

APPS

- SEAFOOD CAKES:** THREE PAN SAUTEED CAKES OF CRAB, SHRIMP AND SMOKED SALMON. DRIZZLED WITH AN ORANGE GLAZE 11
- CRABMEAT RANGOONS:** SERVED WITH A SPICY CREAM SAUCE 9
- BACON WRAPPED SHRIMP AND DATES:** CHERRY SMOKED BACON WRAPPED AROUND JUMBO SHRIMP AND SWEET DATES SET ON MIXED GREENS TOSSED WITH OUR HOUSE DRESSING 10
- ARTICHOKE AND SPINACH DIP:** SUCCULENT ARTICHOKE CHOPPED AND TOSSED IN A SPINACH CHEESE MIXTURE TO CREATE THIS CLASSIC DISH. SERVED WITH CRISPY PITA CHIPS 8
- BAKED KASSERI:** AN IMPORTED GREEK CHEESE BAKED THEN MIXED WITH FONTINA, GARLIC, LEMON AND OREGANO. SERVED WITH TOAST POINTS 9
- TOMATO BASIL BRUSCHETTA:** DRIZZLED WITH CAPERS, FRESH PARMESAN AND A CREAMY PESTO SAUCE 8

ADD CHICKEN (\$4)
OR SHRIMP (\$6)
OR SALMON (\$6) TO ANY SALAD

SALADS/SOUP

- HOUSE SALAD:** MIXED GREENS WITH RED ONION, TOMATO AND CHERRY SMOKED BACON CRUMBLIES SPRINKLED WITH FRESH PARMESAN AND CROUTONS TOPPED WITH OUR HOUSE DRESSING 8
HALF SALAD 5
ADDITIONAL BREAD 3
- CAESAR SALAD:** TRADITIONAL CAESAR DRESSING TOSSED WITH ROMAINE LETTUCE, PARMESAN CHEESE, CROUTONS AND TOPPED WITH ANCHOVES 6
- ITALIAN SALAD:** MIXED GREENS TOSSED WITH CHORIZO SAUSAGE, PEPPERONI, ARTICHOKE, CAPERS, BLACK OLIVES AND ASIAGO CHEESE. SERVED WITH OUR HOMEMADE BLEU CHEESE DRESSING. 11
- SOUP DE JOUR:** ASK YOUR SERVER ABOUT OUR FEATURED SOUP. SERVED WITH BREAD FOR DIPPING 6
CUP 3

PIZZAS

[ADD YOUR FAVORITE INGREDIENT FOR \$1.
PRICES SHOWN ARE FOR SMALL / LARGE]

- MARGHERITA:** OLIVE OIL AND GARLIC SAUCE TOPPED WITH TOMATOES, FRESH BASIL AND MOZZARELLA CHEESE 10 / 15
- SPINACH:** SPINACH, TOMATO, GARLIC AND MUSHROOMS OVER RED SAUCE AND BAKED 9 / 15
- HAWAIIAN:** DARK RUM SOAKED PINEAPPLE, CHICKEN, HAM AND MOZZARELLA CHEESE WITH YOUR CHOICE OF RED OR CREAM SAUCE 10 / 15
- ALL MEAT:** CHORIZO SAUSAGE, PEPPERONI, ITALIAN SAUSAGE AND HAM TOPS THIS CLASSIC 11 / 17
- BBQ CHICKEN:** CHICKEN, RED ONION, SMOKED GOUDA AND MOZZARELLA PLACED ON A BBQ SAUCE AND BAKED TO PERFECTION. THIS ONE WILL KNOCK YOUR SOCKS OFF 10 / 15
- ROASTED VEGGIE AND PEPPERONI:** ROASTED PEPPERS, ONIONS, GARLIC AND PILED ON PEPPERONI OVER RED SAUCE 9 / 15
- CHICKEN PESTO:** CAJUN CHICKEN BREAST DICED AND PLACED ON A PESTO, WHITE WINE, CREAM SAUCE WITH SMOKED GOUDA AND PINE NUTS 11 / 17

WE SUPPORT LOCAL GROWERS BY PURCHASING FRESH SEASONAL PRODUCE WHEN AVAILABLE.
ENJOY OUR FRESHLY ROASTED COFFEE FROM JITTERZ COFFEE & CAFE.

