

# Dinner at the Deluxe

## Soups and Starters

### Soup of the Day

We make them all here, varies by the day. Please ask your server for today's selection. cup. 3.95 / bowl 4.50

### Mom's Chicken Noodle Soup

Our own recipe with white meat chicken, diced carrots, celery and egg noodles. Served with a pinch of fresh parsley. cup 3.50 / bowl 4.50

### Chili of the Day

"Not too spicy" chili with ground beef and beans. Topped with shredded cheddar cheese and sour cream. cup 5.25 / bowl 6.25

### Falafel Appetizer Plate

Hand-formed falafels served with pickled turnip, sesame tahini sauce and fresh pita  7.25

### Crab Cakes

Two jumbo lump crab cakes with our own house tartar sauce 9.95

### Buffalo Chicken Tenders

Crispy fried boneless chicken tenders tossed with Buffalo style sauce and served with bleu cheese dressing 7.25

### Crispy Onion Rings

Crispy onion rings with spicy chipotle ketchup  5.25

### Fried Calamari

Cornmeal breaded calamari rings and tentacles fried until golden and served with a roasted garlic aioli 8.25

### Middle Eastern Sampler

A special platter of Middle Eastern specialties with feta, greek yogurt, hard boiled egg, olives and fresh pita 9.95

**Dressings:**  
house olive oil-herb vinaigrette,  
balsamic, fat-free balsamic, honey-dijon,  
creamy greek, thousand island or  
bleu cheese

## Fresh Salads

### House Green Salad

Mesclun greens with tomato and cucumber. medium 4.75 / large 6.75

### Greek Salad

Mesclun greens topped with crumbled feta, black olives, tomato, onion, pickled vegetables and pepperoncini. medium 6.95 / large 8.95

### Caesar Salad

Chopped romaine tossed with a creamy asiago garlic dressing, garlic croutons and shaved parmesan. medium 5.95 / large 7.95  
with grilled chicken or grilled salmon additional 4.50

### Warm Goat Cheese, Spinach and Bacon Salad

Quick sautéed baby spinach in olive oil and a touch of balsamic. Topped with crumbled goat cheese and crispy smoked bacon 8.95

### Classic Cobb Salad

A diner classic of grilled chicken, crispy bacon, avocado, bleu cheese, black olives, red onion and hard-boiled egg on a bed of mesclun greens with choice of dressing 9.95

### Tuna Salad

Olive oil packed deluxe tuna on a bed of mixed greens with hardboiled egg, red onion, capers and lemon wedge 9.95

### Asian Noodle and Chicken Salad

Greens topped with spicy peanut noodles and grilled chicken 8.95

### Harvest Salad

Dried cranberries, candied walnuts and goat cheese over mixed greens and a maple vinaigrette 8.50

## Sides

Small Side Salad 2.25 Side Cole Slaw 1.95

Side French Fries 2.95 Side Sweet Potato Fries 3.95

Wets (french fries with gravy or cheese sauce) 3.95

Side Mashed Potato, Brown Rice, Quinoa or Black Beans 2.95

Side Sautéed Spinach, Broccoli or Mixed Vegetables 2.95

Side of Vegetable of the Day 2.95

Side of Mac and Cheese 5.25

**Top any salad**  
with grilled chicken, crispy fried chicken, grilled shrimp,  
salmon burger or veggie burger additional 4.50  
with a scoop of tuna, egg or chicken salad additional 2.95

We deep fry in trans-fat-free vegetable oil  
All menu items marked with a  are 100% vegetarian

\* These items may be served raw or undercooked. Consuming raw or under cooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness.

