



Dinner Menu

Appetizers

Italian long hot peppers with roasted garlic & melted smoked mozzarella \$6

Chilled jumbo shrimp cocktail \$14

Scallops wrapped in bacon \$10

Classic Clams casino \$12

Jumbo White Mushrooms stuffed with Prosciutto, Italian Sausage & Asiago Cheese \$10

Fried calamari with cherry peppers- saffron aioli & fresh marinara \$10

Chef's calamari- fried & tossed with hot peppers & cured olives in a white wine sauce \$15

Mussels & Clams for Two- Red, White or Diablo \$19

Dinner Salads

The Wedge- Iceberg lettuce, bacon, tomatoes, blue cheese dressing topped with crumbled gorgonzola \$9

Classic Caesar- Romaine lettuce, hand-cut croutons in a creamy Caesar dressing & shaved reggiano \$8

Spring Salad- Mixed Greens, carrots, tomatoes, celery & radish- Balsamic vinaigrette \$7

Spinach- Baby spinach, bacon, red onion, chopped egg & hand-cut croutons - warm Dijon vinaigrette \$8

Grilled Salad- Grilled Romaine lettuce, cured olive, roasted peppers with Sautéed shrimp & crab in a warm Caesar dressing - For two \$23

******Pasta Courses available upon request******

*Executive Chef * Beth Esposito*

Steaks, Chops & Racks

8 oz Teriyaki Filet \$27

12 oz Bone-in Filet- house seasoning \$43

12 oz Center Cut NY strip- balsamic glaze \$30

14 oz Frenched Bone Pork Chop- prosciutto & provolone \$28

20 oz Tomahawk Cowboy Rib Eye- smoked pepper rub \$40

22 oz Porterhouse- lemon & fresh herbs \$43

14 oz Veal Porterhouse- grilled \$34

8 Bone Rack of Lamb- mustard & herb crusted \$32

Surf & Turf- 6oz filet & 6oz lobster tail \$35

Fish

Pan seared Salmon, crusted with a horseradish - honey glaze, sautéed spinach \$19

Black & White Sesame Crusted Tuna- cold Soba noodles \$17

Crab Cakes- micro-green salad \$23

Ménage a' Trios- 6oz Filet Mignon, Pan seared Lump Crab Cake & Broiled 6oz Lobster Tail \$48

Italian Specialties

Lobster Risotto- saffron & peas \$29

Veal Milanese- sautéed cutlet, spring salad & reggiano cheese \$23

Shrimp & Scallop Diablo- hot cherry pepper, fresh marinara & spaghetti \$25

Seafood Pescatore- mixed shellfish & spaghetti-red, white or Diablo \$29

Balsamic glazed Chicken Breast- wilted spinach & roasted peppers \$24

Shredded Italian Pork- hot peppers & diced tomatoes tossed with rigatoni pasta \$17

Homemade Potato Gnocchi- pancetta & peas in a blush sauce \$19

Jumbo Lump Crab with Pencil Asparagus- in a stewed tomato cream sauce over penne \$25

Sides

Lobster mac & cheese \$15

Asiago potatoes \$8

Grilled Asparagus \$6

Roasted cauliflower \$6

Wilted spinach \$6

Sautéed mushrooms \$7

Rosemary red bliss potatoes \$7

Buttered Baby Carrots \$6

Broccoli rabe & stewed tomatoes \$8