

## *Appetizers*

### *Shrimp Cocktail*

5- Large 13/15 count Tiger shrimp with  
cocktail Sauce \$10

### *Arancini Balls*

2- Large rice balls stuffed with prosciutto  
and mozzarella cheese, rolled in panko and  
deep fried golden brown. Served atop  
house made marinara sauce \$8

### *Spinach Dip*

Creamy 3-cheese spinach dip served with  
garlic buttered toasted  
Artisan Bread slices \$8

### *Calamari*

Lightly battered and deep fried placed over  
puttanesca sauce (tomatoes and garlic are  
simmered with anchovies, capers, black  
olives and a touch of cayenne to  
make a sassy sauce \$11

## *Salads*

### *House Salad*

Spring /hardy mix blend, red onions,  
sliced tomatoes with white balsamic  
shallot vinaigrette and house  
made croutons \$3

### *Wedge Salad*

Mini romaine wedge is pan grilled until  
slightly wilted topped with  
bruschetta mix, blue cheese crumbles,  
bacon and then drizzled with our  
balsamic reduction \$7

### *Spinach Salad*

Fresh organic baby spinach with  
hardboiled dilled egg, red onion, walnuts,  
bacon, topped with our house made hot  
bacon dressing \$8

### *Caesar Salad*

Chopped Mini Romaine tossed with  
parmesan cheese, croutons and our own  
house made Caesar dressing \$7



## *Entrees*

### *Fresh Fish of the Week*

#### *Salmon*

From the deepest coldest North Atlantic waters,  
flown here packed on ice,  
Hand-cut and cooked to perfection \$22

#### *Oven Roasted Chicken Breast*

Marinated 24 hours in our private recipe,  
we begin with two raw, skin on breasts placed in our  
convection roasting oven until golden brown. This process takes  
20 minutes, served with pineapple-apple salsa and our house  
made honey mustard \$16

#### *Stuffed Ravioli with Langostino Sauce*

Handmade ravioli stuffed with a blend of spinach and  
Creamed cheese, langostino's sautéed in our  
Wine, butter and garlic sauce \$18

#### *Fettuccini Alfredo*

Fettuccini, roasted tomato, wild mushroom blend and  
spinach served with a creamy four cheese alfredo sauce \$11.  
Add a Chargrilled Chicken Breast \$5

#### *Filet Mignon*

8 oz. Illinois certified Angus Filet, 1<sup>st</sup> cuts from  
the Famous "Linz Meats of Chicago"  
The most tender beef cut, lean and succulent \$35

#### *Shrimp Scampi*

5 large Tiger Shrimp oven roasted  
with butter, garlic, white wine and herbs \$16