

CREATE YOUR OWN PASTA

Create your very own signature dish by choosing one of our pastas and adding your favorite sauce
Personalize it by mixing in special ingredients to enhance the flavor even further **13.25**

PASTA (choose one)

Φ Penne Φ Fettuccine Φ Linguini Φ Angel Hair Pasta

SAUCES (choose one)

Φ Tomato Φ Marinara Φ Alfredo Φ Meat Sauce Φ Vodka Sauce
Φ Clam Sauce (Red or White) Φ Scampi (olive oil & garlic)

INGREDIENTS (choose up to three)

Φ Roasted garlic Φ Fresh spinach Φ Sun dried Tomatoes
Φ Chopped onions Φ Sliced Black Olives

TOP IT OFF (Extra Charge)

Φ Grilled chicken **4.30** Φ Shrimp **6.95**
Φ Italian sausage **3.55** Φ Meatballs **3.55**



STEAKS & CHOPS

Includes salad, rolls and butter, potato and vegetable or side of linguini.
Fruit cup or soup may be substituted for Garden, Caesar, or Greek salad.

PRIME RIB

Served with natural au jus

21.55

CENTER CUT BROILED PORK CHOPS

Center cut pork chops char-broiled and served with toasted points

18.75

CHOPPED SIRLOIN STEAK

Our juicy chopped sirloin steak char-broiled to perfection with onions, peppers, and mushrooms

17.65

NEW YORK STRIP STEAK

Choice NY strip, char-broiled to perfection

22.05

FILET MIGNON

Our most tender cut

22.70

TENDER LAMB CHOPS

With mint jelly

25.35



FROM THE SAUTÉ PAN

Includes salad, rolls and butter, potato and vegetable or side of linguini.
Fruit cup or soup may be substituted for Garden, Caesar, or Greek salad.

CHICKEN MARSALA

Boneless breast of chicken sautéed in Marsala wine with fresh mushrooms

17.65

VEAL MARSALA

Sautéed in a Marsala wine with fresh mushrooms

20.95

FLOUNDER FRANCAISE

Filet of flounder dipped in an egg batter sautéed with white wine

18.75

CHICKEN FRANCAISE

Chicken breast dipped in egg batter sautéed with white wine

17.65

CHICKEN CORDON BLU

Sautéed stuffed chicken breast with ham and Swiss cheese

17.65

