POTATOES AND GRAVY

### FILET OF FRESH SOLE MEUNIÈRE

DELICATE WHITE FISH GENTLY PREPARED IN LEMON,  
WINE AND BUTTER SAUCE 20

### BROILED SALMON

A GENEROUS FILET OF FRESH SALMON BROILED TO PERFECTION,  
SERVED WITH LEMON WEDGE AND TARTAR SAUCE 22

### SCALONE

THE FILET MIGNON OF THE SEA!  
A COMBINATION OF ABALONE AND SCALLOPS,  
GENTLY DIPPED IN EGG BATTER, SERVED WITH  
LEMON WEDGES AND TARTAR SAUCE 22

### EGG-DIPPED CALAMARI

THIS DEEP SEA FAVORITE IS DIPPED IN EGG BATTER  
AND PREPARED ABALONE STYLE, SERVED WITH  
LEMON WEDGE AND TARTAR SAUCE 19

### DEEP-FRIED CALAMARI

GENTLY DEEP FRIED TO A GOLDEN BROWN,  
SERVED WITH LEMON WEDGE, COCKTAIL SAUCE  
AND TARTAR SAUCE 19

### JUMBO PRAWNS

THIS SEAFOOD FAVORITE IS BREADED AND GENTLY  
DEEP-FRIED TO A DELICATE GOLDEN BROWN,  
SERVED WITH LEMON AND COCKTAIL SAUCE 21

### EASTERN SCALLOPS

A FAVORITE WITH SEAFOOD LOVERS EVERYWHERE.  
EFFIE'S SERVES THIS DISH GENTLY DEEP-FRIED AND  
ACCOMPANIED WITH LEMON WEDGE AND TARTAR SAUCE 20

### PRAWNS BORDELAISE

THIS HOUSE SPECIAL OF SAUTÉED PRAWNS COMBINED  
WITH FRESH MUSHROOMS, SHALLOTS AND FRESH GARLIC  
IS SURE TO PLEASE SEAFOOD LOVERS 22

### GOURMET SEAFOOD PLATTER

THIS CLASSIC COMBINATION OF SOLE, PRAWNS, OYSTERS  
AND SCALLOPS DEEP-FRIED TO PERFECTION AND  
SERVED WITH LEMON WEDGES AND TARTAR SAUCE 22

# Effie's Dinner

## Burgers

EFFIE'S BURGERS ARE 1/2 LB FRESHLY GROUND BEEF ON A TOASTED SESAME SEED BUN WITH LETTUCE AND TOMATO, SERVED WITH FRENCH FRIES, POTATO SALAD OR COLE SLAW



**Effie's BURGER** 9  
WITH CHEESE 10

**MUSHROOM BURGER**  
WITH SAUTÉED MUSHROOMS 12

**BACON CHEESEBURGER**  
TOPPED WITH BACON,  
CHOICE OF CHEESE 12

### CALIFORNIA BURGER

TOPPED WITH SLICED AVOCADO, BACON AND MELTED AMERICAN CHEESE 13

### GREEK BURGER

SMOTHERED WITH FETA CHEESE AND SAUTÉED GRILLED ONIONS 13

### WESTERN BURGER

WITH CHEESE, BACON, ONION RINGS AND BARBECUE SAUCE 13

### CHILI CHEESEBURGER

OPEN-FACED WITH HOMEMADE CHILI, CHEESE, AND CHOPPED ONIONS 15

### TURKEY BURGER

1/3 LB FRESHLY GROUND TURKEY BROILED AND TOPPED WITH CHOICE OF CHEESE 10.50

### Effie's PATTY MELT

ON MARBLED RYE TOPPED WITH AMERICAN CHEESE, SMOTHERED IN SAUTÉED ONIONS, SERVED WITH COTTAGE CHEESE, TOMATO SLICES AND FRUIT 14