# SPECIALS

## Appetizers & Salads

**Sweet Potato Shrimp Cakes** with soy-citrus ponzu dipping sauce 7.95

**Wonton Fried Shrimp** with a zesty wasabi cocktail sauce 7.95

**Sautéed Chicken Livers** with sautéed onions and fresh herbs 6.50

**Polenta Fries** with jalapeno and garlic dipping sauce \$5.95

## Meats

**Oktoberfest Plate** smoked pork chop, bratwurst, sauerkraut, sweet potato and baked apple 14.25

**Grilled Sirloin Steak** 10-ounce sirloin steak cooked to order with choice of two sides 13.95

**Smoked Pork Chop** two boneless pork chops with choice of two sides 12.95

**Calves Liver and Onions** sautéed with onions and a touch of balsamic, served with choice of two sides 9.95

**Grilled Tenderloin Tips** marinated tenderloin tips in our maple bbq sauce with choice of two sides 11.95

**Grilled Lamb Kebobs** with lemon parsley chimichurri, served with choice of two sides 13.95

## Chicken

**Herb-Roasted Half-Chicken** free range organic half-chicken served with choice of two sides 10.95

**Chicken and Penne Pasta** with sun-dried tomatoes, black olives, garlic and olive oil 10.95

**Chicken Parmesan** crispy chicken and mozzarella served over linguini or penne and our own tomato sauce 11.00

**Grilled Teriyaki Turkey Tips** marinated in apricot-teriyaki sauce served with choice of two sides 9.95

**Fig and Pancetta Stuffed Chicken Breast** served with choice of two sides and a pumpkin cream sauce \$11.95

## Seafood

**Grilled Moroccan Spiced Shrimp Kebobs** served over lemon couscous and choice of one side 12.95

**Herb Crusted Ahi Tuna Steak** pan-seared to medium rare served with vegetable hash 13.50

**Pan Seared Salmon** with a chipotle pumpkin marinade, served with a trio of grains and choice of one side 13.50

**Cornmeal and Jalapeno Catfish** served with choice of two sides 11.50

**Crabcake Dinner** three crab cakes with choice of two sides 11.95

**Baked Haddock** breaded haddock with choice of two sides 12.95

## Vegetarian

**Tofu and Vegetable Stir-fry** with a soy-garlic sauce, served over brown rice or quinoa J 8.50

**Grilled Veggie and Black Bean Quesadilla** with sour cream, salsa and rice J 10.50

**Tofu Loaf** with salsa, served with choice of two sides J 9.95

### Vegetables, Potatoes and Sides

(Also Available a la Carte)

Garlic Mashed Potatoes French Fries Sweet Potato Fries Brown Rice Quinoa

Black Beans Broccoli Sautéed Spinach Sautéed Mixed Vegetables

Seasonal Vegetable of the Day Green salad Sliced Tomato

# BLUEPLATE SPECIALS

## Meat Loaf Dinner

Two hearty slices of our signature "melts in your mouth" meatloaf served with gravy, mashed potatoes and vegetable 10.95

## Roast Turkey Breast Dinner

In-house fresh roasted turkey breast with stuffing and cranberry sauce served with mashed potatoes and vegetable 10.95

## Franks and Beans

Two grilled "All Beef" hotdogs on top of baked beans with a side of green salad and toasted brown bread 8.95

## Mac and Cheese

Baked macaroni & cheese served with a green salad or choice of vegetable 9.50

## Chicken Pot Pie

All white meat chunks of chicken, potatoes, peas, onions, carrots and celery in a creamy sauce with a flaky pastry top, served with green salad or vegetable 9.95

## Fish and Chips

Hand breaded pollock with bread crumbs and cornmeal. With french fries, creamy coleslaw and tartar sauce 11.50

## Southern Fried Chicken

Four pieces of crispy fried chicken, mashed potatoes and choice of vegetable 10.95

## Beef Stew

A hearty bowl of our old fashioned stew loaded with tender beef, potatoes and vegetables. Served with a side green salad or vegetable 9.95

## Country-Fried Steak

A tender steak breaded, fried to golden brown and topped with sausage gravy. Served with mashed potatoes and vegetable 10.95

## Sirloin Steak

6-ounce boneless sirloin steak with choice of two sides \* 10.95

## Tofu and Vegetable Stir Fry

Sautéed mixed vegetables and tofu with our own stir fry sauce served over brown rice or quinoa **V** 9.95

## Chicken, Shrimp or Vegetable Quesadilla

Chicken, shrimp or sautéed vegetables with salsa & cheese in a garlic & herb tortilla, served with black beans and rice. Chicken and Vegetable 9.95 / Shrimp 10.95

## Tofettes

Seasoned tofu with mixed vegetables over brown rice or quinoa **V** 9.95

# Deluxe Burgers and Dogs

**"Kobe Beef" Burger** our best burger made with American Wagyu beef. We like it best medium rare \* 9.95

**Deluxe Beef Burger** 8 ounces of ground chuck cooked to order \* 7.95

**Greek Burger** a seasoned mixture of ground lamb and beef with feta cheese, capers and olives \* 8.95

**Buffalo Burger** great tasting and lower in fat than ground beef. We top it with our maple bbq sauce \* 9.95

**Apple-Curry Turkey Burger** ground turkey mixed with apples, yogurt and spices 7.95

**Grilled Salmon Filet** with honey-dijon glaze 7.95

**Veggie Garden Burger** this one is vegan and loaded with veggies **V** 7.95

All burgers served with lettuce, tomato, coleslaw and half-sour pickle - no substitutions

### Toppings -

cheddar, swiss, american, bleu cheese, mushrooms, olives or sauteed onions .75 each  
smoked bacon, goat cheese, sun-dried tomatoes, avocado 1.50 each

**Deluxe Hotdogs** All-beef Hebrew National hot dogs on a roll with choice of relish, diced onion, sauerkraut or sautéed onions. One Dog 4.95 Two Dogs on the same plate 7.50

