

## STARTERS

French Onion Soup	8.95	Mozzarella Sticks [10]	11.95	
Mac & Cheese Bites	11.95	Pierogi's Fried w/ Carmelized Onions	11.95	
8 Jumbo Shrimp:	<b>Hot &amp; Spicy</b>	or <b>Buffalo</b>	or <b>Asian</b>	15.95
Fried Calamari:	<b>Plain</b>	or <b>Buffalo</b>	or <b>Asian</b>	16.95
Chicken Zing Wings [10]	14.95	[GF] Zuppa di Mussels	14.95	
Baked Blue Point Clams Oreganato		[6] 11.95	[12] 19.95	
Cheese Quesadilla	11.95	Chicken Quesadilla	12.95	
Steak Quesadilla	16.95	Shrimp Quesadilla	16.95	
Spinach, Artichoke & Mozzarella Dip Served w/ Garlic Bread				13.95
[GF] Grilled Portabella w/ Fresh Mozz over Arugula, Red Onion & Tomato Salad				13.95
Tuscany: Portabella, Roasted Peppers, Eggplant, Mozzarella & Balsamic Glaze				13.95
Fried Cauliflower:	<b>Plain</b>	or <b>Buffalo</b>	or <b>Asian</b>	13.95
Sampler Platter: [8 of each] Baked Clams, Zing Wings & Mozzarella Sticks				27.95
Seafood Sampler: Baked Clams, Fried Calamari and Hot & Spicy Shrimp				32.95
PICK 3 FAVORITES & CREATE YOUR OWN SAMPLER				32.95

## SALADS

Caesar Salad	14.95	w/ chicken	17.95	w/ shrimp	19.95	
[GF] Cobb Salad: Tossed Salad topped with Grilled Chicken, Crumbled Blue Cheese, Bacon, Avocado & Hard Boiled Egg [choice of dressing]						17.95
[GF] Greek Salad: Grilled Chicken, Feta Cheese, Kalamata Olives, Cucumbers, Red Onion, Craisins & Grape Tomatoes w/ Lemon & Olive Oil Dressing						17.95
Blue Bayou Salad: Blackened Chicken, Bacon, Crumbled Blue Cheese, Red Onion, Grape Tomatoes over Tossed Salad [choice of dressing]						17.95
[GF] Nancy & Jim Salad: Grilled Salmon & Shrimp w/ Garlic over Romaine Lettuce Served w/ Lemon, Garlic & Olive Oil Dressing						21.95
[GF] Sliced Rib Eye Steak over Arugula & Romaine w/ Feta Cheese, Craisins, Candied Pecans & Tomatoes w/ Lemon & Olive Oil Dressing						26.95

## Pizza

12" Bar Pie	12.00	Add Your Favorite Toppings for \$2 Each	
Chicken/Hot Pepper Pie	13.00	Clam Pie	14.00

## Sandwiches

[Choice of French Fries or Onion Rings]

8oz Hamburger Deluxe	15.50	Bacon, Cheese or Both	16.50
BBQ Burger: Bacon, Cheddar, Fried Onions, BBQ Sauce			16.50
Black & Blue Burger: Blackened Burger, Blue Cheese & Bacon			16.95
"Tara-Jean" Wrap: Grilled Onions, Carrots, Red Peppers, Zucchini, Sweet Potato and Avocado			14.95
French Dip: Roast Beef Dipped in Au Jus served on Garlic Bread			17.50
Canlon's Cheese Steak: French Dip Roast Beef, Onions, A-1 Sauce, American & Cheddar Cheeses on a Toasted Hero			17.50
"Papa Tony": Fried Chicken Cutlet, Fresh Mozzarella, Roasted Peppers, Arugula, Red Onion & Tomatoes on Garlic Bread			17.95
Thanksgiving Night Sandwich: Turkey, Stuffing, Cranberry Sauce on White Toast Served w/ Mashed Potatoes & Gravy			17.95
Freakie Eddie: Pastrami, Ham, Bacon, Fried Onions, Tomato & Secret Sauce Squeezed Between 2 Grilled Cheese on Rye Bread			19.95
Sliced Rib Eye Steak Hero: Fried Onions, Mushrooms & Mozzarella Served on Toasted Garlic Bread			24.95

## Pasta

[Linguine, Angel Hair or Penne]      [add Chicken \$5 or Shrimp \$7 ]

