

STARTERS

Today's Soup
Cup | Bowl

Cracker Crust Pizza

Smoked turkey, bell peppers, pesto
alfredo & balsamic glaze

-OR-

Steak Fajita, bell peppers, banana
peppers, red onion, alfredo and fresh
jalapeños with chipotle mustard

Stuffed Portabella Mushrooms

Large portabella mushrooms stuffed
with a blend of crab, artichoke &
spinach, topped with our parmigiana -
reggiano and asiago blend

Butterflied Coconut Shrimp

Coconut encrusted butterflied shrimp
served with our own sweet chili sauce
for dipping

Hummus and Pita

Chef's classic hummus served with
soft pita bread

Southwest Eggrolls

Smoked chicken, spinach black beans &
corn in crispy tortilla wraps served with
plum sauce

Spinach & Artichoke Dip

A warm crock of creamy spinach, tender
artichokes and melted cheeses served
with homemade pita bread

Pan Seared Scallops

Pesto, gorgonzola, tomato and walnuts

Bruschetta

Fresh roma tomatoes & basil, buffalo
mozzarella tossed in Italian EVOO
served on garlic toast

Caprese (seasonal) ~~10~~ ~~XX~~

Buffalo mozzarella with fresh roma
tomatoes & basil, Italian EVOO & a
balsamic reduction

Liver Pate ~~11.5~~ ~~XX~~ ~~XX~~

Our own homemade chicken liver pate
and garlic toast

Pretzel Bread Stix ~~8~~ ~~XXXX~~

Served with cheddar cheese for dipping

*NOTICE: Cooked to order. Consuming raw
or undercooked meats, poultry, seafood, or
eggs may increase your risk of foodborne illness.
Alert your server to food allergies.

split plate charge.

18% gratuity included for parties of eight or more.

PASTA & COMBOS

Pasta Rustica served with side salad

CHOOSE Linguine -or- Fusilli (spirals)

SAUCE Marinara Meat Sauce Alfredo Pesto

TOP IT OFF Chicken Shrimp Scallops
Seasonal Veggies

Seafood Ravioli

Ravioli pillows stuffed with minced lobster and crab, and topped with our
homemade lobster bisque sauce

Beef Ravioli

Ravioli pillows stuffed with beef, spinach, parmesan cheese and Italian
spices with marinara, mozzarella cheese and baked to perfection

Lasagna

Traditional homemade meat lasagna

Baked Pasta & Meatballs

Pasta marinara topped with meatballs, mozzarella, and parmesan

Stuffed Shells

Filled with ricotta, parmesan, Romano, smothered in marinara served with
Italian sausage

Parmesan Eggplant Chicken Shrimp

Breaded and flash fried topped with marinara, parmigiana-Reggiano and
asiago – finished in oven

Chicken Marsala

Pan seared medallions with a splash of sweet marsala wine, tossed with
sautéed mushroom and shallots – served with pasta marinara

Chicken Piccata

Pan seared medallions with a light, fresh lemon-butter, parsley
& capers – served with pasta marinara

Scampi Shrimp Scallop

A sauté in garlic wine sauce over linguine

MEAT & SEAFOOD

ON THE SIDE PICK 2 with any entrée Pasta Marinara | Cheddar Mashed
Fries | Baked Potato | Rice | Slaw | Vegetable | Garden Salad
FOR A LITTLE MORE...

Onion Rings -or- Caesar Salad -or- Baked Mac & Cheese

Filet Mignon 8oz ~~30.5~~ 4oz ~~19.5~~

Tenderloin broiled and served with sautéed mushrooms
(MW-W Filets will be butterflied)

NY Strip ~~22~~ ~~XX~~ 12oz Strip grilled to perfection

London Broil ~~19.5~~ ~~XX~~ Flank steak marinated in our special blend
marinade and char-grilled to perfection

Pork Tenderloin ~~20~~ ~~XX~~ Char grilled tenderloin with our own house
spice blend served with sweet chili sauce

Pork Chop ~~19~~ ~~XX~~ Thick cut porterhouse chop seasoned and grilled

BBQ Ribs Full Rack ~~24~~ ~~XX~~ | Half Rack 20

Encrusted Tilapia 21.5 Parmesan herb encrusted tilapia with
sautéed portabella and spinach crème

Grilled Salmon ~~22.5~~ ~~XX~~ Marinated in our secret recipe served over
greens with mandarin oranges, crispy noodles, sesame and lemon butter

Garlic Lime Shrimp ~~20.5~~ ~~XX~~ Grilled shrimp seasoned with
fresh lime, garlic and spices served on a bed of wild rice

Great Lakes Perch ~~20~~ ~~XX~~ Yellow perch lightly breaded & flash fried