## Sandwiches

SERVED WITH FRENCH FRIES, POTATO SALAD OR COLE SLAW



### THE HOUSE CLUB

*ALWAYS A FAVORITE*

A TRIPLE DECKER WITH TURKEY, BACON, LETTUCE AND TOMATO, CHOICE OF BREAD 13

### MONTE CRISTO

HAM, TURKEY AND SWISS CHEESE DIPPED IN EGG BATTER AND DEEP-FRIED 12

### PRIME RIB DIP

ON A FRENCH ROLL AU JUS 17

### Effie's STEAK SANDWICH

ON A FRENCH ROLL WITH LETTUCE AND TOMATO 16

### HOT SIRLOIN OF BEEF

OPEN-FACED, WITH MASHED POTATOES, VEGETABLES, AND BROWN GRAVY 14

### HOT TURKEY

OPEN-FACED, WITH MASHED POTATOES, VEGETABLES, AND TURKEY GRAVY 14

ADD AVOCADO TO ANY SANDWICH 2

## Salads

### Effie's SPECIAL CHICKEN SALAD

DICED CHICKEN TOSSED LIGHTLY WITH PINEAPPLE, ALMONDS AND SWEET RAISINS 10 / 15

### GF BISTRO SALAD

TOMATOES, DANISH BLEU CHEESE, BACON, WALNUTS, SCALLIONS AND RED GRAPES, CHOICE OF DRESSING 15

### GF FRESH PEAR SALAD

DANISH BLEU CHEESE, CRANBERRIES, CANDIED WALNUTS, SCALLIONS AND RASPBERRY VINAIGRETTE 16

### GF GRILLED SALMON ON SALAD

QUINOA, CHERRY TOMATOES, WHITE CORN, FAVA BEANS, ARUGULA, CHOICE OF DRESSING 20

### SEAFOOD SALAD

BOUNTY OF CRAB, SHRIMP, PRAWNS, SCALLOPS, SLICED EGG, CUCUMBER AND TOMATO WEDGES 22

### Effie's CLASSIC GREEK SALAD

SHREDDED LETTUCE SURROUNDED BY TOMATO WEDGES, FETA CHEESE, GREEK OLIVES, GREEN PEPPERS, BAY SHRIMP AND STUFFED GRAPE LEAVES WITH OUR SPECIAL HOUSE DRESSING 11 / 16

### COBB SALAD

TURKEY, BACON, BLEU CHEESE, AVOCADO, DICED EGG AND TOMATO WEDGES ON SHREDDED LETTUCE 11 / 16

### CRAB OR BAY SHRIMP LOUIS

CHILLED CRAB OR BAY SHRIMP ON CRISP LETTUCE WITH TOMATO WEDGES, SLICED EGGS, CUCUMBER AND LEMON WEDGE, CHOICE OF DRESSING 16 / 20

### STUFFED AVOCADO WITH TUNA

TOMATO WEDGES, HARD-BOILED EGG AND CUCUMBER, CHOICE OF DRESSING 12/16

### Effie's HOUSE SALAD

*FOR THE LIGHT APPETITE*

WITH ICEBERG LETTUCE, TOMATO WEDGES, HARD-BOILED EGG, CUCUMBER, CHOICE OF DRESSING 7

### BEEF TACO SALAD

*A SOUTH OF THE BORDER DELIGHT*

SHREDDED LETTUCE, TOMATOES, CHEDDAR CHEESE, AVOCADO, GROUND BEEF, REFRIED BEANS AND SALSA IN A CRISPY FRIED FLOUR TACO SHELL 16  
WITH GRILLED CHICKEN 19

### AVOCADO TIVOLI MAGNIFICENT

HALF AVOCADO WITH A GENEROUS PORTION OF BAY SHRIMP, SLICED EGG, TOMATO WEDGES, OLIVES, CUCUMBER AND ARTICHOKE HEARTS, CHOICE OF DRESSING 20

GF INDICATES GLUTEN-FREE

## *Effie's Wine and Beer*

### **HOUSE WINES-BY-THE-GLASS**

STONE CELLERS' CHARDONNAY 8

STONE CELLERS' CABERNET 8

STONE CELLERS' MERLOT 8

### **FEATURED WINES**

TOASTED HEAD CHARDONNAY 11

GNARLY HEAD ZINFANDEL 10

CONCANNON PINOT NOIR 12

COPPOLA BIANCO PINOT GRIGIO 10

COPPOLA DIAMOND COLLECTION CABERNET SAUVIGNON 11

BESITOS RED BLEND 9

181 MERLOT 10

*See more selections on our  
complete wine list.*

### **DOMESTIC BEER**

BUDWEISER 5

BUD LIGHT 5

COORS LIGHT 5

MILLER 64 5

### **IMPORTED BEER 5.50**

CORONA 6

HEINEKEN 6

STELLA ARTOIS 6

MODELO 6

MICHELOB ULTRA 6

SIERRA NEVADA PALE ALE 6

LANGUNITA'S IPA 6

GUINNESS 6

ANGRY ORCHARD HARD CIDER 6



## *Dessert*

NIAGARA FALLS CAKE 7

CARROT CAKE 7

FANTASY TORT 7

APPLE PIE, 6" 5 / 8

APPLE PIE A LA MODE 6.50/9.50

STRAWBERRY SHORTCAKE (SEASONAL) 7

*Ask server for current selection*



## *Fountain*

ROOT BEER FLOAT 5

SUPER THICK MILK SHAKE 6

ORANGE JULEP

(BLENDED VANILLA ICE CREAM AND ORANGE JUICE) 6

HOT FUDGE SUNDAE 6

CHOCOLATE OR STRAWBERRY SUNDAE 6

BANANA SPLIT

3 SCOOPS OF ICE CREAM: VANILLA, CHOCOLATE  
AND STRAWBERRY, WITH A WHOLE BANANA  
TOPPED WITH CHOCOLATE AND STRAWBERRY TOPPINGS,  
CHOPPED NUTS AND CHERRIES 9

## *Beverages*

COFFEE, REGULAR OR DECAF 3

TEA, HOT OR ICED 2.75

HOT CHOCOLATE 2.50

MILK 2.50

CHOCOLATE MILK 2.50

SOFT DRINKS (WITH REFILLS) 3

*We reserve the right to refuse service to anyone.  
We are not responsible for lost or stolen articles.  
Sales tax will be added to all food and beverage items  
A \$2 charge will be applied for split entrees.  
18% gratuity will be applied to parties  
with 8 or more guests.*

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