

DRINK/DESSERT LIST

Soft Drinks \$3.00

Coca Cola
Diet Coke
Sprite
Ginger Ale
Root Beer

Coffee

Regular Coffee (Free Refill)	\$3.00
Decaf Coffee (Free Refill)	\$3.00
Espresso	\$3.00
2x Espresso (Teeth Grinder)	\$4.50
Cappuccino (Cinnamon)	\$4.00

Tea

Unsweetened Iced Tea (Free Refill)	\$2.50
Hot Tea	\$2.50
Decaf Hot Tea	\$2.50
Premium Green Tea	\$2.50
Herbal Apple Cinnamon Spice Tea (Caffeine Free)	\$2.50
Herbal Mandarin Orange Spice Tea (Caffeine Free)	\$2.50

Desserts

Ask Your Server About Our Home - made Pastries and Desserts

To preserve the integrity of our chef, Please no substitutions on Saturday nights

DINNER MENU

Vegetarian/ Vegan

\$5 Split Plate Fee

Margarita Flatbread Pizza (Vegetarian)

\$15.00

Gluten Free Capellini Pasta Marinara (Vegan)

\$16.00

Eggplant Parmigiana served with Capellini Pasta (Vegetarian)

\$18.00

Tuscan Pasta with Vegetables and Olive Oil Garlic Sauce (Vegetarian)

\$16.00

Spinach Ravioli with Tuscan Cream Sauce

\$17.00

Entrées

\$5 Split Plate Fee

"All entrées are served with salad, potatoes, and vegetables"

Chicken Parmigiana served with Capellini Pasta

\$21.00

Seared Scallops & Shrimp with Wild Mushroom Risotto

\$33.00

Bronzino Franchise with Jumbo Lump Crabmeat & Lemon Caper Sauce

\$29.00

Baked Caprese Chicken with Fresh Mozzarella Cheese, Tomato, Basil

\$23.00

Wiener Schnitzel (Veal)

\$31.00

Tilapia and a Crab Cake with Lobster Sauce

\$28.00

Blackened Tilapia with Jumbo Lump Crabmeat and Marinara Sauce (spicy)

\$28.00

Salmon Pistachio with Shrimp & Lobster Sauce

\$29.00

Filet Mignon with Gorgonzola, Peppercorn, or Demi Glaze Sauce

\$35.50

Steak Diane with Creamy Mushroom Sauce

\$35.50

Filet Mignon with Jumbo Lump Crabmeat & Demi Glaze Sauce

\$42.00

Sautéed Maryland Crab Cakes (4oz each) with Lobster or Chipotle Sauce

\$31.50

Veal Schnitzel Franchise with Lemon Caper Sauce

\$31.00

Veal Medallions with Shrimp, Cheese Ravioli's, and Lobster Sauce

\$32.50

Veal Parmigiana served with Capellini Pasta

\$31.00

Rigatoni Pasta with Veal Medallions and Sausage

\$32.50

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"Salads Cannot be substituted for Soup"

Soups

Red Pepper Crab

\$6.50

Lobster Bisque

\$7.50

Mushroom Soup

\$6.50

Snapper Soup

\$7.00

Salads

Grilled Chicken Caesar Salad with Croutons and Parmigiana Cheese

\$19.50

Caesar Salad with Croutons and Parmigiana Cheese

\$10.50

Grilled Shrimp Salad

\$21.50

Goat Cheese Salad with Artichokes and Olives

\$16.50

***ALL OUR SALADS ARE SERVED WITH ROMAINE LETTUCE, SPRING MIX, AND OUR
VEGETABLES OF THE DAY***

Appetizers

“Any Appetizer can be made into an Entrée “

Blacken Chicken with cheese raviolis

\$13.00

Caprese Salad

\$10.00

Shrimp Scampi with Capellini Pasta and Rosa Sauce

\$14.50

Shrimp Cocktail with Lemon and Cocktail Sauce

\$14.75

Stuffed Mushrooms with Jumbo Lump Crab

\$15.00

Jumbo Lump Crab Dip Served with Crackers *(Spicy)*

\$14.50

Blackened Maryland Crab Cake (4oz) with Marinara or Lobster Sauce

\$15.00

Maryland Crab Cake (4oz) with Lobster or Chipotle Sauce

\$15.00

Blackened Scallops with Cheese Ravioli's and Lobster Sauce *(spicy)*

\$15.00

Potato Gnocchi's with Jumbo Lump Crab and Gorgonzola Cheese Sauce

\$15.50

Filet and Shrimp Stir-fry with Ginger Sesame Sauce with Capellini Pasta

\$19.50

***ALL MENU ITEMS ARE COOKED WHEN ORDERED. IF AN ITEM IS ORDERED AND FIRED, THEN NO SUBSTITUTIONS CAN BE MADE WITHOUT CHARGE**

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

BYOB Private Parties

Minimum: 20 people

Maximum: 55 people

Lunch Parties:

- 1) Time: 12pm-4pm
- 2) Price Range:
 - a. \$13.50 – Pasta and vegetable
 - b. \$14.50 - Pork
 - c. \$15.50 – Chicken
 - d. \$16.50 – Fish
 - e. \$21.50 – Veal
 - f. \$28.50—6oz Angus Beef Filet Mignon
- 3) Meals come with potatoes or pasta, vegetables, and rolls.
- 4) Salads are \$5.50 extra
- 5) Bring your own dessert for \$1/person
- 6) Bring your own Soda for \$1/person

Dinner Parties:

- 1) Time: 5pm – 11pm
 - a. Room Charge required (private parties only)
- 2) Price Range: As seen on menu
- 3) Meals come with salad, potatoes or pasta, vegetables, and rolls.
- 4) Bring your own dessert for \$1/person
- 5) Bring your own soda for \$1/ person

***All items on the menu and what's listed below are available. If you would like something not listed, don't hesitate to ask.**

Options:

- 1) Chicken marsala
- 2) Chicken Fingers
- 3) Chicken sesame

- 4) Chicken teriyaki
- 5) Chicken, feta, olives, peppers
- 6) Chicken parmesan
- 7) Mussels red or white
- 8) Shrimp scampi
- 9) Shrimp and scallops with orzo pasta
- 10) Tilapia
- 11) Salmon
- 12) Shrimp lejon
- 13) Stuffed mushrooms
- 14) Crab cakes
- 15) Blackened scallops with cheese raviolis
- 16) Potato gnocchi with Jumbo lump crab
- 17) Pork tenderloin Dijonaise
- 18) Veal medallions, rigatoni pasta, and sausage
- 19) Farfalle pasta, sausage, parmesan cheese
- 20) Bean chili
- 21) Eggplant parmesan
- 22) Tuscan pasta
- 23) Pasta Primavera
- 24) Pasta Marinara
- 25) Chicken Alfredo
- 26) Margarita Flatbread
- 27) Antipasto board