# AstoriaGrill

### ANTIPASTI

### GARLIC BREAD

(4) fresh baked bread, Italian herb butter, mozzarella, parmigiano, marinara 12

MEATBALLS (4) house marinara, fresh mozzarella, basil, grilled bread 12

### SHRIMP COCKTAIL

(4) jumbo shrimp, house cocktail sauce, horseradish, grilled lemon 15

### ITALIAN PEPPERS

(3) banana peppers, signature meat blend, garlic and herbs, house marinara, mozzarella 12

#### **CALAMARI**

lightly fried calamari, pepperocini, house marinara, pineapple-jalapeno salsa, grilled lemon 15

#### CLAMS ROCKEFELLER

(6) baked middle neck clams, Italian herbs, panko bread crumbs, white wine, parmesan, spinach, grilled lemon 12

### BRUSCHETTA

(4) house baked crostini, tomato & roasted garlic, balsamic glaze, parmigiano 10

### ZUPPA & INSALATA

### FRENCH ONION

sweet onions, bone broth, provolone, croutons 10

### HOUSE SALAD

spring mix, candied pecans, cherry tomatoes, bell peppers, cucumbers, carrots, mozzarella, croutons, house Italian 14

### **CAPRESE**

fresh mozzarella, tomato slices, balsamic glaze, sea salt, basil oil 14

Salad Enhancements: Chicken \$9 Shrimp (3) \$14 Salmon \$15 Scallops (3) MP

PASTA

SEAFOOD PASTA

cavatappi, lobster, shrimp, clams,

tomato broth, basil, parsley,

grilled lemon 39

FETTUCCINE ALFREDO

house made alfredo sauce, parmigiano, parsley 16

### **CAESAR**

Romaine, parmigiano, toasted garlic croutons, white anchovy, caesar dressing 15

### ASTORIA WEDGE

iceberg, deviled egg spread, roasted cherry tomatoes, carrots, cucumbers, smoked prosciutto, gorgonzola crumbles, ranch dressing 16

### FRESH VEGETABLE PASTA

zoodles, tomato bruschetta sauce, basil, Portabella mushroom medley, grilled red peppers, blistered tomatoes, spinach, evoo

### LASAGNA

house marinara, ricotta cheese, spinach, mozzarella, parmigiano add meat bolognese +5 add meatballs (2) +4

### ENTREES

### WALLEYE PRIMA

lightly breaded Lake Erie Fillet, lemon butter, rice pilaf, chef's vegetable, grilled lemon 28

### DIVER SCALLOPS

creamy parmesan orzo, blistered tomatoes, artichoke hearts, basil oil, parsley, grilled lemon MP

ORECCHIETTE Italian sausage, caramelized onion, white wine cream sauce, spinach, parmigiano, basil, red pepper flakes 20

SAUSAGE

### SPAGHETTI BOLOGNESE

homemade meat sauce over pasta, fresh basil, parmigiano 18

### slow braised beef short rib, house red wine sauce, roasted carrot, chef's whipped potato 29

BRASATO DI MANZO

ASTORIA PICATTA lightly breaded chicken breast, white wine-caper butter, artichoke hearts, blistered tomatoes, chef's whipped potato 27

## MAPLE GLAZED SALMON

grilled salmon with maple glaze, rice pilaf, chef's vegetable, grilled lemon 28

### CHICKEN PARMESAN

spaghetti, house marinara, breaded chicken breast, fresh basil, fresh mozzarella 27

# STONE OVEN PIZZA

Gluten Friendly Options Avaliable

### ASTORIA PEPPERONI

house red sauce, mozzarella, old world pepperoni, basil, hot honey 18

### WILD MUSHROOM

garlic white sauce, roasted wild mushrooms, mozzarella 20

### **MARGHERITA**

house red sauce, fresh mozzarella, fresh basil 18

### CARNE

house red sauce, old world pepperoni, smoked bacon, Italian sausage, meatballs, mozzarella 20

### STEAKS AND CHOPS

Serving premium Midwest Angus Reserve Steaks and Chops, with choice of a side and petite salad

60Z OR 90Z FILET 42/52

14oz Delmonico 45

14oz N.Y. Strip 42

10oz Prime Sirloin 32 16oz Pork Porterhouse 26 Creamy Horseradish 5

Gorgonzola Butter 6

Caramelized Onion Butter 6 Sauteed Mushrooms 7

Hot Pepper Medley 7

Astoria Lobster Style 15 (3) Shrimp 14

(3) Scallops MP

### SIDES

Chef's Whipped Potato 6 Chef's Vegetable 7 Rice Pilaf 7 Parmesan Orzo 7 Spaghetti 6 Roasted Potatoes or Fries 6