

STARTERS

FRIED GREEN TOMATOES

breaded, fried in olive oil topped with cheese and marinara 13

STEAK MARTINI *

mashed potatoes, steak tips, bacon, bleu cheese & a sweet port wine glaze 11

MUSSELS *

1 pound of mussels steamed in white wine, garlic, chorizo and roasted tomatoes 14

PESTO BRUSCHETTA

toast points, tomato basil relish, pesto and fresh parmesan cheese 11

BEEF CARPACCIO *

raw tenderloin with capers, lemon, sea salt, olive oil and drizzled with a balsamic glaze 15

CRAB CAKES *

homemade, tender lump crab cakes with a remoulade sauce 14

SWEET CHILI SHRIMP *

sautéed shrimp tossed in a sweet chili sauce 13

BACON & BLACKBERRY FLATBREAD *

blackberry, cottage bacon, garlic herb spread, arugula, caramelized shallots, goat cheese and balsamic glaze 15

CAPRESE FLATBREAD

roasted tomatoes, melted mozzarella with fresh basil, garlic and olive oil 14

CAPRESE SALAD

hot house vine-ripened tomatoes, fresh mozzarella, basil pesto & olive oil drizzled with a balsamic glaze 14

CHARCUTERIE BOARD

seasonal meats, artisan cheese, olives, pepper drops and crackers 14

GREENS

Includes Italian Flat Loaf Bread

CRAB CAKE SALAD *

tomato basil relish topped crab cakes over mixed greens with a mango vinaigrette and crumbled goat cheese 16

SHRIMP SALAD *

shrimp, blackberries, onions and candied pecans with a white balsamic vinaigrette, and mixed greens topped with crumbled goat cheese 16

ROMAINE WEDGE SALAD *

baby romaine wedges, roasted red tomatoes, cottage bacon, bleu cheese and onion served with parmesan peppercorn dressing 15

COMFORT FOOD

SHRIMP FRA DIAVOLO *

"The DEVIL'S Shrimp" sautéed in Pepper Vodka with red pepper flake, chopped tomatoes, onions and basil tossed with pasta 26

LOBSTER RAVIOLI *

squid ink striped lobster filled pasta, roasted vegetables, tossed in a light lobster sauce 27

LINGUINE AND MEATBALLS *

an old stand by - tossed in our made from scratch marinara 19

MILE-HIGH MEATLOAF *

homemade beef & pork meatloaf served over cornbread, piled high with garlic mash 21

OUR FAMOUS LASAGNA *

hand rolled with fresh cheese, beef & mild Italian sausage, with our house red sauce 21

GARLIC & SPINACH TORTELLONI

garlic and spinach tortelloni with roasted peppers & zucchini tossed in pesto 20

~ add Tuscan chicken 4 *

~ add salmon filet 12 *

VEGAN RAVIOLI

Tofu stuffed ravioli sautéed with roasted vegetables, walnuts and kale pesto 19

*** = Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.**

SEAFOOD

BRUSCHETTA SALMON *

pan seared served with asparagus , tomato relish and finished with a drizzle of balsamic glaze 28

FRESH SEA SCALLOPS *

seared & served over sweet pea pancetta risotto 31

SEAFOOD PASTA AGLIO *

shrimp, scallops & lobster tossed with bell peppers in a spicy garlic olive oil with linguine pasta 31

CEDAR PLANKED WALLEYE *

finished with brown butter & candied pecans served with asparagus 28
(May Contain Small Bones)

CHILEAN SEABASS *

pan seared served with Kalamata olives, roasted tomatoes, artichokes, garlic olive oil and broccolini 35

BUTCHER BLOCK

ESPRESSO STEAK *

6 oz. grilled filet mignon encrusted in espresso ground coffee, with a caramelized shallot and a port wine sauce served with garlic mashed potatoes 35

FILET MIGNON & SHRIMP *

filet mignon, sautéed shrimp, Riesling-garlic butter and mashed potatoes
~4 oz. filet & 4 shrimp 28
~6 oz. filet & 4 shrimp 37

JACK DANIELS PORTERHOUSE *

20 oz. grilled porterhouse served with roasted red potatoes 38

JUST A PLAIN FILET *

6 oz. grilled filet mignon served with asparagus 34

BLACKBERRY PORK RIBEYE *

8 oz. pork ribeye served over roasted red potatoes finished with a blackberry bourbon glaze 26

FREE-RANGE CHICKEN PICCATA *

all-natural chicken breast sautéed with capers, artichokes, lemon, white wine and roasted potatoes 22

FREE-RANGE CHICKEN MARSALA *

all-natural chicken breast sautéed in marsala sauce with mushrooms & onions served over garlic mashed 22

PORK OSSO BUCO *

slow roasted pork shank served over garlic mash potatoes with a cider glaze 29

VEAL PARMESAN *

sautéed breaded cutlet finished with mozzarella over pasta 27

ON THE SIDE

SWEET PEA PANCETTA RISOTTO

7

ROASTED RED POTATOES

5

GARLIC MASHED POTATOES

5

ASPARAGUS

5

BROCCOLINI

5

SOUP BOWL OF THE DAY!

5

SMOKED BLUE CHEESE

3

SAUTEED ONIONS

3

SAUTEED MUSHROOMS

3

FIVE (5) SAUTEED SHRIMP *

10

TWO (2) SEARED SCALLOPS *

12

House Salad & Italian Flat Loaf Bread is served with all entrees.

An 18% gratuity will be added to groups of 6 or more

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