

Starters

Artichoke Dip (GF) - House-Made Creamy Artichoke and Parmesan Cheese Dip. Served With Tuscany Bread **12**

Bruschetta (GF) - Tuscany Bread Baked with Tomatoes, Basil, Garlic, and Parmesan Cheese **13**

Garlic Bread (GF) - Baked with Mozzarella Cheese **8** Add **Marinara 1 Alfredo 2**

Blackened Ahi Tuna (GF)* - Thinly Sliced (Rare) Blackened Tuna Served with Soy Sauce and Wasabi **15**

Garlic Pesto Shrimp (GF)* - Shrimp Sauteed in a Garlic Pesto Sauce. Served with a Lemon **14**

Cheese Curds - Battered White Cheddar Cheese Curds Served with a Spicy Ranch Sauce **10**

Sauteed Mushrooms (GF) - Mushrooms, Garlic, and Tomatoes Sauteed in a White Wine Butter Sauce. Served with Dinner Rolls **12**

Shrimp Cocktail (GF)* - Shrimp, Cocktail Sauce, Shredded Romaine, and a Lemon **14**

Salads

Dressing Choices: Ranch, Italian, Bleu Cheese, Caesar, Creamy Parmesan or Balsamic Tomato Basil Vinaigrette

House - Fresh Greens, Tomatoes, Cucumbers, Seasoned Croutons, and a Pepperoncini. Choice of Dressing **6 Large 12**

Spinach (GF) - Fresh Spinach Topped with Sauteed Onions, Tomatoes, and Bacon. Finished with Gorgonzola Cheese, Bacon, and Served with a Sweet Bacon Vinegar Dressing. **13**
***Serves One/Two People**

Caesar - Fresh Romaine Lettuce Tossed in our House-made Caesar Dressing. Topped with Seasoned Croutons and Shredded Parmesan Cheese **6 Large 12**

Bonkers (GF)- Fresh Greens Topped with Tomatoes, Black Olives, Egg, Mozzarella, Cheddar Cheese, and Crispy Fried Onions. Served with Choice of Dressing **13**
***Serves One/Two People**

Pasta

Pasta Dishes do not Come with a Side Choice. All Pasta is Served with Garlic Bread.

Pasta choices: Spaghetti, Fettuccine, Linguine, Bowtie, Penne, or Gluten Free Penne

Gluten Free Modifications add 2 Dollars to Each Entrée

Marinara (GF) - Slow Simmered House-made Hearty Red Sauce **13**

Alfredo Sauce - House-made Parmesan Garlic Cream Sauce **15**

Red Clam Sauce (GF) - Baby Clams Tossed in a Spicy Pesto Marinara Sauce **17**

White Clam Sauce (GF) - Baby Clams Tossed in a Parmesan Pesto Cream Sauce **17**

Tomato-Basil Cream - Rich and Creamy Tomato Basil Sauce **14**

Garlic Butter (GF) - Fresh Garlic and Butter. Finished with Parmesan Cheese **16**

Carbonara - Bacon and Green Onions Tossed in a Parmesan Cream Sauce **16**

Traditional Clam Sauce (GF) - Baby Clams Tossed in a White Wine Garlic Pesto Sauce **17**

Pasta Additions

Vegetable Medley 5 (GF) Italian Sausage 7 (GF) Ground Beef 6 (GF) Meatballs 7
Chicken Breast 8*(GF)Blackened Chicken Breast* 8 (GF) Garlic Pesto Shrimp* 14 (GF)

(GF) Gluten Free

Upcharge on all Gluten Free Items Add 2 Dollars
Ask for the Gluten Free Version

*PLEASE NOTE: WE ARE GLUTEN FRIENDLY, BUT NOT A GLUTEN-FREE RESTAURANT. WE CANNOT ENSURE THAT CROSS CONTAMINATION WILL NEVER OCCUR. THERE MAYBE GLUTEN IN THE AIR & ON WORK SURFACES BUT WE MAINTAIN REASONABLE PROCEDURES. *WARNING: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Specialty Pastas

Blackened Salmon Fettuccine*- Blackened Salmon Fillet Topped with Sauteed Shrimp, Diced Tomatoes, and Fresh Spinach. Served over a Bed of Fettuccine Alfredo **32**

Shrimp Linguine * - Shrimp, Capers, Tomatoes, and Fresh Spinach Tossed in a Pesto Parmesan Cream Sauce. Served Over a Bed of Linguine **30**

Beef Tenderloin Medallions *- Pan Seared Beef Medallions Served Over Fettuccine Tossed in a Gorgonzola Cream Sauce with Sundried Tomatoes and Fresh Spinach. Topped with Crumbled Gorgonzola Cheese and a Balsamic Glaze. **32**

Vegan Pasta (GF) - Sauteed Squash, Zucchini, Mushrooms, Onions, Tomatoes, Black Olives, and Capers Tossed with Penne Pasta in a Garlic Basil Olive Oil Sauce **25**

Entrées

Choice of the following

Garlic Mashed Potatoes 5, Rice Pilaf 5, Vegetable Medley 5, Fries 5, Pasta Choice w Alfredo 6 or Marinara 5

Veal Marsala (GF) * - Tender Veal Cutlets Sauteed with Mushrooms and Garlic in a Sweet Buttery Marsala Sauce **26**

Veal Picatta (GF) * - Tender Veal Cutlets Sauteed with Tomatoes, Capers, and Garlic in a White Wine Butter Sauce **26**

Salmon Fillet (GF) * - Center Cut Salmon Fillet Baked in Butter with One Choice of Lemon, Garlic, Cajun, or Parsley (additional flavor .50) **30**

Baby Back Ribs (GF) - Slow Roasted Fall Off The Bone Ribs Glazed with a Sweet and Smoky BBQ Sauce. **28**

Pork Loin Chops (GF) * - Pan Seared Pork Loin Chops with Mushrooms, Fresh Herbs, Garlic, and a Savory Butter Sauce **25**

Bonkers Chicken Breast (GF) * - Blackened Chicken Breast, Artichoke Hearts, Mushrooms and Onions **25**

Chicken Marsala (GF) * - Tender Chicken Breast Sauteed with Mushrooms and Garlic in a Sweet Buttery Marsala Sauce **25**

Chicken Picatta (GF) * - Tender Chicken Breast Sauteed with Capers, Garlic, and Tomatoes in a Lemon White Wine Butter Sauce **25**

Chicken Parmesan * - Breaded Chicken Breast Topped with Golden Melted Parmesan and Mozzarella Cheeses. Served Over Our House-made Marinara Sauce **25**

Shrimp Scampi (GF) * - Shrimp Sauteed in a Garlic Pesto White Wine Sauce **30**

Steaks

Top Sirloin (GF) * - 8oz Baseball Cut Sirloin Seasoned and Full of Flavor **30**

*Add: Garlic Butter, Sauteed Mushrooms, or a Peppercorn Brown Sauce **4**

Filet Mignon (GF) * - 6oz Center Cut Filet Seasoned and Tender **46**

*Add: Garlic Butter, Sauteed Mushrooms, or a Peppercorn Brown Sauce **4**

*Bonkers Crazy Name
Great Food!*

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