Lunch Pizza Sandwiches & Wraps

12" Bar Pie Chicken/Hot Pepper Pie Shrimp, Fresh Tomato & Basil Pie	10.00 12.00 15.00	Add Your Favorite Topping for \$2 each Margherita Pie Clam Pie	12.00 12.00			
8oz Hamburger Deluxe	13.95	Bacon, Cheese or Both	14.50			
BBQ Burger: Bacon, Cheddar, Fried Onions & BBQ Sauce						
Black & Blue Burger: Blackened Burger w/ Blue Cheese & Bacon						
Vegan Veggie Burger: Veggies, Black Beans, Sweet Potato Breaded in Soy Milk and Served w/ Sliced Avocado & Bruschetta Dipping Sauce						
Tuscany Wrap: Portabella Mushroom, Eggplant, Roasted Peppers, Fresh Mozzarella & Balsmic Glaze						
Italian Stallion Wrap: Chicken, Broccoli Rabe, Fried Onions, Fresh Mozzarella						
Hellraiser Wrap: Blackened Chicken, Fried Onions, Hot Peppers & Fresh Mozzarella						
Asian Chicken Tacos [2]: Sesame G Tomato & Hoisin Sauce	inger Chicl	xen w/ Avocado, Pickled Red Onions, Lettuce	e, 12.95			
Grilled Shrimp & Avocado Wrap	led Shrimp & Avocado Wrap 14.95 Grilled Chicken Wrap					
Pastrami or Corned Beef on Rye	15.95	French Dip on Garlic Bread	15.95			
Thanksgiving Night: Turkey, Stuffin with Mashed Potatoes & Gravy	0,	rry Sauce on White Toast and served	14.95			
"Papa Tony": Fried Veal Cutlet, Fresh Mozzarella, Roasted Peppers, Arugula, Red Onion & Tomatoes on Garlic Bread						
Canlon's Cheese Steak: French Dip Roast Beef, Onions, A-1 Sauce, American & Cheddar Cheeses on a Toasted Hero						
Freakie Eddie: Pastrami, Ham, Bacon, Fried Onions, Tomato & Secret Sauce Squeezed Between Two Grilled Cheese Sandwiches on Rye						
Sliced Flank Steak Hero: Fried Onions, Mushrooms & Mozzarella on Garlic Bread						
	S	alads				
Sue V. Salad: Tossed Salad w/ Cucu		rots, Red Onion, Tomatoes & Olives	9.75			
Cobb Salad: Tossed Salad w/ Chicken, Crumbled Bleu Cheese, Bacon, Avocado & Hard Boiled Egg [choice of dressing]						
Greek Salad: Grilled Chicken, Feta Grape Tomatoes. Garlic, Lemo	<i>,</i>	alamata Olives, Cucumbers, Red Onion, Cra Oil Dressing	isins 14.95			
Blue Bayou Salad: Blackened Chicl Tomatoes over Tossed Salad [ch		Crumbled Blue Cheese, Red Onion, Grape sing]	14.95			
Nancy & Jim Salad: Scampied Sala With Garlic, Lemon & Olive O		imp over Romaine Lettuce and Served	17.95			

Complete Luncheon

[Includes Soup, Salad & Dessert]

Eggplant Par	migiana	15.95	Eggplant Rollatini		15.95	
Roast Turkey	w/ Stuffing	15.95	Corned Beef & Cabb	age	16.95	
CHICKEN	15.95	[Francaise, Mars	sala or Parmigiana]	VEAL	16.95	
Gluten Free (Chicken Caro	dinal: Grilled over	· Spinach w/ Mozzarell	a	15.95	
Chicken Tuscany: Pan Fried Cutlet Topped w/ Portabella Mushrooms, Eggplant, Roasted Peppers, Fresh Mozzarella & Balsamic Glaze 15						
0	ene: Sauteed Ielted Swiss	0 ,	vn & Cream Sauce. Toj	pped w/ Virgi	nia 15.95	
		z Beef w/ Mushroo w/ Brown Gravy	m Stuffing & Melted S	wiss Cheese, S	Served 17.95	
0	A A	-	bbage, Potatoes, Rye C ore Swiss & Mustard	Croutons, Mus	stard 15.95	
"Polish Please	ure": Grilled	Kielbasa, Pierogi	s & Bacon Sauerkraut		15.95	
Yankee Pot R	oast served v	w/ Red Cabbage &	z Potato Pancakes		16.95	
Pork Chop w/ Broccoli Rabe & Fresh Mozzarella					17.95	
Italian Style Pork Chop w/ Onions & Hot Cherry Peppers						
Hot Open Roast Beef Sandwich with Gravy					16.95	
Filet of Sole [Fried, Francaise, Piccata or Oreganato]					15.95	
Gulf Shrimp	[Fried, Fran	caise, Piccata, Par	migiana or Oreganato]	l	16.95	
Stuffed Sole v	v/ Crabmeat	16.95	Grilled Salmon over S	pinach	16.95	
Nature's Calves Liver Pan Fried w/ Onions & Bacon					17.95	
Seafood Combination: Filet of Sole, Shrimp & Sea Scallops [Broiled, Fried, Francaise or Oreganato]						
	ık Steak: Gr seradish Sau		nk served w/ Dutchess l	Potato & a Br	own 17.95	
	Salmon, Shri ato Bread Ci	1 / 1	& Clams Broiled w/ W	hite Wine, Le	mon 18.95	
Braised Lamb Shank Served over Mashed Potatoes & Pan Gravy						