DINNER MENU

APPETIZERS

SHRIMP COCKTAIL 13
Four poached gulf shrimp over a lemon citrus arugula salad with lemon wedges and cocktail sauce

FLATBREAD 11
Our homemade rich marinara topped with melted mozzarella and provolone blend
Add Pepperoni or Sausage 2

FRIED CALAMARI 13
Deep fried calamari served with a marinara sauce and lemon pepper aioli

LOLLIPOP LAMB CHOPS 14
Four grilled lollipop lamb chops served with a roasted garlic aioli

BAKED MEATBALLS 11
Homemade meatballs topped with fresh whipped ricotta cheese

CHICAGO BEEF ARANCINIS 13
Beef stuffed arancini's served with a red pepper coulis

BAVARIAN CRAB STICKS 14
Two baked Bavarian pretzel sticks topped with jumbo lump crab dip and a blended cheese mix

GENERAL TSO'S BABY BACK RIBS 12
Deep fried baby back ribs tossed in General Tso's sauce

HOUSE MADE CHIPS 8
Served with French Onion Dip

WINGS
10 oz. Boneless Wings 9
10 Bone-in Wings 12
Tossed in your choice of dressing served with bleu cheese and celery

WING SAUCES
Mild • Hot • BBQ • Sweet Chili • Teriyaki
Honey Garlic • Garlic Parmesan
Pesto Garlic Parmesan

SALADS

ADD TO ANY SALAD
Chicken 5 • Salmon 7 • Shrimp 8 • Flat Iron Steak 10

MISTO SALAD 6/10
Spring Mix topped with candied walnuts, dried craisins, and gorgonzola cheese, served with orange cognac dressing

CHARCUTERIE SALAD 15
Italian Meats, cheeses, fruits, and vegetables over a crisp iceberg lettuce served with balsamic dressing.

CAESAR SALAD 6/10
Crisp romaine lettuce, croutons, and shaved parmesan cheese tossed in creamy Caesar dressing

TUNA POKE BOWL 14
Marinated ahi tuna served over a fire roasted vegetable quinoa, topped with cucumber, pickled onions,carrots, scallions, avocado, and sesame seeds served with a roasted lemon pepper

SALAD DRESSINGS
Orange Cognac • Lemon Poppy Seed • Italian
Balsamic Vinaigrette • Parmesan Peppercorn
Raspberry Vinaigrette • Bleu Cheese • Russian

SOUPS

SOUP DU JOUR 5/7

FRENCH ONION CROCK 8

An 18% gratuity will be automatically included for parties of 6 or more.
Cooked to order. Consuming any undercooked meats, poultry, seafood, shellfish,or eggs may increase your risk of food born illness.

PASTA ENTREES

All pasta served with bread and choice of soup or salad

BUILD YOUR OWN PASTA

CHOOSE YOUR PASTA

PENNE • SPAGHETTI
ANGEL HAIR • PAPPARDELLE (+$1)

CHOOSE YOUR SAUCE

MARINARA 14 • ALFREDO 16
VODKA 16 • PESTO 17

CHOOSE YOUR PROTEIN

MEATBALLS +4 • CHICKEN +5
HOT SAUSAGE +4 • SWEET SAUSAGE +4

SHRIMP SCAMPI 32
Pan seared shrimp with roasted tomatoes and arugula in a lemon garlic white wine sauce tossed in angel hair pasta

PESTO PAPPARDELLE 26
Pappardelle pasta and crispy fried prosciutto tossed in a creamy pesto sauce topped with a roasted tomato arugula salad

CHICKEN AND SAUSAGE TETRAZZINI 26
Pan seared chicken breast, ground sausage, and sautéed mushrooms tossed in a creamy parmesan vermouth sauce and topped with scallions

PAPPARDELLE BOLOGNESE 24
Pappardelle pasta tossed in a homemade bolognese meat sauce

SHRIMP AND SCALLOP RISOTTO GF 34
Pan seared and butter basted shrimp and U-10 Scallops served in a classic roasted corn and parmesan risotto

BURRATA RAVIOLI 26
Burrata stuffed raviolis topped with braised short ribs and garnished with gorgonzola cheese and homemade onion straws

ENTREES

All entrees include bread and a choice of soup or salad and served with a potato and vegetable or pasta

CHICKEN 22
Marsala, Parmesan, Francese, Piccata, Butter & Garlic or Calabrese add 5

VEAL 26
Marsala, Parmesan, Francese, Piccata, Butter & Garlic or Calabrese add 5

SPINACH AND FETA STUFFED SALMON PINWHEEL GF 28
A spinach and feta filled Atlantic Salmon filet, rolled and baked to perfection.

CRAB CAKES 32
Two handcrafted jumbo lump crab cakes served with a roasted tomato arugula salad and red pepper coulis

PARMESAN ENCRUSTED CHILEAN SEABASS Market Price
Pan seared and butter basted chilean sea bass with a parmesan panko crust topped with warm drawn butter

GRILLED FRENCH CUT PORK CHOP GF 26
PORK CHOP CALABRESE 31
Pan seared and served with your choice of hot, sweet, or mix peppers

SOUS VIDE CHICKEN GF 26
Seasoned 1/2 chicken slow cooked and served with its natural sauce

FILET MIGON GF Market Price
Center cut 10 oz filet cooked to your liking

16 OZ NEW YORK STRIP GF Market Price
Pan seared and served with your choice of hot, sweet, or mix peppers

FLAT IRON STEAK GF 28
8 oz flat iron steak served with mushroom Demi glaze

HOT OPEN FACED MEALS

Your choice of meat served over a slice of white bread smothered in gravy and served with French fries

TURKEY 12 • **ROAST BEEF** 11 • **BURGER** 11

ALA CARTE

FRENCH FRIES 4
Add Cajun or Old Bay seasoning

SWEET POTATO FRIES 5
Add Cajun or Old Bay seasoning

MASHED POTATOES 3

TRUFFLE FRIES 7

VEGETABLES 3

PESTO PARMESAN FRIES 6

APPLESAUCE 2

BAKED POTATO 3

COLESLAW 3

PASTA 5

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