

## SMALL PLATES

### Chicken Wings

*10 Jumbo Wings*

11

### Boneless Wing Bites

*half a pound*

9

### Buffalo Shrimp

*6 jumbo shrimp served in mild buffalo sauce*

9

### Buffalo Cauliflower Bites

*half a pound*

9

### Skillet of Fried Meatballs

*Fried in olive oil and garlic*

9

### Arancini

*Cheese stuffed risotto balls*

10

### Pierogies

*Handmade pierogies sautéed in butter and onions*

6

### Fried Cheese

*Hand Breaded Mozzarella square fried and served with Marinara sauce*

9

### Fried Calamari

*peppers and balsamaic glaze drizzle*

13

### Pretzel Bites

*Basket of Pretzel Bites served with cheese sauce and honey mustard \$7*

### Spinach Artichoke Dip

*Crock of warmed spinach, garlic, artichokes, triple cheese mixture served with house made chips \$10*

## WING SAUCE

Hot or Mild  
Honey Mustard  
Garlic Parm  
Hot Garlic Parm

BBQ  
Mango Habenero  
Honey Hot

Bourbon Street  
Gold Fever  
Thai Sweet n Hot  
Porketta

## QUESADILLAS

**SOUR CREAM, SALSA, SHREDDED CHEESE  
SHREDDED LETTUCE AND JALAPENOS ON THE SIDE**

### Shrimp Quesadilla

*large gulf shrimp hand split down the middle, Monterey jack and Cheddar cheese*

15

### Philly Steak Quesadilla

*Philly Steak, Monterey jack and Cheddar*

15

### Buffalo Chicken Quesadilla

*Shredded Chicken, Buffalo Sauce Monterey jack and Cheddar cheese*

13

### Chicken Quesadilla

*Shredded Chicken, Monterey jack and Cheddar cheese*

13

### Cheese Quesadilla

*Monterey jack and Cheddar cheese*

10

**20% gratuity added to Split Checks and Tables of 8 or more**

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

# Soup, Salad and sides

## Chicken Pastina Soup

4

## French Onion Soup

6

## Side Salad

3



## Caesar Salad

*Romaine Lettuce w hard boiled egg, croutons, Parmesan cheese tossed in our own dressing*

8



## Fire Seared Apple Walnut

*Mixed greens, seared apples, walnuts, roasted pumpkin seeds and served with our Roasted Apple vinegrette*

11



## Petite Filet Mignon Caesar Salad

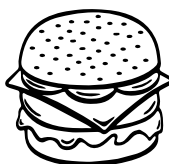
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## Smoked Pulled Pork

*with sweet bbq sauce*

11



## Sliced Petite Filet

*Thinly sliced petite tenderloin with side of aujus*

15

## Steak n Cheese Hoagie

*8 inch hoagie Philly steak*

12

## Buffalo Chicken Hoagie

*Breaded Chicken with mild buffalo sauce*

12

## Buffalo Chicken Caesar Salad

12

## Grilled Chicken Caesar Salad

12

## Buffalo Shrimp Caesar Salad

12

## Grilled Shrimp Caesar Salad

12

## Crab Cake Caesar Salad

14

## Salmon Caesar Salad

20



## Chicken Parm Hoagie

*Breaded Chicken, Marinara sauce and Melted cooper cheese*

12

## Meatball Hoagie

*Meatballs with marinara melted cooper cheese*

12

## Chicken n Cheese Hoagie

*8 inch hoagie Philly Chicken steak*

12

## Hamburger or Cheeseburger

*Angus ground beef*

11 12

**SKIP THE FRIES SAVE \$3**



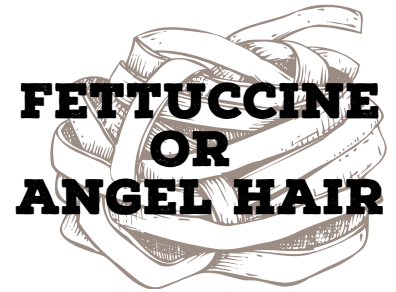
# ENTREES



**INCLUDES SOUP OR SALAD AND A CHOICE OF SIDE**

**SKIP THE SIDE SALAD SAVE \$2**

**SKIP THE SIDE DISH TAKE \$2 OFF YOUR ENTREE**



## CHICKEN STRIPS MARSALA

*Sweet marsala wine and mushrooms*

21

## CHICKEN PARM

*Breaded Chicken Breast with Marinara, and lots of cheese*

21

## CHICKEN FRANCAISE

*Egg dipped and sautéed with lemon and garlic*

21



## FETTUCCINE AND MEATBALLS

*Fettuccine with Nannas Sunday sauce or Marinara*

12

## FETTUCCINE ALFREDO

*Fettuccine with our creamy alfredo sauce*

15

## GRILLED CHICKEN FETTUCCINE ALFREDO

*Grilled Chicken served atop fettuccine with our creamy alfredo sauce*

17

## GNOCCHI WITH MEATBALLS

*Potato and cheese pasta dumpling served in your favorite sauce*

14

## LOBSTER RAVIOLI

*Maine Lobster meat and cheese stuffed in a pasta pillow*

19

## FAROE ISLAND SALMON

*Broiled with Lemon and Butter 25*

*Pistachio Crusted with raspberry maple sauce 25*

*Add Jameson or Jack Daniels Sauce 3*



## CRABBY CAKES

*Scallops, shrimp and crab breaded and pan fried served with tartar sauce*

23

## SEARED SCALLOPS

*seared in browned garlic butter served over yellow rice*

23

## LOBSTER MILANASE

*Three breaded 3 ounce lobster tails tossed with garlic, lemon, white wine, basil, a touch of oregano and lots of Romano cheese sprinkled on top*

28

