

rsjdelivery23@gmail.com http://www.rsjdelivery.com

Sybill's Saint James

DISCLAIMER

RSJ Delivery is not responsible for orders with unhooked, disconnected, or invalid phone numbers. RSJ Delivery not is responsible for orders with false or incorrect delivery addresses.

Legal Disclaimer

Menu prices are set based on restaurant pricing at time of entry into this application. Prices may shift without RSJ awareness. If the amount charged for your items at the restaurant is lower or higher than the amount you were charged at checkout, you will receive the difference or your bill will be adjusted to correct amount. All efforts are made to keep prices updated.

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DISCLAIMER

This restaurant is a non-participating restaurant. By ordering through our website or app you are authorizing RSJ Delivery to call in, pay for, and deliver your order to you. We are providing this service to you and acting as your pick-up agent. The prices are adjusted to supplement this services. FSW and RSJ Delivery does not represent or market this restaurant. Thank you.

Dinner Appetizers

Maple Dijon Scallops	\$18.00
Bacon wrapped scallops in ma	ple
Dijon sauce	
Smoked Fareo Island Salmo	n\$16.00
Dill sauce, parmesan crostinis,	&
fresh sliced cucumbers	
Cup soup of the day	\$6.00
Bowl Soup of the day	\$8.00
Flash Fried Oyster Mushroo	m \$ 12.00
Chips and Dip	\$10.00
Pan Asian Pork Dumplings	\$12.00
Rice wine vinegar & soy reduc	tion,
green onions & sesame seeds	
Handmade Lobster Rangooi	n \$12.00
Sweet & spicy cilantro lime dip	ping
sauce	
Toasted Ravioli	\$12.00

Lunch Sandwiches

Sandwiches include one of the following sides: wedge cut french fries, buffalo fries or shaved potato chips. Other side options: sweet potato fries with brown sugar glaze +\$2.00, house salad +\$1.00, Mediterranean Lamb Burger \$15.20

Avocado Tzatziki & Feta on Brioche bun Grilled Reuben \$18.00 Thinly sliced corned beef, fresh

sauerkraut, melted Swiss cheese & Thousand Island dressing served on a grilled marbled rye

Lemon Pepper Cod \$16.00 Crispy Panko, Sriracha Caper tartar sauce, Pepperjack cheese on Brioche

The Rachel \$16.00 With fresh sauerkraut, melted

Swiss cheese & Thousand Island dressing served on grilled marbled

Herb Roasted Turkey \$16.00 Turkey breast, crisp bacon, lettuce, tomato, avocado and dill spread

served on toasted sourdough Chicken Salad Sandwich \$16.00 Chicken Salad on bun

Balsamic Chicken Wrap \$16.00 Mixed greens, red onion, tomatoes,

grilled chicken & blue cheese crumbles tossed in a creamy balsamic dressing & wrapped in a tomato basil tortilla

Prime Rib Grilled Cheese \$18.00 Caramelized onions, cheddar &

mozzarella on marbled rye. Horseradish steak sauce for dipping

Charbroiled Hamburger \$16.00 Served on a fresh wheat bun with lettuce, tomato, onion & pickle

<u>Lunch Entrees</u>

Lunch Entrees served with our house salad. Select salads can be substituted for extra charge.

Italian Lasagna	\$26.00
Sweet mild Italian sausage,	
pepperoni, marinara, mozzarella &	
Parmesan	
Harvest Chicken	\$24.40
Cream spinach, Italian oyster	
mushrooms & crisp bacon over long	
grain wild rice	
Pepporoni & Italian sausage	\$18.00
flatbread	
bacon, marinara, mozzarella &	
balsamic reduction	
Fish N Chips	\$18.00

Beer battered cod with wedge cut fries & Siracha Caper tartar sauce \$24.00 Chicken Livers

Traditional pan fried, topped with bacon served with french fries &

Kids

Kids Chicken Tenders	\$16.00
Kids cheese tortellini	\$15.00
Kids Coconut Shrimp	\$20.00
Kids 4 oz Filet	\$25.00
Kids Fettuccini Alfredo	\$15.00
Kids grilled cheese	\$14.00
Kids cheese pizza	\$15.00
Kids Toasted Ravioli	\$15.00
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Desserts

German Chocolate Gooey	\$9.00
Butter Cake	
Served with Vanilla Ice Cream and	d
Caramel Sauce	
Brownie Bottom Cheesecake	\$9.00
Bread Pudding	\$8.00
New York Cheesecake	\$10.00
w/Blackberry Sauce	
Coconut Cream Pie	\$9.00
Aunt Kara's Carrot Cake	\$9.00
Vanilla Creme Brulee	\$9.00
Blackberry Cobbler A la Mode	\$10.00
Chocolate Lava Cake	\$9.00
Homemade Vanilla Bean Ice	\$9.00
Cream	
Tiramisu	\$9.00

