

SOUPS

Lobster bisque	\$8.50
Roasted red pepper and crab	\$6.50
Bavarian Mushroom	\$6.50
Snapper	\$7.00

SALADS

House Salad	\$2.50
Caesar Salad	\$5.50
Wedge Salad	\$7.50
Roasted Red Peppers, Bacon Jam, and Blue Cheese Dressing	
Burrata and Strawberry Salad	\$9.00

Dressing choices: balsamic, ranch with feta, blue cheese, raspberry vinegarette, light Italian, French, or wasabi cucumber

APPETIZERS

Shrimp scampi in garlic lemon sauce or rosa sauce	\$14.50
U15 Shrimp cocktail	\$15.00
Stuffed mushrooms with lobster sauce	\$15.00
*Cajun crab dip topped with mozzarella cheese	\$15.50
*Blackened or Sauteed crab cake (4oz) with lobster or chipotle sauce	\$15.00
*Blackened scallops over cheese raviolis with lobster	\$15.50
*Blackened chicken over cheese raviolis	\$13.50
Potato gnocchi & crab with gorgonzola cream sauce	\$15.50
Filet & Shrimp stir fry over capellini pasta	\$20.00
Caprese salad with a Balsamic reduction	\$12.00

ENTREES

(Comes with mashed potatoes and vegetables)

Chicken parmigiana over capellini pasta & marinara sauce	\$21.00
Baked Chicken Caprese with a white wine and demi glaze sauce	\$23.00
8oz Filet mignon & jumbo lump crabmeat with demi glaze sauce	\$42.00
8oz Filet mignon Diane with creamy mushroom sauce	\$35.50
8oz Filet mignon with demi glaze, gorgonzola, or peppercorn sauce	\$35.50
Traditional Austrian veal Wiener Schnitzel	\$31.00
Veal Francese with lemon caper sauce	\$31.00
Veal medallions, shrimp, & cheese ravioli with lobster sauce	\$32.50
Veal medallions & sausage over rigatoni pasta	\$32.50
Veal parmigiana over capellini pasta marinara sauce	\$31.00
Mediterranean Bronzino Francese & jump lump crab with lemon caper sauce	\$29.00
Salmon pistachio & shrimp with lobster sauce	\$29.00
Blackened Tilapia & jumbo lump crab with marinara sauce	\$28.00
Sauteed Tilapia & crab cake with lobster sauce	\$28.00
Sauteed Maryland style crab cakes (2) with lobster or chipotle sauce	\$31.50
Seared scallops & shrimp over mushroom risotto with white wine lemon sauce	\$33.00

VEGETARIAN

(Comes with vegetables)

Margarita Flatbread for two	\$15.00
Gnocchi or Capellini Marinara	\$16.00
Eggplant parmigiana over capellini	\$18.00
Tuscan pasta with garlic lemon white wine sauce	\$16.00
Spinach Ravioli in a Tuscan cream sauce	\$17.00



DRINKS

Pepsi/Diet Pepsi \$3.00

Sprite/Ginger Ale/Root Beer \$3.00

Coffee/Decaf (free refills) \$3.00

Espresso Single \$3.00 Double \$4.50

Cappuccino \$4.00

+whipped cream topping \$0.75

Unsweetened iced tea (free refill) \$2.50

Hot tea/ herbal tea \$2.50



Desserts – please feel free to check the desserts in our display case

\$5.00 fee for split meals

Soups cannot be substituted for Salads

No Customizations on weekends

Gluten free option available upon request

*Indicates spicy

Consuming raw or undercooked meat increases the chances 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 at \$5.50 extra per salad
- 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 the menu
- 3) Meals come with potatoes or pasta, vegetables, and rolls.
- 4) Salads are \$2.50 extra per salad
- 5) Bring your own dessert for \$1 per person
- 6) Bring your own dessert for \$1 per person

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

OPTIONS:

- 1) Chicken Marsala
- 2) Chicken Fingers
- 3) Chicken Sesame
- 4) Chicken Teriyaki
- 5) Chicken, Feta, Olives, and Peppers
- 6) Chicken Parmesan
- 7) Chicken Alfredo
- 8) Mussels red or white
- 9) Shrimp Scampi
- 10) Shrimp and Scallops with Orzo Pasta
- 11) Shrimp Lejon
- 12) Tilapia
- 13) Salmon
- 14) Stuff Mushrooms
- 15) Crab Cakes
- 16) Blackened Scallops with Cheese Raviolis
- 17) Potato Gnocchi with Jumbo Lump Crab
- 18) Pork Tenderloin Dijonnaise
- 19) Veal Medallions, Rigatoni Pasta, and Sausage
- 20) Farfalle Pasta, Sausage, and Parmesan Cheese
- 21) Bean Chili
- 22) Eggplant Parmesan
- 23) Tuscan Pasta
- 24) Pasta Primavera
- 25) Pasta Marinara
- 26) Margarita Flatbread
- 27) Antipasto Board