

# SOUP

---

## SOUP OF THE DAY

Daily cooked homemade soup. Ask our friendly servers for more details. (\$5.99)

# APPETIZERS

---

## STUFFED PORTABELLA MUSHROOM

Grilled portabella mushroom cap stuffed with Mozzarella and Parmesan cheese. (\$7.99)

## PROVOLLETA

Aged provolone, baked, topped with extra virgin olive oil, oregano and diced tomatoes. (\$8.99)



## BLOODY MARY SHRIMP SHOOTERS

Delicious jumbo cocktail shrimp served with our home made virgin bloody mary mix. (\$9.99)

## CRISPY ZUCCHINI FRITTE

Strips of zucchini hand battered with bread crumbs and fried to a golden brown, topped with hand grated parmesan cheese. Served with marinara sauce. (\$7.99)

## CALAMARI

Battered and fried golden brown, served with lemon and marinara sauce. (\$9.99)



## OYSTERS ROCKEFELLER

Six baked Half-shell oysters topped with, spinach, butter sauce and bread crumbs. (\$12.99)

## GRILLED SHRIMP

Six jumbo shrimps, skewered and grilled, served with lemon basil sauce. (\$9.99)

## MUSSELS

Steamed mussels in white wine, olive oil, garlic and lemon. (\$9.99)

# SALADS

---

## GREEK SALAD

Fresh lettuce, tomatoes and scallions, topped with feta cheese and black olives. Served with your choice of dressing. (\$6.99)

## CAESAR SALAD

Romaine lettuce, mixed with Caesar dressing, topped with croutons and parmesan cheese. (\$6.99) Add anchovies to your salad for (\$2.99)

## TOMATO AND ONION SALAD

Slices of ripe steak tomatoes and red onion served on bed of spring greens are topped with blue cheese and choice of dressing. (\$6.99)

## ITALIAN SALAD

Cucumbers, tomatoes, peppers and scallions. Topped with Pecorino cheese and pine nuts. Served with red vine vinaigrette. (\$7.99)

\*Consuming raw or under-cooked foods may increase your risk of contracting a food-borne illness.



### GRILLED SALAD

Fresh romaine hearts, tomatoes and onions are slightly charred on the grill, which adds smokiness and flavor to the salad. Served with shaved parmesan cheese and choice of dressing. (\$7.99)



### STEAK SALAD

6 Oz. Char grilled New York Strip steak, spring greens, cherry tomatoes and red onion. Topped with blue cheese crumbles and served with choice of dressing. (\$19.99)

## STEAKS

---

#### \*FILET 8 OZ.

Most tender cut of beef. (\$28.99)

#### \*RIBEYE 16 OZ.

Cut fresh from the rib loin. Exceptionally juicy, tender and flavorful. (\$26.99)

#### \*COWBOY RIBEYE 34 OZ. (SERVES TWO)

Bone-in Ribeye. The bone-in cut enhances the flavor and texture of the beef. Served with four sides. (\$54.99)

#### \*NEW YORK STRIP 12 OZ.

Classic cut, rich and flavorful, slightly firmer than the Filet. (\$24.99)

#### \*SIRLOIN 10 OZ.

Top Sirloin, naturally lean, bursts with bold, beefy flavor. (\$19.99)

#### \*TONI'S SIGNATURE STEAK 12 OZ.

Double cut of filet, topped with sautéed bell peppers and garlic. Chef's favorite. (\$30.99)

#### \*CHATEAUBRIAND 18 OZ. (SERVES TWO)

Center cut of beef tenderloin grilled then roasted topped with mushroom sauce. Served with four sides. (\$66.99)

All steaks are hand-cut and seasoned to perfection. Cut thick and char grilled on open fire to ensure steaks juiciness and flavor. All entrees come with two freshly made sides. Add cup of soup or side House or Caesar salad for (\$3.99).

