



# Chair Chat

March & April 2006  
2409 Dune Drive  
Avalon, NJ 08202  
609-967-3300

It's going to be a great night out

## Spring has sprung !?

I'm sure we are all ready for Spring and a lot of sunshine! We certainly are ready at the Chair. We miss our customers that we have not seen since last year and this is the time they return to get their homes ready for the season and enjoy the spring weather.

The Chair has it all, when you've worked enough and need to relax and see some old friends or perhaps meet some new ones, take a break and grab lunch or dinner or enjoy happy hour at the bar, daily from 5:00

to 7:00 PM . Mixed well drinks are only \$2.00, domestic draft or bottled beer \$2.00 or a glass of house wine for \$3.00. There is also a happy hour menu, so come in and relax and enjoy the great atmosphere and friendliness of the Chair. We are open Wednesday thru Sunday for lunch and dinner.

We have a lot going on for the upcoming months .Thursday April 6th we are having our monthly wine dinner. Reservations are required since seating is limited so call today to reserve

your table.

We will be hosting an elegant Easter brunch on Sunday April 16th from 10 am to 2 pm. Chef Staino has put together an elegant menu, one you certainly do not want to miss!!!!

Hope to see you soon at the Chair.

### CONGRATULATIONS

TO

**Michael & Maria Brady on the birth of their son**

**Daniel Sean**

**6 lbs—12 ozs**

**19.5 inches**

**On March 2nd 2006 at 1:23 pm**

Looking for a special place to have a special event or party? We have numerous pricing and package options that promise to make your event a success. Call 967-



The Police Unity Tour Beef & Beer Benefit was held again this year at the Chair. With out a doubt it was the best yet. We had a great turn out and was pleased to see that everyone had a good time. Many THANKS to all our friends and supporters for making this event a success! Thank You Everyone!!!!!!

*Open Wednesday thru Sunday for lunch and dinner daily. Early birds from 3:30 to 5:30*  
*Closed Monday & Tuesday*





**Bobby Dee's Rock'n Chair 2409 Dune Drive Avalon NJ 08202**

**609-967-3300 [www.rocknchair.net](http://www.rocknchair.net)**

**Elegant Easter Brunch Adults  
\$24.95 & Children under 12 \$10.95  
April 16th  
Seating between 10 am and 2 pm**

Rum Raisin French Toast  
Pancakes  
Waffle Station  
Eggs Benedict  
Scrambled Eggs  
Made to Order Omelets  
Bacon / Sausage  
Cheese Blintzes w/ wild  
berry chutney  
Hash Browns  
Chipped Beef  
Assorted Bagels  
Assorted Muffins  
Assorted Danish

Seafood Raw Bar  
Fruit & Cheese Mirror  
Canapés  
Smoked Salmon  
Ham Carving Station  
Prime Rib Carving Station  
Lamb Kabobs  
Crab & Spinach Crepes  
Roasted Chicken Hunter  
Style  
Broccoli Rabe Ravioli w/  
pancetta blush & peas  
Roasted Red Bliss Potatoes  
Vegetable Medley  
Rice Pilaf

Easter Dinner 4PM-8PM  
Sunday April 16, 2006

**Appetizers**

Shrimp & Crab Cocktail \$13.95  
Pot Stickers \$9.95  
Calamari \$10.95  
Baked Brie \$12.95

**Entrees**

Baked Ham \$16.95  
Hunter Style Roast Chicken \$19.95  
Lamb Kabobs \$23.95  
Crab & Spinach Crepes \$26.95

**Salads**

House Garden Salad \$5.95  
House Caesar Salad \$6.95

Choice of Roasted Red Bliss Potatoes or Rice Pilaf

**Chef Staino's Recipe Box**

**Artichoke & Cheese Dip**

1/2 cup mayonnaise  
1/2 can artichoke hearts  
1/2 cup shredded cheddar cheese  
1/2 cup shredded Monterey Jack cheese  
1 tsp dried dill weed  
Pinch of onion salt  
Pinch of lemon pepper

Preheat oven to 350\*

Combine all above ingredients then pour into 2 quart  
baking dish

3. Bake (uncovered) for 30 minutes



Chilean Wine Dinner  
Thursday 6:30 April 6th  
\$70.00 PP  
Tax & gratuity included  
Reception Wine Pascual Toso Sparkling

1st Course  
Chilego - semi soft & nutty cheese w/ Montes Reserve Cabernet Sauvignon

2nd Course  
Tort Salad w/Lime Cilantro Dressing w/ Santa Ema Sauvignon Blanc

3rd Course  
Grilled Chilean Sea Bass w/Pablano Coulis w/ Montes Alpha Chardonnay

4th Course  
Pan seared Pork Chop w/ Black Bean Salsa and mashed plantains w/ Montes Limited Selection Cabernet Sauvignon

5th Course

