

Ahi Tuna*		18
	soned Ahi Tuna on bed of greens topped with our sweet chili glaze. I soy sauce & cucumber wasabi sauce.	
Feta Bake		
Topped wit	sh bell peppers, onions, spinach, & roasted grape tomatoes. h a melted slab of fresh cut feta.	12
Ceviche Shrimp & to	una with onion, jalapeño in a citrus marinade.	4.0
Sun-Dried	Tomato & Spinach Dip	18
		10
, ,	madewithsauteedfreshspinach,sun-driedtomatoes, n. Served with toasted bread & warm pita.	
Dip Platte		12
	un-dried tomato spinach dip, & house made basil pesto. n toasted bread & warm pita.	
	en Tomatoes	12
	ofgreentomato tossed & fried in seasoned cornmeal. In crumbled feta & balsamic glaze drizzle.	
Bruschett	a	10
6toastedcru	ustinis with fresh tomatoes, herbs, onions, & mozzarella.	
Shrimp Co		14
Eightboilea	l&chilled shrimp served with cocktail sauce.	
Crab Cake		16
	ried green tomato base topped with two crab cakes. with house made remoulade sauce.	
	ed Mushrooms	14
Ovenroaste	d,crab-stuffedbutton mushrooms topped with breadcrumbs.	



House Salad 10

Romaine & mixed greens blend with cucumbers, grape tomatoes, onions, & shredded Colby-Jack. Served with house vinaigrette.

Greek Salad 12

Romaine & mixed green blend with onions, cucumbers, grape tomatoes, olives, & feta cheese.
Served with house vinaigrette.

Caesar Salad11

Chopped romaine with house made croutons & parmesan. Tossed in house-made Caesar dressing.

EQUA L BILLIN G

Basil Pesto Pasta 15

Basil pesto served over pasta with choice of protein.

Fresh Alfredo 14

Made to order fresh alfredo over pasta with choice of protein.

Ragin' Cajun 16

Made to order cajun alfredo with peppers, onions, with choice of protein.

Puttanesca 16

Slow cooked tomato sauce with capers & black olives over pasta with choice of protein.

House Marinara 14

Red tomato sauce, slow cooked with classic Italian spices over penne pasta with choice of protein.

Optional proteins

Chicken +6
Portobello +6
Shrimp +6 Ahi
Tuna* +8
Salmon* +8

Optional proteins

Chicken +6
Portobello +6
Shrimp +6
Ahi Tuna* +8
Salmon* +8

Guests who pay with cash will recieve a Three Percent Discount.

*Consuming raw orundercookedmeats, poultry, seafoodor eggsmayincrease yourrisk offoodborne illnesses, especially if you have certain medical conditions. Kids options available. Ask your server for details.



Dean Martin Filet * Seasoned & seared filet over demi-glace, with roasted potatoes & seasonal vegetables.	34
Sammy Davis Salmon* Wild-caught salmon, seasoned & grilled, served with rice pilaf, & choice of vegetables or side house salad.	24
Nat 'King' Cole Lightlybreadedchicken breast topped with our piccata sauce, served over pasta & choice of vegetables or side house salad.	21
"New York, New York" Strip 12ozNew YorkStripservedwithroasted potatoes, & choice of vegetables or side house salad.	30
Miles Davis Mahi Wildcaught Mahi-Mahi grilled or blackened, served with rice pilaf, & choice of vegetable or side house salad.	25
Sam Cook Shrimp Scampi Buttery sauce slow cookedwith garlic & lemon over pasta. Served with a side house salad.	22
Frankie Avalon Chicken Marsala Lightlyfried chickenbreast&mushrooms cooked in a reduced marsala wine sauce served over linguine. Comes with side house salad.	23
Chuck Mangione Chicken Parmesan Handbreaded, tenderchicken breastoverlinguine. Served with a side house salad.	23
Sonny Boy Shrimp Dinner Eightshrimppreparedblackened or grilled. Comes with cocktail sauce and choice of two sides.	22
201 Spaghetti & Meatballs Tossedinour housemarinara with handrolled meatballs. Accompanied by a side house salad.	21

Automatic 18 percent gratuity will be added to parties of SIX or more.

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Bille Holiday Burger Cooked to orderwith crispy bacon & melted cheese on a brioche bun. Dressed in 201 garlic aioli, lettuce, tomato, onions, & pickles.	18
201 Chicken Sandwich Grilledchickenbreast withlettuce, tomato, onions, & 201 garlic aioli on a toasted brioche bun. Add Cheese +1, Add bacon +2	16
The Vintage Veg Open-faced brioche bun topped with portobello, roasted tomato, bell pepper, onions, sauteed spinach, sprinkle of feta, & a balsamic glaze.	14
The Desi ClassicMiami style Cuban, slow cooked pork, sweet ham, pickles, Swiss cheese, & mustard. Served on a buttered & pressed Cuban loaf.	18
Dancing Pig Slowroasted pork smothered in tangy barbecue sauce & freshly made coleslaw. Served on a toasted brioche bun.	16
The Starving Artist Wild-caught Mahi-Mahi or shrimp Po' Boy served blackened or grilled on a Cuban roll with lettuce, tomatoes, & onions. Smokin' Street Tacos	18
Wild-caughtMahi-Mahi or shrimp: Blackened or grilled with fresh spinach, red onion, & poblano crema. Served with fl our or corn tortillas.	17
Perry Como Chicken Philly Grilledchickensautéed withbell peppers, onions, & American cheese on a toasted french roll. Add bacon +2	18



Sides		à la carte	
French Fries	4	Blue cheesecrumbles	1
Garlic Mashed Potatoes	4	Sauteed Mushrooms	2
Roasted Potatoes	4	Crab Cake	6
Broccoli	4	Four Shrimp	6
Sweet Potato Fries	4	Three Bacon Strips	3
Seasonal Vegetables	4		
Asparagus	4		
Rice Pilaf	4		
House Salad	5		
Caesar Salad	6		
Greek Salad	7		

DESSERTS Root Beer Float 8

Three scoops of creamyvanilla ice-cream, Abita Louisiana Root Beer, & chocolate drizzle. Served in a frosty pint glass.

Limoncello Mascarpone Cake 10

A rich combinationofSicilian lemoninfusedspongecake & Italian mascarpone.

Topped with European white chocolate curls.

Chocolate Lava Cake A la Mode (GF) 10

Rich Chocolatecakewithmoltencenterservedwithvanilla ice cream.

Chocolate Torte(GF)9

A denseandmoistEuropean-stylecakewithrichcocoa fl avors.

Tiramisu 10

The classic Italiandessertfeaturing layers of delicateladyfingers soaked in espresso and topped with creamy mascarpone cheese.

Drinks & Non Alcoholic

Coke Products	2.95	Ray of Sunshine	4.5
Sweet & Unsweet Tea	2.95	Citrus Peach Spritz	3.5
Orange Juice	3.5	Garden Ginger Highball	5 4
Coffee	3	Lavender Lemonade	66
Abita Rootbeer	3.5	Virgin Lavender French 75	
Virgin Pina Colada	4.5	Seedlip "Gin" & Tonic	