**Chili Cheese Dogs** We load up our grilled dogs with our spicy beef chili and cheese.

These bad boys need extra napkins. One dog 6.95 Two dogs on the same plate 8.50

**ADD ONS:**  
French Fries or a Side Salad 1.95  
Add Sweet Potato Fries 2.75  
to any burger or sandwich

# SANDWICHES

## Grilled Tenderloin Tip

Flame grilled beef tenderloin tips smothered with maple bbq sauce. Served on a toasted french roll \* 9.50

## Reuben Sandwich Melt

Thinly sliced lean corned beef (or sliced turkey or veggie) piled high on pumpkinnickel bread with sauerkraut, swiss cheese and Russian dressing 8.95

## Rachel Sandwich Melt

Same as a Reuben but with cole slaw instead of sauerkraut 8.95

## Monte Cristo

Black forest ham and swiss cheese in between thickly sliced challah bread. Dipped in egg batter and then grilled to perfection 8.95

## Crispy Fried Chicken Sandwich

Golden fried chicken tenders on a french roll with honey mustard sauce, lettuce and tomato 8.50

## Cuban Sandwich

A grilled sandwich of sliced pork loin, black forest ham, dill pickle and swiss. All on a french roll with a slightly spicy mojo sauce 8.95

## Falafel Sandwich

Deep fried hand-made falafel with pickled turnip, sesame tahini, lettuce and tomato on a french roll 8.50

## Turkey Club

A triple-decker with roast turkey breast, crispy bacon, lettuce, tomato and mayo on your choice of bread 8.50

## Hot Turkey or Meatloaf Sandwich

Oven roasted sliced turkey or our famous meatloaf on top of your choice of toasted bread and smothered with gravy 8.75

# Breakfast All Day

## Deluxe Town Diner

### Colossal Hungry Person Breakfast

A short stack of griddle cakes, with two eggs any style, home fries & toast, choice of bacon, ham, sausage or veggie-sausage and a bottomless cup of coffee \* 10.95

substitute for meat with hash or cod cakes additional 3.00 substitute a 6 oz. steak additional 6.50  
add blueberries, pecans or chocolate chips to pancakes additional 1.25 No other substitutions - 2.50 Sharing Charge

## Eggs and Omelettes

### Deluxe Breakfast Special

Two eggs cooked any style with home fries or salad and choice of toast \* 5.25  
with choice of smoked bacon, ham, sausage, greek sausage, linguica or veggie sausage \* 6.95

### Hash and Eggs

Our own corned beef hash with two eggs any style, home fries or salad and choice of toast \* 9.95

### Steak and Eggs

A six ounce sirloin steak grilled to order with two eggs any style, home fries or salad and choice of toast \* 11.75

### Huevos Rancheros

Two eggs with cheddar, black beans, onions, peppers, salsa, flour tortillas \* 8.95

### Lo-Carb Breakfast

Three eggs, choice of two sides (ham, bacon, sausage, linguica or greek sausage)  
Served with sliced tomato and no potato or toast \* 6.95

### Plain Two Egg Omelette

served with home fries or salad and choice of toast \* 5.50 plus omelette fillings below  
Omelette fillings: cheddar, american, swiss, feta, bleu cheese, cream cheese, tomato, onion, chopped herbs, spinach, broccoli, peppers, mushrooms or salsa .50 each  
ham, sausage, bacon, linguica or greek sausage .75 each  
goat cheese, sun dried tomato, smoked salmon or avocado 1.25 each

### Smoked Salmon Platter

Pastrami-spiced smoked salmon with a choice of toasted bagel, cream cheese, sliced red onion, tomato, lemon and capers 10.50  
with two eggs any style \* 11.50

### Middle Eastern Sampler

A special platter of Middle Eastern specialties with feta, greek yogurt, hard boiled egg, olives and fresh pita 9.95

**Western Omelette** ham, onion, pepper and tomato \* 7.50

**Greek Omelette** spinach, tomato, greek sausage and feta \* 7.75

**Spanish Omelette** peppers, onions, tomato and salsa \* 7.50

**Herb and Swiss** fresh herbs, scallions and swiss cheese \* 6.50

**Meat Lovers Omelette** bacon, ham, sausage and cheddar \* 8.25

**Goat Cheese & Spinach Omelette** \* 7.25

**Deluxe Omelette** corned beef hash and choice of american, swiss or cheddar cheese \* 9.95

## From the Griddle

### Deluxe Sour Cream Flapjacks

Our own famous Deluxe Town Diner recipe made with sour cream and buttermilk. We love them so much we have a make-at-home mix available in our take-out store next door

### New Orleans Sweet Potato Pancakes

Light and naturally sweet. No cholesterol. Try them with pecans.

