

## *Appetizers*

### **CALAMARI**

LIGHTLY BREADED, ROASTED PEPPERS, SWEET & SPICY SAUCE \$11

### **SHRIMP COCKTAIL**

HOUSE MADE COCKTAIL SAUCE WITH HORSERADISH \$13

### **CRAB CAKE**

PAN SEARED, ORZO SALAD, LIME AIOLI \$12

### **SLICED BOCCE BALL**

HOUSE MADE MEATBALL, TRIVS MARINARA, SHAVED PARMESAN, RICOTTA, FRESH BASIL \$8

### **SAUSAGE & PEPPERS**

ITALIAN SAUSAGE, RED & GREEN PEPPERS, TRIVS MARINARA, GRATED PARMESAN \$13

## *Soups & Salads*

### **LOBSTER BISQUE**

CUP \$4  
BOWL \$7

### **WEDDING SOUP**

CUP \$3  
BOWL \$5

### **HOUSE**

MESCLUN GREENS, CANDIED PECANS, CUCUMBERS, CARROTS,  
HOUSE MADE BALSAMIC DRESSING \$6

### **CAESAR**

CHOPPED ROMAINE, SHAVED PARMESAN,  
HOUSE MADE CAESAR DRESSING, HERB CROSTINI \$6

### **WEDGE**

ICEBERG LETTUCE, RED ONIONS, SMOKED BACON, EGG, CUCUMBERS,  
HOUSE MADE BLEU CHEESE DRESSING \$6

## *Poultry & Pasta*

### **CHICKEN PICCATA**

LIGHTLY FLOURED PAN SEARED, ARTICHOKE, CAPERS,  
OVER LINGUINE TOSSED IN A WHITE WINE BUTTER SAUCE, GRATED PARMESAN \$20

### **LOBSTER RAVIOLI**

LUMP LOBSTER, SPINACH & SWEET CORN TOSSED IN A  
GARLIC CREAM SAUCE, SHAVED PARMESAN \$26

### **LASAGNA**

LAYERED WITH BEEF, PORK, VEAL, SPINACH, RICOTTA CHEESE,  
TRIVS MARINARA, SHAVED PARMESAN \$20

### **BOCCE BALL**

10 OZ HOUSE MADE MEATBALL SERVED OVER LINGUINE,  
TRIVS MARINARA, GRATED PARMESAN \$20

### **TRIVS PARMESAN**

HAND BREADED, MELTED PROVOLONE,  
SERVED OVER LINGUINE, TRIVS MARINARA, GRATED PARMESAN

VEAL \$24

CHICKEN \$20

EGGPLANT \$20

## *Steaks & Chops*

### **8 OZ. CENTER CUT FILET**

REDSKIN WHIPPED POTATOES, SAUTÉED CARROTS,  
PEPPERCORN DEMI \$34

### **12 OZ. STRIP STEAK**

REDSKIN WHIPPED POTATOES, SAUTÉED ASPARAGUS,  
SALT AND PEPPER DEMI \$28

### **STEAK LINDA**

HAND BREADED 12 OZ. STRIP STEAK, REDSKIN WHIPPED POTATOES,  
SAUTÉED ASPARAGUS, MUSHROOM GRAVY \$28

### **16 OZ. GRILLED LAMB RACK**

POTATO GRATIN, SAUTÉED CARROTS, CABERNET DEMI \$38

### **16 OZ. GRILLED PORK CHOP**

REDSKIN WHIPPED POTATOES, SAUTÉED ASPARAGUS,  
SALT AND PEPPER DEMI \$22

### **ADD TO ANY ENTRÉE:**

JUMBO SEA SCALLOPS-\$12

SCAMPI-\$13

## *Seafood*

### **CARAMELIZED SALMON**

VEGETABLE BASMATI RICE, SAUTÉED ASPARAGUS,  
HORSERADISH CHIVE OIL \$24

### **SCAMPI**

THREE PAN SEARED JUMBO SCAMPI, SWEET CORN RISOTTO, SAUTÉED CARROTS,  
SWEET SHALLOT BEURRE BLANC \$28

### **SEAFOOD RISOTTO**

SAUTÉED SHRIMP, SCALLOP & LOBSTER, SERVED OVER SPINACH RISOTTO, FINISHED  
WITH A LOBSTER CREAM SAUCE & CHIVE OIL \$29

### **LAKE ERIE WALLEYE**

BASIL CRUSTED, PARMESAN TOMATO RISOTTO,  
SAUTÉED ASPARAGUS, BALSAMIC REDUCTION \$24

### **ALMOND CRUSTED SEA SCALLOPS**

SPINACH RISOTTO, SAUTÉED CARROTS, PORT WINE REDUCTION \$26

## *House Made Desserts*

NEW YORK STYLE CHEESECAKE

CRÈME BRULÉE

CHOCOLATE CHIP CANNOLI