

# Starters

*House Rolls Available Upon Request*

## **Artichoke Dip 12 (GF) 14**

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

## **Bruschetta 13 (GF) 15**

Tuscan Bread Baked with Tomatoes, Olive Oil, Basil, Garlic, and Parmesan Cheese

## **Garlic Bread 8 (GF) 10**

Tuscan Bread Baked with Mozzarella Cheese  
**Add Marinara 1 Alfredo 2**

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

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

## **Pizza 16**

Crafted on a 12" Crust with Marinara Sauce and Brushed with a Garlic Basil Butter

**Cheese:** Melted Mozzarella and Basil

**Margherita:** Mozzarella, Tomatoes, Garlic, Olive Oil, Basil

**Pepperoni:** Pepperoni, Mozzarella and Basil

**Combo:** Margherita and Pepperoni

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

Shrimp Sautéed in a Garlic Pesto Sauce (No Nuts)  
Served with a Lemon

## **Cheese Curds 10**

Battered White Cheddar Cheese Curds  
Served with a Spicy Ranch Sauce

## **Fried Ravioli 12**

Crispy Battered Cheese Ravioli Served with Marinara and Alfredo

## **Shrimp Cocktail\* 15 (GF)**

Shrimp, Cocktail Sauce, Shredded Romaine, and a Lemon

## **Chicken Wings 13**

6 Large Chicken Wings, Served with Celery, Carrots, and Ranch or Blue Cheese.

**Flavors:** Buffalo, Honey BBQ, or Cajun Dry Rub

# Salads

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

## **House Side: 6 Large: 12 (GF)**

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

## **Spinach (GF) 14**

Fresh Spinach Topped with Sautéed Onions, Tomatoes, and Bacon. Finished with Gorgonzola Cheese. Served with a Sweet Bacon Vinegar Dressing  
**Serves One/Two People**

## **Caesar Side: 6 Large: 12 (GF)**

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**

## **Steak Salad (GF) 22**

Fresh Mixed Greens Topped with Tender, Flame-Grilled Steak, Tomatoes, Cucumbers, Onions, and Creamy Gorgonzola Crumbles, Finished with a Sweet Balsamic Drizzle. Served with Choice of Dressing.

# Pasta

**Pasta Dishes Do Not Come with a Side.**

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

## **Marinara Sauce (GF) 14**

Slow Simmered House-Made Hearty Red Sauce

## **Alfredo Sauce 16**

House-Made Parmesan Garlic Cream Sauce

## **Tomato-Basil Cream 16**

Rich and Creamy Tomato Basil Sauce

## **Garlic Butter (GF) 16**

Fresh Garlic and Butter Finished with Parmesan Cheese

## **Bacon Carbonara 17**

Our Take on a Classic Dish. 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, (GF) Blackened Chicken Breast\* 8, (GF) Garlic Pesto  
Shrimp\* 15, (GF) Steak 15**

## **Gluten Free (GF)**

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

*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

# Steaks & Seafood

Includes One Side:

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

## **8oz Filet Mignon\* 48**

Our Most Tender, Premium Cut. Lean and Succulent with Buttery Texture

## **16oz Ribeye\* 45**

Rich and Flavorful. Well-Marbled with Fat for Maximum Juiciness and a Bold Beef Taste

## **14oz New York Strip\* 40**

A Classic Balance of Tenderness and Flavor. Features a Firm Texture and Distinctive Strip of Fat along the Edge

## **10oz Top Sirloin\* 32**

A Lean, Firm and Versatile Cut that Offers a Great Hearty Flavor

## **Sirloin & Lobster\* (GF) 48**

10oz Top Sirloin Paired with a Cold-Water Lobster Tail

## **Salmon Filet\* (GF) 32**

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

**All Steaks are Certified Angus Beef,  
Hand Cut, Gluten Free, Seasoned with  
our House Blend of Spices.**

## **10oz Sirloin & Scampi\* (GF) 48**

10oz Top Sirloin Paired with Large Shrimp Sautéed in a White Wine Garlic Pesto Sauce (No Nuts)

## **Lobster & Scampi\* (GF) 48**

A Seafood Duo Featuring a Cold-Water Lobster Tail and White Wine Garlic Pesto Shrimp (No Nuts)

## **Shrimp Scampi\* (GF) 30**

10 Large Shrimp Sautéed in a White Wine Garlic Pesto Sauce (No Nuts)

## **Twin Lobster Tails\* (GF) 45**

Two 5-6oz Oven Roasted Cold-Water Lobster Tails

# Steaks & Seafood Additions:

**Bacon Wrapped (Filet & Sirloin) 3**

**Melted Gorgonzola Crust 3**

**Mushrooms, Onions, Half and Half 4**

**Peppercorn Sauce 4**

**Garlic Butter 4**

**Garlic Bacon Mac & Cheese 7 (Substitute as Side) 2**

**Sweet Potato Casserole 7 (Substitute as Side) 2**

**Cold-Water Lobster Tail 16**

**Scampi 16**

# Veal, Chicken, & Pork Specialties

Includes One Side:

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

## **Veal Marsala\* (GF) 28**

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

## **Veal Picatta\* (GF) 28**

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

## **Baby Back Ribs (GF) 28**

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

## **Pork Loin Chops\* (GF) 26**

Pan Seared Pork Loin Chops with Mushrooms, Fresh Herbs, Garlic, and a Savory Butter Sauce  
**Add Onion 2**

## **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

## **Chicken Parmesan\* 26**

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

## **Bonkers Chicken Breast\* (GF) 26**

Blackened Chicken Breast, Artichoke Hearts, Mushrooms, and Onions