## SIDES

---

- |  |                                 |
|--|---------------------------------|
| ❖ French Fries.                                | ❖ Baked Potato. (Loaded \$1.00) |
| ❖ Fresh steamed asparagus. (Additional \$1.49) | ❖ Steak Fries.                  |
| ❖ Sautéed Mushrooms (Additional \$1.49)        | ❖ Steamed broccoli.             |
| ❖ Wilted Spinach. (Additional \$1.49)          | ❖ Mashed Potatoes.              |
| ❖ Potato Salad.                                | ❖ Cole Slaw.                    |
|  | ❖ Onion Rings.                  |

\*Consuming raw or under-cooked foods may increase your risk of contracting a food-borne illness.

# ENTREES

---

## \*KOBE STEAK BURGER

Kobe beef served on a grilled bun with lettuce, onion and tomatoes. (\$13.99) Add Cheddar, Swiss or bacon for (\$1). Served with one side of your choice.

## \*VEAL CHOP

Free range veal chop, naturally tender and flavorful, char grilled to perfection. (\$34.99)

## PORK CHOPS

Two center cut pork chops, marinated and char grilled. (\$17.99)

## \*LAMB CHOPS

Rack of lamb chops, marinated and char grilled. The chops are the lambs most tender cut. (\$26.99)

## GRILLED CHICKEN BREAST

Chicken breast marinated in rosemary and garlic, char grilled. (\$14.99)

## VEAL SCALOPINNI PICCATA

Tenderized veal slices cooked in lemon, white wine, garlic and capers sauce. (\$26.99)

## VIENNA SCHNITZEL

With your choice of pork or veal, it's lightly breaded and pan fried. Served with lemon. Pork (\$17.99) Veal (\$26.99)

# PASTA

---

## CHICKEN PARMIGIANA

Chicken cutlets, topped with parmesan cheese and marinara sauce. (\$15.99)

## VEAL PARMIGIANA

Veal cutlets, topped with parmesan cheese and marinara sauce. (\$19.99)

## PASTA BOLOGNESE

Steaming plate of al dente pasta with homemade meat sauce and a sprinkle of parmesan cheese. (\$15.99)

## PASTA CHICKEN ALFREDO

Steaming plate of al dente pasta with chicken in homemade Alfredo sauce, topped with sprinkle of parmesan cheese and sundried tomatoes. (\$15.99)

# SEAFOOD

---

## FRIED SHRIMP

Lightly breaded and fried golden brown, served with marinara sauce. (\$19.99)

## GRILLED SHRIMP

Jumbo shrimp, skewered and grilled, served with lemon basil sauce. (\$19.99)



#### PASTA FRUTTI DI MARE

Seafood pasta which features fresh scallops, shrimp and mussels served with white wine sauce over steaming pasta. (\$24.99)



#### GRILLED SALMON

Wild Atlantic salmon naturally rich in omega 3's oil is marinated and char grilled, served with lemon basil sauce. (\$24.99)

#### \*CATCH OF THE DAY

Market fresh fish, chef's choice. Ask our friendly servers for more details. (\$ Market Value)

## DESSERTS

---



#### HAZELNUT CHOCOLATE CAKE

Made from scratch, light chocolate cake, filled with hazelnut filing and glaze. (\$7.99)

#### CRÈME BRULEE

Classic custard finished with a sugar glaze. (\$6.99)

#### TIRAMISU

Cool refreshing Espresso coffee based dessert. (\$6.99)

#### APPLE STRUDEL

Warm apple strudel, served with your choice of ice cream. (\$6.99)

#### SAVANNAH SPLIT

Banana topped with vanilla and chocolate ice-cream, whipped cream, chocolate sauce and walnuts. (\$6.99)

## KIDS MENU

---

#### CHICKEN TENDERS

Lightly breaded chicken tenders, fried golden brown, served with honey mustard. (\$7.99)

#### \*KIDS BURGER

Sizzling quarter-pound burger, served on a grilled bun with lettuce, red onion and tomatoes. (\$7.99)

All meals on the kids menu come with one freshly made side.