## Lunch Pizza Sandwiches & Wraps

12" Bar Pie	11.00	Add Your Favorite Topping for \$2 each	1	
Chicken/Hot Pepper Pie	12.00	Clam Pie	13,00	
Lasagna Pie: Meatball, Onion, I	Ricotta, Mar	inara & Mozzarella	13.00	
80z Hamburger Deluxe	13.95	Bacon, Cheese or Both	14.50	
BBQ Burger: Bacon, Cheddar, Fried Onions & BBQ Sauce				
Black & Blue Burger: Blackened Burger w/ Blue Cheese & Bacon				
Tuscany Wrap: Portabella Mushroom, Eggplant, Roasted Peppers, Fresh Mozzarella & Balsmic Glaze				
Italian Stallion Wrap: Chicken,	Broccoli Ra	be, Fried Onions, Fresh Mozzarella	12.95	
Hellraiser Wrap: Blackened Chi	icken, Fried	Onions, Hot Peppers & Fresh Mozzarella	12.95	
Asian Chicken Tacos [2]: Sesam Tomato & Hoisin Sauce	e Ginger Ch	icken w/ Avocado, Pickled Red Onions, Lettuc	re, 12.95	
Grilled Shrimp & Avocado Wra	p 14.95	Grilled Chicken Wrap	11.95	
Pastrami or Corned Beef on Rye	15.95	French Dip on Garlic Bread	15.95	
"Tara-Jean" Wrap: Grilled Onio and Avocado	ons, Carrota	, Red Peppers, Zucchini, Sweet Potato	14.95	
Thanksgiving Night: Turkey, Stu with Mashed Potatoes & Gr		berry Sauce on White Toast and served	14.95	
"Papa Tony": Fried Veal Cutlet, & Tomatoes on Garlic Bread	Fresh Mozz	arella, Roasted Peppers, Arugula, Red Onion	15.95	
Canlon's Cheese Steak: French I Cheeses on a Toasted Hero	Dip Roast Be	eef, Onions, A-1 Sauce, American & Cheddar	15.95	
Freakie Eddie: Pastrami, Ham, I Between Two Grilled Cheese	Bacon, Fried Sandwiches	Onions, Tomato & Secret Sauce Squeezed on Rye	15.95	
Sliced Flank Steak Hero: Fried C	Onions, Musl	hrooms & Mozzarella on Garlic Bread	17.95	
		Salads		
Sue V. Salad: Tossed Salad w/ Cu	cumbers ,C	arrots, Red Onion, Tomatoes & Olives	10.95	
	icken, Crum	bled Bleu Cheese, Bacon, Avocado & Hard	15.95	
Greek Salad: Grilled Chicken, Fo Grape Tomatoes. Garlic, Lei	eta Cheese, I mon & Olive	Kalamata Olives, Cucumbers, Red Onion, Cra Oil Dressing		
Blue Bayou Salad: Blackened Ch Tomatoes over Tossed Salad [c	icken, Bacor choice of dre	n, Crumbled Blue Cheese, Red Onion, Grape	15.95	
Nancy & Jim Salad: Scampied S. With Garlic, Lemon & Olive	almon & Sh Oil Dressin	rimp over Romaine Lettuce and Served	18.95	

## Complete Luncheon

## [ Includes Soup, Salad & Dessert ]

Eggplant Parmigiana	15.95	Eggplant Rollatini	15.95
Roast Turkey w/ Stuffing	15.95	Corned Beef & Cabbage	16.95
CHICKEN 15,95 [F	rancaise, Mai	rsala or Parmigiana] VEAL	16.95
Gluten Free Chicken Cardina	d: Grilled ove	er Spinach w/ Mozzarella	15.95
Chicken Tuscany: Pan Fried ( Roasted Peppers, Fresh M		l w/ Portabella Mushrooms, Eggplan Balsamic Glaze	15.95
Chicken Eugene: Sauteed in a Ham & Melted Swiss Cho		own & Cream Sauce. Topped w/ Virgi	inia 15.95
"The Leprechaun": Roast Be over Mashed Potatoes w/		om Stuffing & Melted Swiss Cheese,	Served 17.95
"Irish Lasagna": Chopped C & Swiss Cheese, Baked &		Cabbage, Potatoes, Rye Croutons, Mu More Swiss & Mustard	stard 15.95
"Polish Pleasure": Grilled Ki	ielbasa, Piero	gis & Bacon Sauerkraut	15.95
Yankee Pot Roast served w/ I	Red Cabbage	& Potato Pancakes	16.95
Pork Chop w/ Broccoli Rabe & Fresh Mozzarella			
Italian Style Pork Chop w/ Onions & Hot Cherry Peppers			
Hot Open Roast Beef Sandwi	ich with Grav	у	16.95
Filet of Sole [Fried, Français	e, Piccata or	Oreganato	15.95
Gulf Shrimp [Fried, Francai	se, Piccata, Pa	armigiana or Oreganato]	16.95
Stuffed Sole w/ Crabmeat	16.95	Grilled Salmon over Spinach	16.95
Nature's Calves Liver Pan F	ried w/ Onion	s & Bacon	17.95
Seafood Combination: Filet o	of Sole, Shrin oiled, Fried, F	p & Sea Scallops Francaise or Oreganato	17.95
Canlon's Flank Steak: Grille Garlic Horseradish Sauce	d & Sliced Fl	ank served w/ Dutchess Potato & a I	Brown 17.95
Nova Scotia: Salmon, Shrim & Oreganato Bread Crui		os & Clams Broiled w/ White Wine, I	Lemon 18.95
Braised Lamb Shank Served	over Mashed	l Potatoes & Pan Gravy	19.95