



★ **APPETIZERS** ★

Fried Calamari - 9

Lightly breaded with semolina, fried crisp and tender, served with Fra Diavolo sauce or roasted garlic aioli

Sourdough Bruschetta - 7

Local artisan sourdough bread grilled with garlic and olive oil, topped with fresh diced heirloom tomatoes, basil and fresh mozzarella

Antipasto: For one - 10 / For two - 15

Our traditional platter of cured Italian meats, olives, pepperoncini, mushrooms, artichoke hearts, Italian cheeses, and vegetables with extra virgin olive oil

Shrimp Cocktail - 14

House Favorite - served with cocktail sauce and lemon wedges

★ **SOUPS** ★

French Onion Soup - 6

Oven-baked with Gruyère cheese on French bread

Soup Du Jour - 5

Market fresh, prepared daily

★ **SALADS** ★

Add to any salad: Grilled Chicken - 4 / Shrimp - 6

Caesar Salad - 8

Chilled romaine lettuce tossed with traditional dressing and topped with shredded Parmesan cheese and fresh baked croutons

Mediterranean Salad - 8

Crisp romaine lettuce tossed with kalamata olives, sliced red onions, peppers, Feta cheese and Greek dressing

Cranberry, Feta Cheese and Walnut Salad - 10

Fresh seasonal greens tossed with cranberries, Feta cheese crumbles and walnuts with raspberry vinaigrette



★ **MAIN ENTRÉES** ★

Served with house salad and choice of two sides

Slow Roasted Prime Rib of Beef

Slow roasted for hours to tender perfection

12oz Queen Cut - 25 16oz King Cut - 30

Filet Mignon - 33

8oz filet of beef tenderloin grilled to your liking and topped with choice of wild mushroom demiglace or Gorgonzola

Add The Surf: Lobster Tail - 22 / Grilled Shrimp - 14

Chicken Marsala or Parmesan - 18

Succulent chicken breast prepared to your liking. Prepared in either a mushroom-infused Marsala sauce or fried golden and served with marinara, parmesan and mozzarella. Served with your choice of linguini, spaghetti or penne

Zuppa di Pesce (Red or White) - 22

Mouthwatering fresh scallops, shrimp, mussels and clams sautéed with butter, white wine, garlic and fresh tomato. Served over a bed of linguini

Fillet of Sole - 21

Cooked the way you like it! Your choice - Florentine, blackened, pan-seared or broiled. Prepared and served over a bed of wild rice or pasta

★ **SIDES** ★

Baked potato	Linguini
Mashed potato	Spaghetti
Curly fries	Penne
Steak fries	Wild rice
Sweet potato fries	Daily vegetable

Additional Side Dishes – 5

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A 16.5% gratuity will be added to parties of 6 or more.