Lunch Pizza Sandwiches & Wraps

12" Bar Pie	11.00 Add Your Favorite Topping for \$2		h	
Chicken/Hot Pepper Pie	12.00	Clam Pie	13.00	
8oz Hamburger Deluxe	14.50	Bacon, Cheese or Both	15.50	
BBQ Burger: Bacon, Cheddar, Frie	d Onion	s & BBQ Sauce	15.50	
Black & Blue Burger: Blackened Br	urger w/	Blue Cheese & Bacon	15.50	
Tuscany Wrap: Portabella, Eggplan	nt, Rst. I	Peppers, Fresh Mozz & Balsamic Glaz	13.95	
Italian Stallion Wrap: Chicken, Broccoli Rabe, Fried Onions, Fresh Mozz 13				
Hellraiser Wrap: Blackened Chicke	n, Fried	Onions, Hot Peppers & Fresh Mozz	13.95	
Grilled Shrimp & Avocado Wrap	15.50	Grilled Chicken Wrap	12.95	
Jewish Deli Wrap	15.95	French Dip on Garlic Bread	15.95	
"Tara-Jean" Wrap: Grilled Onions, and Avocado	Carrot,	Red Peppers, Zucchini, Sweet Potato	14.95	
Thanksgiving Night: Turkey, Stuffin with Mashed Potatoes & Gravy		berry Sauce on White Toast and served	15.95	
"Papa Tony": Fried Chicken Cutlet Red Onion & Tomatoes on Garlic		Mozzarella, Roasted Peppers, Arugula,	16.95	
Canlon's Cheese Steak: French Dip Cheeses on a Toasted Hero	Roast B	eef, Onions, A-1 Sauce, American & Ch	eddar 16.50	
Freakie Eddie: Pastrami, Ham, Bac Between Two Grilled Cheese Sa		d Onions, Tomato & Secret Sauce Squees CHOICE of RYE or HERO	zed 16.95	
Sliced Strip Steak Hero: Fried Onio	ns, Mus	hrooms & Mozzarella on Garlic Bread	22.95	
	Sa	lads		
		Crumbled Bleu Cheese, Bacon, Avocad	0	
& Hard Boiled Egg [choice of dre	essing]		16.95	
[GF] Greek Salad: Gr. Chicken, Feta Red Onion, Craisins, Grape Toma		e, Kalamata Olives, Cucumbers, arlic, Lemon & Olive Oil Dressing	16.95	
Blue Bayou Salad: Blackened Chick Grape Tomatoes over Tossed Sala		on, Crumbled Blue Cheese, Red Onion, e of dressing]	16.95	
GFJ Nancy & Jim Salad: Scampied With Garlic, Lemon & Olive Oi		and the control of th	19.95	
GF} Sliced New York Strip over Art Pecans & Grape Tomatoes w/ Ler		Romaine w/ Feta Cheese, Craisins, Ca Dlive Oil Dressing	ndied 24.95	

Complete Luncheon

[Includes Soup, Salad & Dessert]

Eggplant Parmigiana	16.5	50	Eggplant Rollatini	16.5
Roast Turkey w/ Stuffi	ing 16.5	50	Corned Beef & Cabbage	17.9
CHICKEN 16.50	[Francaise,	Mars	ala or Parmigiana]	
Gluten Free Chicken C	ardinal: Grilled	over	Spinach w/ Mozzarella	16.50
Chicken Tuscany: Pan Fried Cutlet Topped w/ Portabella Mushrooms, Eggplant, Roasted Peppers, Fresh Mozzarella & Balsamic Glaze				
Italian Beef: Roast Beef Melted Mozzarella	f Topped w/ Frie	d On	ions, Sweet & Hot Peppers &	17.50
"Irish Lasagna": Chopp & Swiss Cheese. Bal			bage, Potatoes, Rye Croutons, Musta re Swiss & Mustard	16.50
"Polish Pleasure": Grille	ed Kielbasa, Pier	rogis	& Bacon Sauerkraut	16.50
Yankee Pot Roast served	w/ Red Cabbag	e & F	Potato Pancakes	17.50
Pork Chop w/ Broccoli R	abe & Fresh Mo	ozzar	ella	18.50
Italian Style Pork Chop v	v/ Onions & Hot	Che	rry Peppers	18.50
Hot Open Roast Beef San	dwich with Grav	vy		17.50
Filet of Sole [Fried, Franc	aise, Piccata or	Oreg	anato]	16.95
Gulf Shrimp [Fried, France	caise, Piccata, Pa	armig	giana or Oreganato]	17.95
tuffed Sole w/ Crabmeat	17.50	Gr	illed Salmon over Spinach	17.95
eafood Combination: File			Sea Scallops ise or Oreganato]	18.95
ova Scotia: Salmon, Shrin & Oreganato Bread Cru		& C	lams Broiled w/ White Wine, Lemo	n 19.95
aised Lamb Shank Serve	d over Mashed	Potat	oes & Pan Gravy	20.95
lled New York Strip w/ C	nion Rings & N	Mush	rooms	24.95