

DINNER



Casual Fare

Wings 6 for \$6 | 12 for \$12
Choice of Traditional or Boneless, served with Celery and Carrots, Ranch or Bleu Cheese
Sauce options: Buffalo, Barbeque, Sweet Chili, Bourbon, Garlic Parmesan, or Atomic Sauce

Ciabatta Bruschetta \$6
Grilled Ciabatta Bread topped with House Made Tomato Bruschetta and Shaved Italian Cheese, finished with Balsamic Reduction and Fresh Basil

Sheet Tray Nachos \$14
Grilled Chipotle Marinated Chicken Breast, Tri-colored Chips, Pepper Jack Mornay Sauce, Diced Red Onion, Tomatoes, finished with Cilantro, Avocado and Sour Cream

Coconut Shrimp \$12
Served with an Orange Horseradish Sauce

Meat & Cheese Board \$16
Assorted Italian Meats with Cheeses

Mussels Bruschetta \$12
Steamed Mussels in White Wine and Garlic, tossed with House Made Tomato Bruschetta and Italian sausage, served with Grilled Ciabatta

Parmesan Truffle Fries \$4
Crispy Shoestring Fries tossed with White Truffle Oil, Parmesan Cheese and Fresh Chopped Parsley, served with Rosemary and Roasted Garlic Aioli

Salads

Summer Berry Salad Half \$8 | Full \$12
Mixed Greens, Seasonal Berries, Dried Cranberries, Candied Pecans and Crumbled Feta

Chicken Bacon Caesar Half \$12 | Full \$14
Artisan Romaine, Grilled Chicken Breast, Shaved Parmesan, Cherry Tomatoes, Applewood Smoked Bacon and Garlic Croutons

Fruit & Spinach Half \$7 | Full \$9
Baby Spinach, Strawberries, Sliced Apples, Candied Pecans and Shaved Parmesan

Cobb Half \$12 | Full \$14
Applewood Smoked Bacon, Grilled Chicken Breast, Hard-boiled Egg, Avocado, Cherry Tomatoes, Smoked Cheddar and Bleu Cheese, all over Chopped Romaine

Pasta Bowls

Penne alla Vodka \$8
Penne Pasta tossed in a Vodka Infused Marinara Cream Sauce with Fresh Garlic and Red Pepper Flakes

Wild Mushroom Alfredo Florentine \$8
Sautéed Wild Mushrooms with Baby Spinach, Fresh Garlic and White Wine, tossed with Fresh Bucatini Noodles in a Three Cheese Cream Sauce

Spaghetti Bolognese \$10
Fresh Bucatini Pasta Tossed in our House Made Meat Sauce

Pasta Enhancers

Grilled Chicken Breast \$4

Grilled Shrimp \$6

Petite Sirloin Steak \$8

From the Grill

All served with House Salad and Bread

18 oz. Ribeye \$32
Rosemary Garlic Butter

8 oz. Filet Mignon \$26
Rosemary Garlic Butter

Twin Grilled Chicken Breast \$14
Dijon Marinated with Dressed Boston Bibb Salad

14 oz. Bone-in Pork Chop \$16
Sautéed Spinach with Bacon and Onion

14 oz. Veal Porterhouse \$26
Red Wine and Wild Mushroom Demi Glace

Cedar Plank Grilled Salmon \$16
Served with Clarified Butter

10 oz. NY Strip \$18
Rosemary Garlic Butter

Grill Enhancers

Grilled Shrimp \$6

Wild Mushrooms and Ciopolini Onions \$4

Bleu Cheese \$2

Peppercorn Brandy Demi \$2

Handhelds

Served with Fries or Chips

Classic Cheeseburger \$9
Half Pound Burger made with Ground Beef, Brisket, and Short Rib with choice of Cheese, served with Lettuce, Tomato, Red Onion and Pickle, on Toasted Brioche

Substitute to plant-based Impossible Burger +\$2.6

Chicken Club \$9
Grilled Chicken Breast, Applewood Smoked Bacon, Swiss Cheese, Lettuce, Tomato, House Made Roasted Garlic Aioli, on Toasted Brioche

Buffalo Chicken Wrap \$8
Grilled or Crispy Chicken, Shredded Lettuce, Diced Tomato, Cheddar Cheese, finished with House Made Buffalo Sauce

Chicken Quesadilla \$8
Chipotle Marinated Chicken Breast, Smoked Cheddar and Pepper Jack Cheese, served with Salsa and Sour Cream

À la Carte Sides

Roasted Garlic Yukon Mashed \$3

Crispy Balsamic Brussels Sprouts \$4

Parmesan Truffle Fries \$4

Braised Baby Carrots \$4

Sautéed Baby Spinach \$4

Beer Battered Onion Rings \$2.5

Marinara Pasta \$4

Three Cheese Alfredo Pasta \$4

Dessert

Colossal NY Style Cheesecake \$9
With Fresh Berries and Whipped Cream

Skillet Cookie à la Mode \$6

Espresso with Biscotti \$4
Cup of French Vanilla Espresso with Almond Biscotti