

## 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**

## Salads

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

**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 garlicky 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**  
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 spiced Salmon Fillet topped with sautéed shrimp, diced tomatoes and fresh spinach, served over a bed of fettuccine Alfredo **32**

**Shrimp & Crab Linguini \*** - Real crabmeat, shrimp, capers, tomatoes, and fresh spinach sautéed in a garlic pesto (oil/garlic) Parmesan cream sauce, served over linguini **32**

**Lobster Ravioli \*** - A white wine garlic butter sauce with sundried tomatoes, fresh spinach and real lobster meat, served over lobster ravioli **36**

**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 **22**

**Chicken Marsala \* (GF)** - Tender chicken breast sautéed with mushrooms and garlic in a nutty sweet Marsala wine-butter sauce **22**

**Chicken Parmesan \*** - Breaded tender chicken breast baked with Italian cheeses, served over our house-made red sauce **24**

**Chicken Piccata \* (GF)** - Tender chicken breast sautéed with capers, garlic and tomatoes in a lemon-white wine butter sauce **22**

**Veal Marsala \* (GF)** - Tender veal cutlets sautéed with mushrooms and garlic in a nutty sweet Marsala wine-butter sauce **24**

**Veal Piccata \* (GF)** - Tender veal cutlets sautéed with tomatoes, capers and garlic in lemon-white wine butter sauce **24**

**Salmon Fillet \* (GF)** - Center cut Salmon Fillet baked with Lemon, Parsley, Garlic or Cajun Butter **26**

**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 **26**

## Steaks

**Top Sirloin \* (GF)** - 8oz 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!*

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