[18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE] [NO SEPARATE CHECKS FOR PARTIES OF 6 OR MORE] [SPLIT PLATE'S \$5]

ENTREES

[SERVED WITH HOUSE SALAD AND FRESH BAKED BREAD]

SEAFOOD SAMBUCA: FRESH CRABMEAT, JUMBO SEA SCALLOP, AND JUMBO SHRIMP BAKED IN A CREAMY CHIPOTLE SAMBUCA SAUCE WITH ARTICHOKE OVER FETTUCCINE 23

OSSO BUCCO: SLOW ROASTED PORK SHANK WITH ROASTED ROSEMARY BABY IDAHO POTATOES, TOPPED WITH A DEMI-GLAZED AND RED WINE SAUCE 24

SALMON: BAKED AND TOPPED WITH A HONEY-CINNAMON GLAZE AND SERVED OVER A SWEET POTATO MASH 16

LASAGNA: TRADITIONAL ITALIAN SEASONED MEAT LASAGNA TOPPED WITH MOZZARELLA AND BAKED TO PERFECTION 15

SHRIMP PASTA: AN OLIVE OIL GARLIC HOT SAUCE WITH JUMBO SHRIMP, CRABMEAT, AND PEPPERS OVER FETTUCCINE 17

MACARONI AND CHEESE—COMFORT FOOD FOR THE SOUL BOWTIE PASTA BAKED WITH AGED CHEDDAR, SMOKED GOLDA, MOZZARELLA AND TOPPED WITH TOASTED BREAD CRUMBS, PARMESAN CHEESE AND SMOKED BACON 14

MEATLOAF: 10 OZ. MEATLOAF THAT MELTS IN YOUR MOUTH. FINISHED WITH A TOMATO SALSA MADE WITH FRESH TOMATOES, SPINACH, CAPERS AND CILANTRO. SERVED WITH BOWTIE PASTA 15

LOBSTER RAVIOLI: FINISHED WITH A DELICATE CHAMPAGNE CAYENNE CREAM SAUCE 16

VODKA CHICKEN: CAJUN CHICKEN BREAST BAKED, SLICED AND TOSSED WITH TOMATOES AND WILD MUSHROOMS, DRIZZLED WITH VODKA, WHITE WINE CREAM SAUCE, SERVED OVER BOWTIE PASTA 16

NEW YORK STRIP: 12 OZ. NEW YORK STRIP SERVED WITH BLEU CHEESE CHEDDAR MASHED POTATOES AND TOPPED WITH GARLIC WILD MUSHROOMS IN A DEMI-GLAZED RED WINE SAUCE 23

PESTO CAVATAPPI: SAUTEED ZUCCHINI AND GRAPE TOMATOES WITH CLASSIC PESTO OVER CAVATAPPI PASTA WITH YOUR CHOICE OF GRILLED CHICKEN OR SHRIMP 17

MEATBALLS AND SAUSAGE: ITALIAN MEATBALLS AND SPICY ITALIAN SAUSAGE IN A HEARTY MARINARA SAUCE OVER CAVATAPPI PASTA, SPRINKLED WITH PARMESAN 12

DESSERTS

BREAD PUDDING: WARM RAISIN BREAD PUDDING DRIZZLED WITH A RUM CARAMEL GLAZE. TOPPED OFF WITH A SCOOP OF VANILLA BEAN ICE CREAM 6

PERFECT WITH OUR CAFE' CARIBBEAN: RUM, AMARETTO & COFFEE TOPPED WITH WHIPPED CREAM AND COCONUT 5.50

7-LAYER CAKE: SEVEN DELIGHTFUL LAYERS OF CHOCOLATE CAKE, WHITE CHOCOLATE MOUSSE, MILK CHOCOLATE MOUSSE AND RICH FROSTING 6

PAIR THE CHOCOLATE CAKE WITH A GLASS OF OUR R.L. BULLER AND SON TAWNY PORT WINE 6



SIDES

BLEU CHEESE AND CHEDDAR MASHED POTATOES 5

CAVATAPPI, FETTUCCINE, OR BOW-TIE PASTA TOPPED WITH OUR HOMEMADE MARINARA SAUCE 5

FRESH STEAMED SEASONAL VEGGIES 5