

Appetizers:

N.Y. CRAB CAKES

4 large hand-breaded crab cakes served with remoulade sauce. \$13

CALAMARI

5 hand-breaded calamari strips fried to a golden brown. Served with a lemon caper aoli and our homemade marinara. \$12

BREADED MOZZARELLA

3 pieces of breaded mozzarella fried to a golden brown and sided with homemade marinara. \$10



SAUTEED BLACKENED MUSHROOMS

Fresh button mushrooms sauteed in garlic butter, blackening spice, deglazed with white wine and finished with a touch of cream. \$12

ALMOND ENCRUSTED CHICKEN FINGERS

Plump chicken tenders dipped in flour, buttermilk, crispy flakes and almonds. \$12

Beef and Seafood:

Served with potato or vegetable du jour

Sauteed mushrooms, Onions, and Peppers (\$1 each)

Enhance your steak entree for \$2.95

DeBurgo Browned garlic, basil, and dry vermouth

Au Poive Green peppercorn and brandy cream

Formaged Browned Bleu Cheese

RIBEYE

12 oz strip broiled over an open flame to enhance its natural flavors \$27

PETITE FILET

This 6 oz tenderloin may be petite but the flavor makes up for it \$23

ASIAGO ENCRUSTED BONELESS PORK CHOPS

Two boneless encrusted pork chops pan seared in olive oil. Finished with a roasted red pepper cream. \$20

JACK DANIEL BOURBON PORK CHOPS

Two grilled boneless chops. Finished with in house jack sauce. \$20

BLACK AND GOLD PORK CHOPS

Two blackened boneless chops topped with light Cajun mushroom cream. Finished with fresh mango. \$20



SURF & TURF

Iowa Top sirloin, served with your choice of grilled salmon, broiled or fried shrimp \$24 (make your sirloin 6 oz filet \$4)

STUFFED SALMON WITH APRICOT

Center cut salmon stuffed with artichoke, spinach, and Cream cheese, finished with an apricot glaze \$23

ATLANTIC SALMON

Center cut salmon available grilled, teriyaki glazed, Jack Daniel sauce, or Cajun \$22

SHRIMP, CHICKEN OR SALMON RISOTTO

Authentic Italian arborio rice cooked al dente with asparagus and finished with Romano cheese. Served with fresh vegetables. \$19

SCALLOPS A LA PROVENCAL

Lightly floured pan seared scallops in butter with garlic, shallots, white wine and a touch of lemon. \$24

Pasta and Chicken:

Served with potato or vegetable du jour

BELLA PASTA

Penne pasta tossed with olive oil, browned garlic, shitake Mushrooms, roasted red pepper, spinach, and a pinch of Romano cheese. \$17
Spice it up with Graziano sausage \$3

SUN DRIED TOMATO PESTO

Penne Pasta sauteed with browned garlic and homemade Sun dried tomato pesto. Finished with cream and Romano cheese. \$17
Add Chicken \$4 or Shrimp \$5

CAVATELLI

Penne pasta tossed with Graziano sausage, homemade Marinara, and ricotta cheese. Smothered with mozzarella \$17

BROCCOLI ALFREDO

Broccoli sauteed in butter, garlic, And a pinch of red pepper flakes. Finished with cream and cheese. With Chicken \$17 With Shrimp \$18 With Salmon \$18



SHREVEPORT PASTA

with choice of Chicken, Shrimp, Salmon, or Sirloin Steak. Fettuccine sauteed with chicken, mushrooms, asparagus, zucchini, roasted red pepper, wilted spinach, Cajun spice, and topped with Romano cheese. \$19

CHICKEN PARMESAN

Boneless chicken breast lightly breaded, sauteed in olive oil. Finished with mozzarella and our homemade marinara. Sided with fettuccine. \$19

CHICKEN PICCATA

Boneless chicken breast dusted with flour and pan seared. sauteed with butter and capers. Deglazed with white wine and lemon, and sided with fettuccine. \$18

GORGONZOLA PORK CHOPS

Two 6oz chops topped with homemade sun-dried tomato pesto and browned Gorgonzola cheese. Served with 1 side. \$20

CHICKEN COQ AU VIN

Lightly floured, pan seared chicken with bacon, onions, mushrooms, and Thyme. Deglazed with red wine. Served over Fettuccine. \$18

Sandwiches:

ALL AMERICAN BURGER

½ lb of American Beef. \$10 Add cheese \$.50 Add bacon \$1

PORK TENDERLOIN

Grilled or breaded. \$11

STEAK SANDWICH

8 oz prime sirloin broiled to perfection topped with sauteed mushrooms and onions \$14

PHILLY CHEESESTEAK

...Mike is from Philly and knows Philly's \$11`

Sandwiches come with one side



POTATO du jour
VEGETABLE du jour
Wild Rice or French Fries
Add soup – cup \$3 or bowl \$4
or salad - \$2
Wedge - \$8.95



Most of our dishes can be prepared as a Gluten Free item. Ask your server for details.

**Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.