

APPETIZERS

Bella Blue Bruschetta

Roma Tomato / Basil / Red Onion / Red Pepper
Blue Cheese / Vinaigrette / Chips or Cucumber

9

Spinach Dip

Italian Cheese / Fresh Spinach / Artichokes
Chips or Cucumber

8

Banana Peppers

Banana Pepper / Italian Sausage
Mozzarella Cheese / Marinara

9

Add Baked Mozzarella

2

Butternut Squash Ravioli

Sautéed Butternut Squash / Pumpkin Seed
Butternut Squash Ravioli / Sage Butter Sauce

9

SIDE SALADS

Caesar

Romaine / Parmesan Cheese / Caesar Dressing L 5 / D 6

Mixed Green

Field Greens / Roma Tomato / Cucumber / Red Onion
Feta Cheese / Balsamic Vinaigrette L 5 / D 6

* Add any of the above side salads to an entree L 3 / D 4

Prosciutto and Fig

Field Greens / Prosciutto / Roasted Fig / Walnut
Red Onion / Goat Cheese / Balsamic Vinaigrette L 6 / D 7

Beet Salad

Field Greens / Beets / Candied Pecan / Goat Cheese
Citrus Vinaigrette L 6 / D 7

* Add any of the above side salads to an entree L 4 / D 5

Wedge Salad

Iceberg / Tomato / Dried Cranberry / Bacon / Red Onion
Crumbled Blue Cheese / Blue Cheese Dressing 8

Burrata Caprese

Burrata Cheese / Roma Tomato / Fresh Basil
Balsamic Glaze 8

ENTRÉE SALADS

Apple Walnut

Field Greens / Walnut / Grilled Granny Smith Apples
Gorgonzola Cheese / Apple Vinaigrette L 13 / D 15

Parmesan Ranch Chicken

Chicken Breast / Field Greens / Tomato / Red Onion
Cucumber / Mozzarella / Parmesan Ranch L 13 / D 15

Harvest Salad

Cranberry Glazed Chicken or / Field Greens
Toasted Pumpkin Seed / Cranberry / Cheddar Cheese
Baked Sweet Potato Fries / Balsamic Vinaigrette
Chicken L 14 / 16 Salmon D 16 / 18

Add a Protein

Grilled Chicken Breast 4 / Blackened Chicken 4
Steak 7 / Scallops 9
Sesame Crusted Tuna 9 / Jumbo Shrimp 8
Salmon 8

An 18% Gratuity will be added to all parties of 10 or more.

GF 10/2018

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PASTAS

Sausage Stuffed Chicken

Chicken Breast / Spicy Italian Sausage
Mozzarella Cheese / Brown Rice Penne
Tomato Cream Sauce L16 / D18

Steak Gorgonzola *

Sautéed Steak / Spinach / Gorgonzola Crumble
Brown Rice Penne / Gorgonzola Cream Sauce
Balsamic Glaze L15 / D17

Mediterranean Pasta

Fire-Roasted Tomato / Caramelized Onion / Spinach
Artichokes / Feta Cheese / Brown Rice Penne
White Wine / Vegetable Broth L14 / D16

Chicken Diavolo

Grilled Chicken Breast / Banana Pepper
Brown Rice Penne / Marinara L15 / D17

Spicy Shrimp and Scallop

Sautéed Jumbo Shrimp / Scallops
Brown Rice Penne / Spicy Lobster Cream Sauce
Green Onion L18 / D20

Seafood Bake

Jumbo Lump Crab / Sautéed Jumbo Shrimp
Scallops / Roma Tomato / Fresh Mozzarella
Brown Rice Penne / Pink Vodka Sauce L21 / D23

Butternut Squash Ravioli

Sautéed Butternut Squash / Pumpkin Seed
Butternut Squash Ravioli / Sage Butter Sauce L15 / D17

Mushroom Risotto

Portabella Mushroom / Oyster Mushroom
Risotto / Cream Sauce / Parmesan Cheese **Dinner Only 17**

PICK A PASTA

Brown Rice Penne L 12 / D 14

Choose a Sauce:

Marinara, Alfredo, Tomato Cream, Pink Vodka,
Spicy Lobster Cream, Spicy Marinara, Oil and Garlic or Butter
Bolognese Meat Sauce add 3

Add a Protein:

Chicken 4 / Blackened Chicken 4 / Crumbled Italian Sausage 4 / Steak 7
Shrimp 8 / Salmon 8 / Scallops 9 / Sesame Crusted Tuna 9 / Burrata 4

Add a Vegetable:

Spinach / Portabella Mushrooms / Fire Roasted Tomatoes
Roasted Red Peppers / Banana Peppers
Caramelized Red Onions / Artichokes / Capers

Per Vegetable 1
Unlimited Vegetables 4

Make it a Pasta Bake:

Pasta Topped With Shredded Mozzarella Cheese
Baked Golden Brown 2

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STEAK

Filet *

6 oz. Center Cut Filet / Herb Butter
Seasonal Vegetable / Yukon Mashed Potato 24

Grilled Ribeye*

14 oz. Ribeye / Herb Butter
Seasonal Vegetable / Yukon Mashed Potato 27

Steak Accompaniments

Cajun Crab Cream Sauce 6 / Scallops 9
Crab Stuffed Shrimp 9 / Mushroom Compote 4
Crumbled Blue Cheese 4 / Buttered Langoustine 6

SEAFOOD

Cranberry Salmon *

Grilled Salmon / Almonds
Dried Cranberry Herb Butter Sauce
Seasonal Vegetable / Yukon Mashed Potato 21

Mediterranean Salmon *

Grilled Salmon / Fire Roasted Tomato
Roasted Red Pepper / Caper / Artichoke
Sage Butter Sauce / Seasonal Vegetable
Yukon Mashed Potato 21

Sesame Crusted Ahi Tuna*

Sesame Coated Ahi Tuna / Sweet Chili Glaze
Green Onion / Brown Rice Penne
Spicy Oil & Garlic 22

Grilled Salmon *

Seasoned Grilled Salmon
Seasonal Vegetable / Yukon Mashed Potato 20

VEAL

Veal Parmesan

Sautéed Veal Medallion / Mozzarella
Brown Rice Penne / Marinara 19

Veal Piccata

Sautéed Veal Medallion / Caper
Lemon Butter Cream Sauce / Brown Rice Penne 19
Alfredo

CHICKEN

Tomato Basil Chicken

Sautéed Chicken / Warm Bruschetta
Shaved Parmesan
Fire-Roasted Tomato Basil Risotto 18

Balsamic Chicken

Balsamic Marinated Chicken Breast
Balsamic Glaze / Seasonal Vegetable
Yukon Mashed Potato 17

Chicken Parmesan

Grilled Chicken Breast / Mozzarella
Brown Rice Penne / Marinara 18

Chicken Piccata

Sautéed Chicken Breast / Caper
Lemon Butter Cream Sauce / Brown Rice Penne
Alfredo 18

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