

Appetizers:

NY CRAB CAKES

4 large hand-breaded crab cakes served with remoulade sauce. \$12

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

SHRIMP BRUSCHETTA

Four toasted crostini topped with shrimp, Roma tomato, sweet basil pesto and cheese. \$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 Melted 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

SIRLOIN

7oz sirloin grilled to perfection \$16

BLUEBERRY PORK CHOPS

Two grilled boneless pork loins. Finished with a blueberry demi-glaze \$18

JACK DANIEL BOURBON PORK CHOPS

Two grilled boneless chops. Finished with in house jack sauce. \$18

PORK NEPTUNE

Two medallions of pork lightly floured and pan seared with shrimp, shallot, Mushroom deglazed with white wine, lemon, touch of cream. Sided with Fettuccine \$18

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 \$22

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. \$18

SHRIMP CHANTILLY

Five shrimp stuffed with crab meat. Finished with a citrus aoli. \$19



Pasta and Chicken:

Served with 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

Tortellini Pasta sauteed with browned garlic and homemade Sun dried tomato pesto. Finished with cream and Romano cheese. \$15
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 \$16 With Shrimp \$17 With Salmon \$17

NEW YORK STYLE CHEESE RAVIOLI

Jumbo handmade cheese stuffed ravioli. Finished with a house Marinara. \$17

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. \$18

CHICKEN PARMESAN

Boneless chicken breast lightly breaded, sauteed in olive oil. Finished with mozzarella and our homemade marinara. Sided with fettuccine. \$17

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. \$17



Sandwiches:

ALL AMERICAN BURGER

½ lb of American Beef. \$11 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 \$13

PHILLY CHEESESTEAK

...Mike is from Philly and knows "Philly" \$11

GYRO

Seasoned lamb with onion and tomato. Topped with tzatziki sauce and wrapped in warm pita bread. \$11

SOUTHWEST CHICKEN

Lightly floured chicken breast. Topped with pico de Gallo, avocado, chipotle ranch. \$11

ITALIAN SAUSAGE

Graziano sausage. Topped with peppers, mushrooms, onions. Baked with mozzarella cheese. \$11

Sandwiches come with one side

JUMBO SALAD

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



<p>SIDES: Wild Rice Baked Potato French Fries POTATO du jour VEGETABLE du jour</p> <p>Add soup – cup \$3 bowl \$4</p> <p>salad - \$2</p>	<p>HOMEMADE DRESSINGS: Creamy Parmesan Blue Cheese Vinaigrette Maytag Blue Cheese Caesar Honey Mustard Ranch French Thousand Island Italian</p>	<p>INDIVIDUAL PIZZA</p> <p>Crack Pizza (house specialty) grilled chicken, bacon, Roma tomatoes, pesto, 3 cheese blend. \$11</p> <p>Cheese Pizza \$9 Toppings \$.50 ea.</p> <p>Sausage Pepperoni Grilled chicken Mushrooms Onions Black olives Green peppers Spinach</p>
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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****