

# Starters

## House Rolls Available Upon Request

### Artichoke Dip (GF) 12

House-Made Creamy Artichoke and Parmesan Cheese Dip. Served with Tuscany Bread

### Bruschetta (GF) 13

Tuscany Bread Baked with Tomatoes, Basil, Garlic, and Parmesan Cheese

### Garlic Bread (GF) 8

Tuscany Bread Baked with Mozzarella Cheese

Add Marinara 1 Alfredo 2

### Blackened Ahi Tuna\* (GF) 15

Thinly Sliced (Rare) Blackened Tuna Served with Soy Sauce and Wasabi

### Garlic Pesto Shrimp\* (GF) 15

Shrimp Sautéed in a Garlic Pesto Sauce Served with a Lemon

### Cheese Curds 10

Battered White Cheddar Cheese Curds Served with a Spicy Ranch Sauce

### Fried Ravioli 12

Crispy Battered Cheese Raviolis Served with Marinara and Alfredo

### Shrimp Cocktail\* (GF) 15

Shrimp, Cocktail Sauce, Shredded Romaine, and a Lemon

# Salads

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

### House 6/12

Fresh Greens, Tomatoes, Cucumbers, Seasoned Croutons, and a Pepperoncini.  
Choice of Dressing

### Spinach (GF) 14

Fresh Spinach Topped with Sautéed Onions, Tomatoes, and Bacon. Finished with Gorgonzola Cheese and Bacon.

Served with a Sweet Bacon Vinegar Dressing

Serves One/Two People

### Caesar 6/12

Fresh Romaine Lettuce Tossed in Our House-Made Caesar Dressing. Topped with Croutons and Shredded Parmesan

### Bonkers (GF) 14

Fresh Greens Topped with Tomatoes, Black Olives, Egg, Mozzarella, Cheddar Cheese, and Crispy Fried Onions. Served with Choice of Dressing

Serves One/Two People

# Pasta

Pasta Dishes Do Not Come with a Side.

Pasta Choices: Spaghetti, Fettuccine, Linguine, Bowtie, Penne, Gluten Free Penne

### Marinara Sauce (GF) 13

Slow Simmered House-Made Hearty Red Sauce

### Alfredo Sauce 15

House-Made Parmesan Garlic Cream Sauce

### Tomato-Basil Cream 14

Rich and Creamy Tomato Basil Sauce

### Garlic Butter (GF) 16

Fresh Garlic and Butter Finished with Parmesan Cheese

### White Clam Sauce 17

Baby Clams Tossed in a Parmesan Pesto Cream Sauce

### Red Clam Sauce (GF) 17

Baby Clams Tossed in a Spicy Pesto Marinara Sauce

### Traditional Clam Sauce (GF) 17

Baby Clams Tossed in a White Wine Garlic Pesto Sauce

### Carbonara 16

Bacon and Green Onions Tossed in a Parmesan Cream Sauce

# Pasta Additions

(GF) Vegetable Medley 5 (GF) Italian Sausage 7 (GF) Ground Beef 6 Meatballs 7  
(GF) Chicken Breast\* 8 Blackened Chicken Breast\* 8 (GF) Garlic Pesto Shrimp\* 15

## Gluten Free (GF)

Add 2 Dollar Upcharge on All Gluten Free Items - Ask for the Gluten Free Version

*~Not more than two (2) checks per table~*

*18% Gratuity Added to Parties of Six (6) or More*

PLEASE NOTE: WE ARE GLUTEN FRIENDLY, NOT A GLUTEN FREE RESTAURANT. WE CANNOT ENSURE THAT CROSS CONTAMINATION WILL NEVER OCCUR. THERE MAY BE GLUTEN IN THE AIR & ON WORK SURFACES. WE MAINTAIN REASONABLE PROCEDURES.

\*WARNING: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

# Specialty Pastas

## Blackened Salmon Fettuccine\* 32

Blackened Salmon Fillet Topped with Sautéed Shrimp, Diced Tomatoes, And Fresh Spinach. Served Over a Bed of Fettuccine Alfredo

## Shrimp Linguine\* 30

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

## Beef Tenderloin Medallions\* 32

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

## Vegan Pasta (GF) 25

Sautéed Squash, Zucchini, Mushrooms, Onions, Tomatoes, Black Olives, Carrots, Broccoli, and Capers Tossed with Penne Pasta in a Garlic Basil Olive Oil Sauce

# Entrees

Includes One Side:

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

## Veal Marsala\* (GF) 27

Tender Veal Cutlets Sautéed with Mushrooms and Garlic in a Sweet Buttery Marsala Sauce

## Veal Picatta\* (GF) 27

Tender Veal Cutlets Sautéed with Tomatoes, Capers, and Garlic in a White Wine Butter Sauce

## Chicken Marsala\* (GF) 26

Tender Chicken Breast Sautéed with Mushrooms and Garlic in a Sweet Buttery Marsala Sauce

## Chicken Picatta\* (GF) 26

Tender Chicken Breast Sautéed with Capers, Garlic, and Tomatoes in a Lemon White Wine Butter Sauce

## Salmon Filet\* (GF) 30

Center Cut Salmon Fillet Baked in Butter with One Choice of: Lemon; Garlic; Cajun; or Parsley (additional flavor .50)

## Chicken Parmesan\* 26

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

## Baby Back Ribs (GF) 28

Slow Roasted Fall Off the Bone Ribs Glazed with a Sweet and Smoky BBQ Sauce

## Bonkers Chicken Breast\* (GF) 26

Blackened Chicken Breast, Artichoke Hearts, Mushrooms, and Onions

## Pork Loin Chops\* (GF) 25

Pan Seared Pork Loin Chops with Mushrooms, Fresh Herbs, Garlic, and a Savory Butter Sauce

## Shrimp Scampi\* (GF) 30

Shrimp Sauteed in a Garlic Pesto White Wine Sauce

## Top Sirloin\* (GF) 30

8oz Baseball Cut Sirloin Seasoned and Full of Flavor Add: Garlic Butter, Sautéed Mushrooms, or a Peppercorn Brown Sauce 4

## Swordfish Steak\* (GF) 30

Bronzed Wild Caught Swordfish Steak Topped with a Fresh Pineapple Salsa

# Bonkers...Crazy Name...

# Great Food!

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