
STARTERS

FRIED GREEN TOMATOES

breaded, fried in olive oil topped with cheese and marinara 12

STEAK MARTINI *

mashed potatoes, steak tips, bacon, bleu cheese & a sweet port wine glaze 10

MUSSELS *

1 pound of mussels steamed in white wine, garlic, chorizo and roasted tomatoes 13

PESTO BRUSCHETTA

toast points, tomato basil relish, pesto and fresh parmesan cheese 10

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 13

SWEET CHILI SHRIMP *



sautéed shrimp tossed in a sweet chili sauce 12

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 15

SHRIMP SALAD *



shrimp, blackberries, onions and candied pecans with a white balsamic vinaigrette, and mixed greens topped with crumbled goat cheese 15

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 25

LOBSTER RAVIOLI *

squid ink striped lobster filled pasta, roasted vegetables, tossed in a light lobster sauce 26

LINGUINE AND MEATBALLS *

an old stand by - tossed in our made from scratch marinara 18

MILE-HIGH MEATLOAF *

homemade beef & pork meatloaf served over cornbread, piled high with garlic mash 20

OUR FAMOUS LASAGNA *

hand rolled with fresh cheese, beef & mild Italian sausage, with our house red sauce 20

GARLIC & SPINACH TORTELLONI

garlic and spinach tortelloni with roasted peppers & zucchini tossed in pesto 19

~ 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 27

FRESH SEA SCALLOPS *

seared & served over sweet pea pancetta risotto 29

SEAFOOD PASTA AGLIO * 
shrimp, scallops & lobster tossed with bell peppers in a spicy garlic olive oil with linguine pasta 30

CEDAR PLANKED WALLEYE *

finished with brown butter & candied pecans served with asparagus 27
(May Contain Small Bones)

CHILEAN SEABASS *

pan seared served with Kalamata olives, roasted tomatoes, artichokes, garlic olive oil and broccolini 34

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 34

FILET MIGNON & SHRIMP *

filet mignon, sautéed shrimp, Riesling-garlic butter and mashed potatoes
~4 oz. filet & 4 shrimp 27
~6 oz. filet & 4 shrimp 36

JACK DANIELS PORTERHOUSE *

20 oz. grilled porterhouse served with roasted red potatoes 37

JUST A PLAIN FILET *

6 oz. grilled filet mignon served with asparagus 33

BLACKBERRY PORK RIBEYE *
8 oz. pork ribeye served over roasted red potatoes finished with a blackberry bourbon glaze 25

FREE-RANGE CHICKEN PICCATA *

all-natural chicken breast sautéed with capers, artichokes, lemon, white wine and roasted potatoes 21

FREE-RANGE CHICKEN MARSALA *

all-natural chicken breast sautéed in marsala sauce with mushrooms & onions served over garlic mashed 21

PORK OSSO BUCO *

slow roasted pork shank served over garlic mash potatoes with a cider glaze 28

VEAL PARMESAN *

sautéed breaded cutlet finished with mozzarella over pasta 26

ON THE SIDE

SWEET PEA PANCETTA RISOTTO	7	SMOKED BLUE CHEESE	3
ROASTED RED POTATOES	5	SAUTEED ONIONS	3
GARLIC MASHED POTATOES	5	SAUTEED MUSHROOMS	3
ASPARAGUS	5	FIVE (5) SAUTEED SHRIMP *	10
BROCCOLINI	5	TWO (2) SEARED SCALLOPS *	10
SOUP BOWL OF THE DAY!	5		

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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