



APPETIZERS

LENTIL SOUP – with Angel Hair	\$12.00
TUNA TARTARE – Fresh Ahi Tuna with Avocado in a Light Citron Dressing	\$18.00
MUSSELS – Mussels served in Fra Diavolo or White Wine Garlic Sauce	\$16.00
SHRIMP COCKTAIL – Jumbo Shrimp served with Cocktail Sauce	\$28.00

SALADS

ICEBERG SALAD – Half iceberg lettuce topped with blue cheese dressing, bacon and walnuts. Add Chicken \$6 Add Shrimp \$9	\$15.00
TOMATO SALAD – Tomato wedges with Cucumber, Green & Red Peppers, Olives, Feta Cheese, Olive Oil and Red Wine Vinegar	\$14.00

PASTA

SPAGHETTI & MEATBALLS – Spaghetti with Fresh Tomato Basil Sauce and Homemade Meatballs	\$22.00
GNOCCHI PORCINI – Homemade Gnocchi Mushrooms Filled; served with Truffle Butter and Sage	\$24.00
PENNE RIGATE – Marinara Sauce; topped with Ricotta Cheese	\$22.00

ENTREE

CHICKEN PAILLARD – Tenderized Chicken served with a Arugula, Tomatoes and Onions Salad	\$27.00
FILET MIGNON – 8oz Grilled Filet Mignon served with Rosemary Potatoes	\$42.00
SKIRT STEAK- 10oz Grilled Skirt Steak with Roasted Potatoes and Chimichurri sauce	\$39.00
CRUSTED SALMON – Pan-seared Salmon Crusted with Mustard seeds served with Grilled Asparagus	\$28.00
CHEESEBURGER – Wagyu Beef Burger served on a Brioche Bun with American cheese, Lettuce, Tomato, Onions, Pickles and French Fries	\$21.00
GRILLED SHRIMP SCAMPI – Sautéed with Olive Oil and Garlic Served with Seasonal Vegetables	\$29.00
CHICKEN SANDWICH – Grilled Free Range Chicken, Bacon, Lettuce, Tomato With French Fries and Pickle	\$20.00

*Please inform us of any allergies before ordering.
Consumer Advisory – Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase a risk of a
Food borne illness. We recommend ordering your food well done. Order at your own risk.*