

## Appetizers:

### NY 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 PROVOLONE

4 pieces of breaded provolone fried to a golden brown and sided with homemade marinara. \$11

### 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

### ESCARGOT BOURGOGNE

Plump French snails served in its own shell. Stuffed with garlic infused butter, shallots, parsley and finished with Pernod. \$13



## 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

### GORGONZOLA PORK CHOPS

Two boneless pork loin chops topped with homemade sun-dried tomato pesto and browned Gorgonzola cheese. \$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 \*\*\*SPICY

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

### NEW YORK STYLE CHEESE RAVIOLI

Jumbo handmade cheese stuffed ravioli. Finished with a traditional Marinara. \$18

### SHREVEPORT PASTA

with choice of Chicken, Shrimp, Salmon, or Sirloin Steak. Fettuccine sauteed with 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



## Sandwiches:

### ALL AMERICAN BURGER

½ lb of American Beef. \$11 Add cheese \$.50 Add bacon \$1

### PORK TENDERLOIN

Grilled or breaded. \$12

### 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" \$12`

### Sandwiches come with one side

### JUMBO SALAD

Finished with choice of Almond crusted chicken fingers, grilled chicken breast, or sirloin steak. \$14



### SIDES

Wild Rice, Baked Potato,  
Or French Fries  
POTATO du jour  
VEGETABLE du jour

Add soup – cup \$3 or bowl \$4  
or salad - \$2

### HOMEMADE

### SALAD

### DRESSINGS:

Creamy Parmesan  
Blue Cheese Vinaigrette  
Maytag Blue Cheese  
Caesar  
Honey Mustard  
Ranch  
French  
Thousand Island  
Italian



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.

\*\*\*\*All seafood cooked to medium\*\*\*\*