	½	Full
Vodka or Carbonara Sauce	13.95	18.95
Gluten Free Gnocchi Carbonara OR Basilico	14.95	19.95
Pastosa's Cheese Ravioli	14.95	19.95
Broccoli Rabe & Sausage	14.95	19.95
Clam Sauce	14.95	19.95
Jeannie: Vodka w/ Zucchini, Onion & Prosciutto	14.95	18.95
Pastosa's Ravioli Parmigiana w/ Meatballs & Sausage	16.95	23.95

## CANLON'S "COMFORT" ZONE

Eggplant Parmigiana or Eggplant Rollatini	25.95
Roast Turkey w/ Stuffing, Mashed Potatoes & Pan Gravy	27.95
"Irish Lasagna": Corned Beef, Cabbage, Potato, Rye Bread Mustard and Swiss Cheese. Layered & Baked	27.95
"Polish Pleasure": Grilled Kielbasa, Pierogis & Bacon Sauerkraut	27.95
Yankee Pot Roast, Potato Pancake and Red Cabbage	27.95
Corned Beef, Cabbage, Boiled Potato and Carrots	28.95
"Italian Roast Beef": Roast Beef Topped w/ Fried Onions, Sweet & Hot Peppers & Melted Mozzarella	27.95
Braised Lamb Shank served over Mashed Potatoes	30.95

### Chicken [26.95] Berkshire Pork Chop [29.95] Shrimp [27.95]

Gluten Free Grilled over Spinach, Rice Pilaf & Grilled Vegetables
Castelli: Saute w/ Garlic, Onions, White Wine, Prosciutto, Artichoke Hearts & Peas [GF] Grilled Protein
Eugene: Mushrooms, Brown & Cream Sauce, Ham & Swiss Cheese [GF] Grilled Protein
Milanese w/ Arugula Salad: Pan Fried & Topped w/ Arugula, Red Onion & Tomato [GF] Grilled Protein
Lotz: Pan Fried Cutlet topped w/ Broccoli Rabe & Mozzarella [GF] Grilled Protein
Aubergine: Mushrooms, Prosciutto, Marsala-Brown & Mozzarella
Parmigiana: Pan Fried Cutlet topped w/ Marinara sauce & Mozzarella [GF] Grilled Protein
Francaise: Egg Battered, White Wine, Lemon & Creamy Butter
Marsala: Garlic, Mushrooms, Marsala & Brown Sauce
Tuscany: Pan Fried Cutlet Topped w/ Portabella Mushrooms, Roasted Peppers, Eggplant, Fresh Mozzarella & Balsamic Glaze

## BEEF & PORK

[GF] Pork Chops w/ Broccoli Rabe & Fresh Mozzarella	29.95
[GF] Italian Style Pork Chops: Grilled Chops w/ Onions & Hot Peppers	29.95
Grilled 9oz Filet Mignon [Onion Rings and Mushrooms]	36.95
16oz Grilled Rib Eye Steak [Onion Rings & Mushrooms]	36.95
[GF] Italian Style Rib Eye Steak: Grilled Rib Eye w/ Onions & Hot Peppers	36.95
Bayou Blues: Blackened Rib Eye Steak Topped w/ Shrimp Scampi	37.95
Land & Sea: Grilled Filet Mignon & Stuffed Shrimp served over Toast Point Onion Rings & Mushrooms	37.95
Beef Wellington: 6oz Filet Mignon & Mushroom stuffing wrapped in a Puff- Pastry and served in a Madeira wine sauce	37.95

## SEAFOOD LOVERS

Filet of Sole [Broiled, Fried, Francaise or Oreganato ]	26.95
Grilled or Blackened Wild Atlantic Salmon over Spinach	28.95
Medium Gulf Shrimp [ Fried, Francaise or Oreganato]	27.95
Sole Piccata: Egg Battered w/ White Wine, Capers & Lemon	27.95
Stuffed Sole w/ Crabmeat 27.95	Stuffed Shrimp w/ Crabmeat 28.95
Nova Scotia: Salmon, Shrimp, Sea Scallops & Baked Clams Broiled with White wine, Lemon & Oreganato Bread Crumbs	32.95
“The Lighthouse”: A Tower of Rice Pilaf, Crab Cake, Grilled Salmon & Grilled Shrimp Topped w/ Scampi Sauce	32.95
Seafood Combination: Filet of Sole, Shrimp & Sea Scallops [Broiled, Fried, Francaise or Oreganato]	32.95
Shrimp Wellington: Shrimp & Crabmeat stuffing wrapped in Pastry, Baked & Served w/ a Bisque Sauce	32.95
Frutti di Mare: Shrimp ,Sea Scallops, Clams, Mussels, & Calamari; Sauteed w/ Garlic, Basil & White Wine [Red or White] [Mild, Medium or Hot]	34.95