A la Carte

Sides/Sauces/Dressir	Me
12 oz Red Onion Vinaigrette to	
go	ψ0.00
16 oz red onion vinaigrette to	\$12.00
go	Ψ12.00
12 oz Almond Vinaigrette to go	\$12.00
16oz Almond Vinaigrette to go	
12 oz House Dressing to Go	\$6.00
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16 oz house dressing to go	\$8.50
12oz Dill Dip to go	\$6.75
16oz Dill Dip to go	\$8.75
12oz Creamy Horseradish to g	
16oz Creamy Horseradish to g	
Extra Crostinis (x6)	\$3.00
Chips	\$5.00
Bag Croutons (1QT)	\$4.00
Loaf Seasoned Bread	\$6.00
Shaved Fried Onions	\$4.00
Extra Bread (x4)	\$2.50
French Fries	\$4.00
Buffalo Fries	\$4.00
Sweet Potato Fries	\$6.00
Duchess Potato	\$3.00
Baked Potato	\$3.50
Side Pasta Red	\$6.00

\$6.00

\$4.00

\$4.00

\$25.00

Side Pasta White

Grilled Asparagus

Veg of the Day

Lobster Tail

vegetable of the day

Artichoke & Spinach Dip With parmesan crostinis

Five Cheese Stuffed \$12.00

Mushrooms
Served with homemade creamy

Handmade at Mama Toscano's

Served with homemade creamy horseradish

Dinner Soup

Cup of Lobster Shrimp Bisque \$8.00 Bowl of Lobster Shrimp Bisqu\(\)10.00

Dinner Specialty Salads

Add the following to any salad: grilled, blackened, or crispy chicken +\$7, grilled salmon or shrimp +\$9, Chicken Milanese =\$8

House Salad \$9.00 Blue cheese crumbles, homemade croutons, tossed in creamy Italian dressing

Italian Salad \$11.00
Crisp romaine, cherry tomatoes,
kalamata olives, red onion &
artichoke hearts tossed in our
Parmesan red wine vinaigrette &
topped w/ mozzarella

The Wedge Salad \$11.00 Cherry tomato, red onion, bacon, homemade blue cheese dressing & balsamic drizzle

Sybill's Signature Salad \$11.00 Mixed greens, asparagus, Edemame, cherry tomatoes. Tossed in a Honey Roasted Almond Vinaigrette & topped w/ mozzarella

Strawberry & Avocado Spinac 1.00 Salad

Pecans, bacon, and blue cheese crumbles tossed in our sweet red onion vinaigrette

Caesar Salad \$11.00 Traditional Caesar dressing, Parmesan, and homemade croutons

Dinner Steaks & Chops

All steaks & chops are served w/our house salad and the chef's sides of the day.

Filet Mignon \$32.00 (4oz) Center cut, topped w/ butter & au jus (6oz for \$8 more, and 8oz for \$16more)

New York Strip \$42.00 (120z) Seasoned & grilled to

Prime Rib \$39.00 (10oz) Served w/ horseradish & au

perfection. (16oz for \$6 more)

jus (16oz for \$10 more)
Pork Chops \$28.00

Single chop cut to order & perfectly charbroiled. Make it two chops for \$5

Dinner Pasta

All pasta dishes are served w/ a house salad

Chicken & Prosciutto Tortellin\$28.00

Sauteed tomatoes in a white wine cream sauce. Fresh basil, mozzarella, & balsamic reduction

Cajun Shrimp Linguini \$28.00 tomatoes, mushrooms, asparagus w/blackened shrimp

Italian Lasagna \$26.00 Cheese Tortellini \$25.00 With mushrooms and peas in a

Cognac cream sauce
Surf N' Turf Pasta \$32.00
Seafood ravioli stuffed w/ lobster,

<u>Beverages</u>

San Pellegrino Sparkling Water	\$4.00
Pepsi	\$2.50
Diet Pepsi	\$2.50
Sierra Mist	\$2.50
Mountain Dew	\$2.50
Coffee	\$2.50
Iced Tea	\$2.50
Hot Tea	\$2.50
Lemonade	\$2.50
Orange Juice	\$2.25
Cranberry Juice	\$2.25
Pineapple Juice	\$2.25
Espresso	\$3.00
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shrimp, and scallops tossed w/ beef tenderloin tips in a white wine cream sauce. Topped with a crisp bacon, blue cheese, and green onions

Dinner Chicken

All chicken dishes are served with our house salad and chef's sides of the day

Lemon Caper Chicken \$26.00 cherry tomatoes, artichokes, garlic, and fresh basil

Chicken Roulade \$26.00 Stuffed with mushrooms & Swiss.

Rolled in garlic panko & topped with bacon cream sauce and crispy bacon

Chicken Genovese \$26.00

Oven baked with creamy spinach, parmesan, and artichoke hearts

Dinner Seafood

All seafood served w/ our house salad and chef's sides of the day

Grilled Mahi Mahi \$28.00

Coconut & Panko crust, finished with a sweet & spicy cilantro lime

Chilean Seabass \$39.00

Sesame and parmesan crusted & finished w/lemon caper butter sauce

\$28.00 Salmon Milanese

Topped w/lemon tarragon aioli

\$28.00 Coconut Shrimp

Maple Dijon Scallop Dinner \$28.00 Lobster Dinner 2 tails \$58.00 Single Lobster Tail Dinner \$36.00

Barramundi Filet \$27.00

Grilled with Rosemary, Parmesan & Panko crust.