

### APPETIZERS

<b>DEVEILED EGGS</b>	9.95
Staple of picnics and family gatherings, makes a comeback with capers	
<b>ONION BATTERED GREEN BEANS</b>	11.95
Refreshing cucumber wasabi dip	
<b>SHISHITO PEPPERS</b>	12.95
Japanese peppers, with soy, sesame seeds, parmesan	
<b>CALAMARI TEMPURA</b>	13.95
Hand cut in light crispy batter, with pickled ginger aioli and house made cocktail sauce	
<b>SHRIMP COCKTAIL</b>	19.95
Cold gulf shrimps (5), house made cocktail sauce	

### SALADS

<b>CHOPPED SALAD</b>	8.95
Romaine, Iceberg, tomato, red cabbage, carrots, red onion, blue cheese, tossed with ranch. <i>Bacon add 2.50</i>	
<b>BLT WEDGE</b>	12.95
Chilled Iceberg, Applewood smoked bacon, blue cheese, Chopped tomatoes, creamy ranch	
<b>CAESAR SALAD</b>	11.95
Hearts of romaine, handmade garlic croutons, tossed In Chef's Caesar dressing, topped with Parmesan.	

### PASTAS

*Pasta dishes include homemade bread upon request*

*Chef's soup or house salad (add blue cheese+2.50)*

<b>PASTA BOLOGNESE</b>	29.95
Requiring hours of loving attention, rich meaty red sauce Is a popular dish from Bologna, Penne Pasta & garlic bread	
<b>SEAFOOD PASTA</b>	33.95
Sautéed shrimp, scallops, sundried tomatoes, spinach, mushrooms, in garlic butter topped with a little parmesan cheese	
<b>SHRIMP SCAMPI con LINGUINE</b>	33.95
Perfect marriage, garlic, butter, white wine, herbs	
<b>MEDITERRANEAN CHICKEN PASTA</b>	30.95
This Healthy dish is served with Penne, grilled chicken breast, roma tomatoes, artichoke hearts, Kalamata olives, spinach, capers, roasted red bell peppers, tossed with extra virgin olive oil and parmesan cheese	

Split charge = \$14.95 Includes your own soup or salad, starch and vegetables.

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please remember to **wear your masks whenever you are not at your table and social distance.**

**We are dedicated to ensure the safety for our customers and employees.**

## FROM THE LAND

*Entrees include homemade bread, upon request*

*Chef's soup or house salad (add blue cheese+2.50)*

**FILET MIGNON** 44.95

Tender center cut 8 oz Midwest corn fed filet,  
Cabernet demi-glace. Blue cheese crust add 3.00

**BONELESS BEEF SHORT RIBS** 33.95

Braised in beef stock, cabernet sauvignon, and  
garlic until tender, served with mashed potato

**PORK CHOP alla MILANESE** 32.95

Pounded and lightly breaded, this bone-in Chop is  
served with Linguine Marinara

**VEAL CALVES LIVER** 31.95

Sautéed onions and crispy Applewood smoked bacon

**SOUTHERN FRIED CHICKEN** Rooster (5) 30.95

Buttermilk battered, fried to a Hen (3) 27.95

crispy golden brown, mashed potato and chicken gravy

ALL WHITE MEAT add 4.95

**PICCATA** Chicken 30.95

Sautéed in lemon, butter, white wine, Veal 39.95

and capers, served with garlic pasta

## FROM THE SEA

**SAUTÉED SOLE** 30.95

Most popular fish, this local favorite, sautéed and  
served with lemon, butter, caper sauce

**CRISPY PANKO SOLE** 31.95

Encrusted with Japanese breadcrumbs, lemon beurre blanc

**STEVE'S BROWN BUTTER SOLE** 32.95

Presented on a bed of mashed potatoes, sautéed garlic

Spinach, and browned butter sauce

**CALAMARI STEAK – ABALONE STYLE** 31.95

Tender calamari, breaded, served with lemon, butter, caper

**FRESH GRILLED SALMON- TOKYO STYLE** 32.95

Finished with a soy-ginger glaze, topped with sesame seeds

Garnished with shishito peppers add 3.95

**SIMPLY GRILLED upon request**