### Ployes

Buckwheat flour pancakes from a French Acadian recipe. No eggs, milk or sugar, and very light in oil ✓

### Blue Corn Meal Pancakes

A specialty of the Southwest. Made with stone-ground blue corn meal and wheat flour. Try them with blueberries

### New York Style Potato Pancakes

Crispy shredded potato pancakes and chives. Served with a dollop of sour cream and apple sauce.

### Rhode Island Jo'ny Cakes

Made from stone-ground, whole-flint corn meal, these griddle cakes were a favorite with Rhode Islanders long before the colonists arrived. These are wheat free and low in fat. ✓

### Challah French Toast

Extra thick sliced challah bread dipped in egg seasoned with cinnamon and nutmeg. Dusted with powdered sugar before serving.

### Harvest French Toast

Delicious french toast made with our special harvest bread (whole wheat with nuts and cranberries). Dusted with powdered sugar before serving.

Full Stack (3) 7.95  
Short Stack (2) 5.95

Add blueberries, bananas, chocolate chips, dried cranberries or pecans to flapjacks or pancakes for an additional 1.50 short / 1.75 full  
Add smoked bacon, ham, sausage, greek sausage, linguica or veggie sausage additional 1.75  
Add our own corned beef hash or cod cakes additional 4.95  
Add a six ounce sirloin steak additional \* 6.50  
Add a side of fresh fruit additional 2.00

# DESSERTS

**Cosmo's Deluxe Cupcakes** 3.00  
**Boston Cream Pie** 4.50  
**Chocolate Cake** 4.00  
**Carrot Cake** 4.00  
**Bread Pudding** 4.00

**Rice Pudding** 3.50  
**Handmade Apple Pie** 3.95  
**Pecan Pie** 3.95  
**Seasonal Pies** 3.95  
**a la mode on cake or pie** additional 1.25  
**Dish of Ice Cream**  
 chocolate, vanilla, strawberry or coffee 2.50

**Bottomless Cup of Joe** - high-test or decaf 2.25

**Pot o' Tea** ask to see our tea menu 2.95

**Espresso** single 2.00 / double 3.00

**Cappuccino** single 2.50 / double 3.50

**Caffè Latte or Café au Lait** 2.50

**Hot Chocolate** 1.50

**Iced Coffee** 2.25

**Brewed Iced Tea** (unsweetened) 2.25

**Iced Chai** 2.75

**Iced Cappuccino** 2.95

**Iced Espresso** double shot 2.95

**Fresh-Squeezed Orange Juice**

small 2.50 / medium 3.50 / large 4.95

**Fresh-Squeezed Grapefruit Juice**

small 2.50 / medium 3.50 / large 4.95

**Cranberry Juice**

small 2.50 / medium 3.50 / large 4.95

**Apple or Tomato Juice**

small 1.50 / medium 2.50 / large 3.95

**Lemonade** 2.25 (free refills)

**Saratoga Sparkling Water**

12 oz. 2.75 / 28 oz. 4.95

# DRINKS

**Real City Soda from the Fountain**

cola, diet cola, lemon-lime, root beer & ginger ale 2.25 (free refills)

**Dr. Brown's Soda**

cream, diet cream, cel-ray, black cherry, diet cherry 2.50

**Bottled Soda Specials**

ask your server 2.50 to 3.50

**Lime Rickey** 2.50

**Raspberry-Lime Rickey** 2.50

**Milk or Soy Milk** small 1.25 / medium 1.50 / large 2.50

**Chocolate Milk** small 1.75 / medium 2.00 / large 3.00

**Chocolate Soy Milk** small 1.75 / medium 2.00 / large 3.00

**New York Egg Cream**

chocolate milk with Fox's U-Bet syrup and soda water 3.00

**Ice Cream Soda or Root Beer Float** 4.25

**Milk Shake** (no ice cream)

chocolate, vanilla or coffee syrup 3.00 / made with soy milk 3.50

**Deluxe Frappe**

with Chocolate, Strawberry, Coffee or Vanilla Ice Cream 4.95  
 malted add .50

## The Deluxe Town Diner History

The Deluxe Town Diner has been in operation since 1947 when it served factory workers and neighborhood residents 'round-the-clock. Always a family-owned and operated restaurant the diner was affectionately known as the 'Town Diner' or 'Town-Line Diner' Today the 'Deluxe Town Diner' preserves the original tile, stainless steel and exterior neon as well as committed to "fine dining". We hope you enjoy your meal and appreciate the diner history and architecture.

*The Levy Family*

The Deluxe Town Diner  
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 Watertown, MA 02472



617-926-8400  
[www.deluxetowndiner.com](http://www.deluxetowndiner.com)