

STARTERS

French Onion Soup	8.50	Asian Chicken Tacos [2]	11.95
Mac & Cheese Bites	9.50	Pierogi's Fried w/ Carmelized Onions	10.95
Blue Point Clams Raw or Oreganato		[6] 10.95 [12]	18.95
Zuppa di Mussels: Red or White Sauce; Hot, Medium or Mild			13.95
Chicken Zing Wings [10]	13.95	Chicken Quesadilla w/ Guac & Salsa	11.95
Eggplant Rollatini	10.95	Mozzarella Sticks [10]	10.95
Spinach, Artichoke & Mozzarella Dip Served w/ Garlic Bread			11.95
Portabella Mushroom Stuffed w/ Crabmeat Imperial served over Spinach			11.95
Tuscany: Portabella, Roasted Peppers, Eggplant, Mozzarella & Balsamic Glaze			11.95
Fried Cauliflower	Plain 12.95	Fried Calamari	Plain 16.95
	Buffalo 12.95		Buffalo 16.95
	Asian 12.95		Asian 16.95
Hot & Spicy Shrimp	14.95	Hot & Spicy Scungilli	18.95
Sampler Platter: [8 of each] Baked Clams, Zing Wings & Mozzarella Sticks			25.95
Seafood Sampler: Baked Clams, Fried Calamari and Hot & Spicy Shrimp			29.95
PICK 3 FAVORITES & CREATE YOUR OWN SAMPLER			29.95

SALADS

Sue V. Salad: Salad w/ Cucumbers, Carrots, Red Onion, Tomatoes & Olives	10.95
Caesar Salad	11.95
w/ chicken	15.95
w/ shrimp	18.95
Cobb Salad: Tossed Salad topped with Grilled Chicken, Crumbled Blue Cheese, Bacon, Avocado & Hard Boiled Egg [choice of dressing]	15.95
Greek Salad: Grilled Chicken, Feta Cheese, Kalamata Olives, Cucumbers, Red Onion, Craisins & Grape Tomatoes w/ Lemon & Olive Oil Dressing	15.95
Blue Bayou Salad: Blackened Chicken, Bacon, Crumbled Blue Cheese, Red Onion, Grape Tomatoes over Tossed Salad [choice of dressing]	15.95
Nancy & Jim Salad: Grilled Salmon & Shrimp w/ Garlic over Romaine Lettuce Served w/ Lemon, Garlic & Olive Oil Dressing	18.95

Pizza

12" Bar Pie	10.00	Add Your Favorite Toppings for \$2 Each	
Chicken/Hot Pepper Pie	12.00	Margherita Pie	12.00
Shrimp, Fresh Tomato & Basil Pie	15.00	Clam Pie	12.00

Sandwiches

[Choice of French Fries or Onion Rings]

8oz Hamburger Deluxe	13.95	Bacon, Cheese or Both	14.50
BBQ Burger: Bacon, Cheddar, Fried Onions, BBQ Sauce			14.95
Black & Blue Burger: Blackened Burger, Blue Cheese & Bacon			14.95
Vegan Veggie Burger: Veggies, Black Beans & Sweet Potato Breaded in Soy Milk & Served w/ Sliced Avocado & Bruschetta Sauce			12.95
French Dip: Roast Beef Dipped in Au Jus served on Garlic Bread			15.95
Canlon's Cheese Steak: French Dip Roast Beef, Onions, A-1 Sauce, American & Cheddar Cheeses on a Toasted Hero			15.95
"Papa Tony": Fried Veal Cutlet, Fresh Mozzarella, Roasted Peppers, Arugula, Red Onion & Tomatoes on Garlic Bread			15.95
Thanksgiving Night Sandwich: Turkey, Stuffing, Cranberry Sauce on White Toast Served w/ Mashed Potatoes & Gravy			14.95
Freakie Eddie: Pastrami, Ham, Bacon, Fried Onions, Tomato & Secret Sauce Squeezed Between 2 Grilled Cheese on Rye Bread			15.95
Sliced Flank Steak Hero: Fried Onions, Mushrooms & Mozzarella Served on Toasted Garlic Bread			17.95

Pasta

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

	½	Full
Vodka or Carbonara Sauce	11.95	16.95
Pastosa's Cheese Ravioli	12.95	17.95
Cheese Tortellini [Carbonara, Vodka or Jeannie]	13.95	18.95
Broccoli Rabe & Sausage	13.95	18.95
Clam Sauce	13.95	18.95
Jeannie: Vodka w/ Zucchini, Onion & Prosciutto	12.95	17.95
Pastosa's Ravioli Parmigiana w/ Meatballs & Sausage		20.95
Hot & Spicy Scungilli & Shrimp	18.95	27.95

