

~Starters~

Our House Wings- Mild, Hot, Teriyaki or Barbeque (6) \$5.99
(12) \$10.99

Tempura Shrimp- Beer Battered Shrimp cooked to a golden brown then served with a Hoisin dipping sauce (6) \$9.99

Hot Antipasto for Two- Baked Clams, Shrimp Oreganata and Eggplant Rollatini-\$14.99

Fried Calamari-Served with our Homemade Marinara Sauce-\$8.99

Pierogies- Dumplings filled with potato and cheese, topped with caramelized onions and sour cream-\$8.99

Eggplant Rollatini-Stuffed with Ricotta and Mozzarella Cheese, topped with our Homemade Marinara Sauce-\$8.99

Maryland Crab Cake-Pan seared lump crab served with Remoulade Sauce-\$10.99

Mozzarella Sticks-Served with our Homemade Marinara Sauce-(6) \$5.99

Mussels Marinara-Mussels sautéed with garlic, fresh herbs and red sauce-\$9.99

Mozzarella Caprese-Fresh Mozzarella layered between tomato and fresh basil-\$8.99

~Soup and Salad~

Soup Du Jour - cup ~\$2.99 ~ Bowl ~\$5.99

French Onion ~ Crock ~\$5.99

Pasta Fagioli - Bowl ~\$6.99

Warm Spinach Salad - Baby spinach tossed with wild mushroom, bacon and sweet balsamic dressing - \$7.99

Caesar Salad - Fresh Romaine Lettuce tossed with Caesar dressing and croutons - \$6.99 add Chicken - \$10.99 add Shrimp - \$12.99

Iceberg Wedge Salad - with crispy bacon and creamy blue cheese dressing - \$6.99

~Pasta~

Linguini with Clam Sauce - red or white sauce - \$15.99

Penne Ala Vodka - Penne Pasta tossed with sautéed onion, crushed red pepper and prosciutto, flamed with vodka and touched with tomato cream sauce - \$12.99 add chicken - \$16.99 add shrimp - \$19.99

Fettuccini Primavera - Vegetables sautéed in garlic and olive oil with white wine or alfredo sauce over fettuccini - \$14.99 add chicken - \$18.99 add shrimp - \$20.99

Penne Giuseppe - Penne tossed with sweet sausage, roasted peppers and wild mushroom, finished with a garlic balsamic broth - \$16.99

~Poultry~

~ All Entrée's include soup du jour or salad ~

Long Island Duck-Half grilled crispy duck served with homemade stuffing and orange marmalade-\$25.99

Chicken Tower-Fresh grilled chicken breast layered with fresh mozzarella and sautéed spinach, finished with a sherry demi glaze-\$17.99

Traditional Thanksgiving Dinner-Roast Turkey served over homemade stuffing, with mashed potatoes, fresh vegetables, turkey gravy and cranberry sauce-\$17.99

Chicken Francaise-Egg dipped sautéed chicken breast in a lemon white wine sauce-\$17.99

Chicken Parmesan-Breaded and fried chicken breast topped with marinara and mozzarella cheese. Served over pasta-\$16.99

Chicken Marsala-Tender chicken breast sautéed to a golden brown with a marsala mushroom demi glaze-\$16.99

Chicken Scarpariello-Pan seared sausage, Holland peppers, potatoes, garlic and vinegar with wine-\$16.99

Chicken Vino Bianco-Sautéed with artichoke hearts, mushrooms and a lemon rosemary white wine sauce-\$16.99

Chicken Sorrentino-Layered with prosciutto, eggplant and mozzarella. Finished with a sweet plum tomato demi glaze-\$17.99

~Seafood~

Grouper Francaise-Egg dipped grouper filet sautéed and finished with lemon white wine sauce-\$21.99

Salmon Frangelico-Encrusted in pignoli nut and pan seared in a Frangelico cream sauce-\$23.99

Chilean Sea Bass-Blackened sea bass with a citrus cream sauce-\$25.99

Stuffed Flounder-Fresh filet of flounder wrapped around our homemade crab stuffing. Broiled in a white wine sauce-\$23.99

Seafood Fra Diabolo-Shrimp, clams and mussels sautéed in our marinara sauce tossed with linguini-hot or mild-\$24.99

Shrimp Scampí-Jumbo shrimp sautéed with garlic, lemon and white wine. Served over linguini-\$21.99

~Veal~

Veal Saltimbocca-Layered over spinach, prosciutto di Parma and mozzarella in a sage demi glaze-\$23.99

Veal Sorrentino-Layered with prosciutto, eggplant and mozzarella. Finished with a sweet plum tomato demi glaze-\$23.99

Veal Sambuca-Sautéed with green onion, sun dried tomatoes, shrimp, basil and Sambuca liquor touched with cream-\$24.99

Veal Marsala-Lightly floured and sautéed in a marsala mushroom demi glaze-\$22.99

Veal Francaise-Lightly floured and sautéed in a lemon white wine sauce-\$22.99

Veal Parmesan-Breaded and pan fried topped with our homemade marinara sauce and mozzarella cheese. Served over pasta-\$22.99

~From The Grill~

10 oz. Filet Mignon-\$27.99

16 oz. Ribeye-\$26.99

Rack of Lamb-\$27.99

~Pick Your Strip~

New York Strip

12 oz. -\$12.99

16 oz. -\$16.99

20 oz. \$20.99

Black Angus

12 oz. -\$15.99

16 oz. -\$19.99

20 oz. \$24.99