

## **DRINK/DESSERT LIST**

### **Soft Drinks     \$3.00**

**Coca Cola**  
**Diet Coke**  
**Sprite**  
**Ginger Ale**  
**Root Beer**

### **Coffee**

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

### **Tea**

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

### **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)	<b>\$15.00</b>
Gluten Free Capellini Pasta Marinara (Vegan)	<b>\$15.00</b>
Eggplant Parmigiana served with Capellini Pasta (Vegetarian)	<b>\$18.00</b>
Tuscan Pasta with Vegetables and Olive Oil Garlic Sauce (Vegetarian)	<b>\$16.00</b>
Spinach Ravioli with Tuscan Cream Sauce	<b>\$15.00</b>

### **Entrées**

**\$5 Split Plate Fee**

*“All entrées are served with salad, potatoes, and vegetables”*

Chicken Parmigiana served with Capellini Pasta	<b>\$20.00</b>
Seared Scallops & Shrimp with Wild Mushroom Risotto	<b>\$33.00</b>
Bronzino Franchise with Jumbo Lump Crabmeat & Lemon Caper Sauce	<b>\$29.00</b>
Baked Caprese Chicken with Fresh Mozzarella Cheese, Tomato, Basil	<b>\$22.00</b>
Wiener Schnitzel (Veal)	<b>\$29.00</b>
Tilapia and a Crab Cake with Lobster Sauce	<b>\$28.00</b>
Blackened Tilapia with Jumbo Lump Crabmeat and Marinara Sauce (spicy)	<b>\$28.00</b>
Salmon Pistachio with Shrimp & Lobster Sauce	<b>\$29.00</b>
Filet Mignon with Gorgonzola, Peppercorn, or Demi Glaze Sauce	<b>\$33.30</b>
Steak Diane with Creamy Mushroom Sauce	<b>\$33.50</b>
Filet Mignon with Jumbo Lump Crabmeat & Demi Glaze Sauce	<b>\$39.00</b>
Sautéed Maryland Crab Cakes (4oz each) with Lobster or Chipotle Sauce	<b>\$29.00</b>
Veal Schnitzel Franchise with Lemon Caper Sauce	<b>\$29.00</b>
Veal Medallions with Shrimp, Cheese Ravioli's, and Lobster Sauce	<b>\$29.50</b>
Veal Parmigiana served with Capellini Pasta	<b>\$29.00</b>
Rigatoni Pasta with Veal Medallions and Sausage	<b>\$29.50</b>

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

**“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	\$15.50
Caesar Salad with Croutons and Parmigiana Cheese	\$10.50
Grilled Shrimp Salad	\$19.50
Goat Cheese Salad with Artichokes and Olives	\$16.00

**\*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 "*

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 ( <i>Spicy</i> )	\$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 ( <i>spicy</i> )	\$15.00
Potato Gnocchi's with Jumbo Lump Crab and Gorgonzola Cheese Sauce	\$14.50
Filet and Shrimp Stir-fry with Ginger Sesame Sauce with Capellini Pasta	\$19.50
Caprese Salad	\$10.00
Blackened Chicken with Cheese Raviolis	\$13.00

**\*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: 25 people

Maximum: 55 people

### **Two styles:**

- 1) Ala carte
- 2) Buffet (35 people or less)

### **Lunch Parties:**

- 1) Time: 12pm-4pm
- 2) Price Range:
  - a. \$13.50 – Pasta and vegetable
  - b. \$13.50 - Pork
  - c. \$15.50 – Chicken
  - d. \$16.50 – Fish
  - e. \$18.50 – Veal
  - f. \$26.50—6oz Angus Beef Filet Mignon

**3) Meals come with potatoes or pasta, vegetables, and rolls.**

- 4) Salads are \$4.50 extra
- 5) Bring your own dessert for \$1/person
- 6) Bring your own Soda for \$1/person

### **Dinner Parties:**

- 1) Time: 5pm – 10pm
  - 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