

Starters

Artichoke Dip (GF) – House-made creamy baked artichoke dip served with toasted Tuscany bread **11**

Bruschetta (GF) – Tomato, garlic, basil and olive oil baked on our Tuscany bread, finished with fresh Parmesan cheese **12**

Garlic Bread (GF) – Baked with melted Mozzarella cheese sprinkled with fresh Parmesan **6**
Side Marinara Sauce **1** Alfredo Sauce **2**

Garlic Pesto Shrimp (GF)* – Shrimp sautéed in a Garlicy Pesto Sauce served with lemon **13**

Cheese Curds – Deep fried Italian breaded white cheddar cheese curds, served with spicy ranch dressing on the side **9**

Sautéed Mushrooms (GF) – Mushrooms sautéed with tomatoes in garlic-white wine Parmesan-butter sauce **10**

Soup – Creamy Tomato-Basil Cup **4.25** Bowl **6.25**

Salads

Dressing Choices: Ranch, Italian, Bleu Cheese, Caesar, French, Creamy Parmesan or Fat-Free Italian

House – Fresh mixture of greens topped with tomatoes, cucumbers, pepperoncini and seasoned croutons **5.25**

Spinach (GF) – Fresh spinach topped with sautéed bacon, onions, and tomatoes finished with bacon bits, bleu cheese crumbles and sweet warm bacon-red wine vinegar dressing on the side **12**
» Serves one/ two persons

Caesar – Fresh romaine lettuce, seasoned croutons, Parmesan cheese tossed with Caesar dressing **5.25**

Bonkers (GF) – Fresh mixed greens, topped with tomatoes, black olives, egg, cheddar cheese, mozzarella cheese and crispy onions **12**
» Serves one/two persons

Pasta

Pasta dishes do not come with a side dish. All pasta is served with garlic bread.

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

Gluten Free pasta 2 to each entrée

Marinara (GF) – Our hearty slow cooked house-made red sauce **12**

Alfredo – Our house made rich creamy garlic parmesan sauce **14**

Red Clam (GF) – Spicy red clam sauce **16**

White Clam – Our house-made creamy white clam sauce **16**

Tomato-Basil Cream – Rich, creamy tomato-basil sauce with fresh tomatoes **13**

Garlic Butter (GF) – Fresh garlic and parmesan cheese **15**

Carbonara – Bacon and green onions in a rich garlicy Parmesan cream sauce **16**

Traditional Clam Sauce (GF) – Traditional oil, garlic and white wine **16**

Pasta Additions

Vegetable Medley **5 (GF)** Italian Sausage **6 (GF)** Seasoned Ground Beef **6 (GF)** Meatballs **6**
Chicken Breast ***7 (GF)** Blackened Chicken Breast* **7 (GF)** Garlic Pesto Shrimp * **13 (GF)**

(GF) Gluten Free

Upcharge on all Gluten free items **2**

*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 spiced Salmon Fillet topped with sautéed shrimp, diced tomatoes and fresh spinach, served over a bed of fettuccine Alfredo **30**

Shrimp & Crab Linguini * - Real crabmeat, shrimp, capers, tomatoes, and fresh spinach sautéed in a garlic pesto (oil/garlic) Parmesan cream sauce, served over linguini **30**

Lobster Ravioli * - A white wine garlic butter sauce with sundried tomatoes, fresh spinach and real lobster meat, served over lobster ravioli **34**

The Vegan - Mushroom, onion, broccoli, zucchini, yellow squash, carrots, tomatoes, capers, and black olives, in a garlic-basil olive oil sauce, served over penne pasta **24**

Entrées

Choice of the following

Potato of the Day, Rice Pilaf, Fresh Vegetable Medley, Waffle Fries, Fettuccine Alfredo, or Spaghetti Marinara

Bonkers Chicken Breast * (GF) - Blackened chicken breast, artichoke hearts, mushrooms and onions **20**

Chicken Marsala * (GF) - Tender chicken breast sautéed with mushrooms and garlic in a nutty sweet Marsala wine-butter sauce **20**

Chicken Parmesan * - Breaded tender chicken breast baked with Italian cheeses, served over our house-made red sauce **23**

Chicken Piccata * (GF) - Tender chicken breast sautéed with capers, garlic and tomatoes in a lemon-white wine butter sauce **20**

Veal Marsala * (GF) - Tender veal cutlets sautéed with mushrooms and garlic in a nutty sweet Marsala wine-butter sauce **23**

Veal Piccata * (GF) - Tender veal cutlets sautéed with tomatoes, capers and garlic in lemon-white wine butter sauce **23**

Salmon Fillet * (GF) - Center cut Salmon Fillet baked with Lemon, Parsley, Garlic or Cajun Butter **25**

Shrimp Scampi * (GF) - Shrimp sautéed in our garlic-pesto white wine sauce **26**

BBQ Baby Back Ribs (GF) -
Slow-roasted fall off the bone tender baby loin back ribs glazed with Bonkers BBQ sauce **24**

Steaks



The Certified Angus Beef® brand is the best Angus brand available. It's a cut above USDA Prime, Choice and Select. Ten quality standards - including abundant marbling, ensure every bite is exceptionally flavorful, incredibly tender and naturally juicy.

Top Sirloin * (GF) - 8oz baseball cut, seasoned and full of flavor **30**
» Add: Garlic butter, Sautéed Mushrooms, or a Peppercorn Brown Sauce **4**

Filet * (GF) - 6oz center cut, seasoned, melt in your mouth tenderloin **46**
» Add: Garlic Butter, Sautéed Mushrooms, or a Peppercorn Brown Sauce **4**

Bonkers Crazy Name Great Food!

(GF) Gluten Free

Upcharge on all Gluten free items 2

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