CANLON'S "COMFORT" ZONE

Eggplant Parmigiana or Eggplant Rollatini	21.95
Roast Turkey w/ Stuffing, Mashed Potatoes & Pan Gravy	23.95
"Irish Lasagna": Corned Beef, Cabbage, Potato, Rye Bread Mustard and Swiss Cheese. Layered & Baked	22.95
"Polish Pleasure": Grilled Kielbasa, Pierogis & Bacon Sauerkraut	22.95
Yankee Pot Roast, Potato Pancake and Red Cabbage	24.95
Corned Beef, Cabbage, Boiled Potato and Carrots	24.95
"The Leprechaun": Roast Beef Stuffed w/ Duxelle [mushrooms] & Swiss Cheese Baked & Served over Mashed Potatoes & Gravy	24.95
Cheese Tortellini w/ Shrimp, Garlic, Fresh Basil & White Wine	24.95
Braised Lamb Shank served over Mashed Potatoes	27.95
Nature's Calves Liver Pan Fried w/ Onions & Bacon	25.95

Chicken [23.95] Veal [25.95] Shrimp [24.95] Mix 2 or 3 [27.95]

Gluten Free Grilled over Spinach, Rice Pilaf & Grilled Vegetables
Castelli: Saute w/ Garlic, Onions, White Wine, Prosciutto, Artichoke Hearts & Peas
Sicily: Coated w/ Oreganato Bread Crumbs, Baked w/ Pepperoncini Peppers & Served over Sauteed Spinach
Eugene: Mushrooms, Brown & Cream Sauce, Ham & Swiss Cheese
Milanese w/ Arugula Salad: Pan Fried & Topped w/ Arugula, Red Onion & Tomato
Lotz: Pan Fried Cutlet topped w/ Broccoli Rabe & Mozzarella
Aubergine: Mushrooms, Proscuitto, Marsala-Brown & Mozzarella
Parmigiana: Pan Fried Cutlet topped w/ Marinara sauce & Mozzarella
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

Pork Chops w/ Broccoli Rabe & Fresh Mozzarella	28.95
Italian Style Pork Chops: Grilled Chops w/ Onions & Hot Peppers	28.95
Canlon's Flank Steak: Grilled Flank Steak Served w/ Burgundy Mushroom Sauce	28.95
Grilled 9oz Filet Mignon [Onion Rings and Mushrooms]	36.95
16oz Grilled New York Strip [Onion Rings & Mushrooms]	36.95
Italian Style New York Strip: Grilled Strip w/ Onions & Hot Peppers	36.95
Bayou Blues: Blackened New York Strip Topped w/ Shrimp Scampi	36.95
Land & Sea: Grilled Filet Mignon & Stuffed Shrimp served over Toast Points w/ Onion Rings & Mushrooms	36.95
Beef Wellington: 6oz Filet Mignon & Mushroom stuffing wrapped in a Puff-Pastry and served in a Madeira wine sauce	36.95

SEAFOOD LOVERS

Filet of Sole [Broiled, Fried, Francaise or Oreganato]	23.95
Sole Florentine: Stuffed w/ Spinach, Sun Dried Tomatoes, Swiss & Mozzarella	24.95
Grilled or Blackened Wild Atlantic Salmon over Spinach	25.95
Asian Tuna Steak: Sesame & Ginger Crusted Tuna Steak Served Over Teriyaki Stir Fried Vegetables & Rice Pilaf	25.95
Grilled or Blackened Tuna Steak Topped w/ Crabmeat Stuffing	25.95
Medium Gulf Shrimp [Fried, Francaise or Oreganato]	24.95
Sole Piccata: Egg Battered w/ White Wine, Capers & Lemon	23.95
Stuffed Sole w/ Crabmeat 24.95 Stuffed Shrimp w/ Crabmeat	25.95
Nova Scotia: Salmon, Shrimp, Sea Scallops & Baked Clams Broiled with White wine, Lemon & Oreganato Bread Crumbs	29.95
"The Lighthouse": A Tower of Rice Pilaf, Crab Cake, Grilled Salmon & Grilled Shrimp Topped w/ Scampi Sauce	29.95
Seafood Combination: Filet of Sole, Shrimp & Sea Scallops [Broiled, Fried, Francaise or Oreganato]	29.95
Shrimp Wellington: Shrimp & Crabmeat stuffing wrapped in Puff Pastry, Baked & Served w/ a Bisque sauce	29.95
Seafood Fra Diavolo: Shrimp, Sea Scallops, Clams, Mussels, & Calamari	29.95