

Pasta

Pastas come with soup or salad

Muenster Chicken Sautéed breast of chicken over fettuccine pasta. Topped with Chef Jeff's award winning sauce and Muenster cheese.....	12.95
Homemade Gnocchi ricotta cheese gnocchi with homemade meat sauce.....	10.95
Seafood Gnocchi three large shrimp, mussels, and calamari sautéed with garlic, diced tomatoes and a sherry cream sauce over homemade award winning gnocchi pasta.....	14.95
Spaghetti with Meat Balls al dente spaghetti with homemade meat balls and meat sauce.....	9.95
Beef Ravioli Large beef filled Ravioli, covered in Chef Jeff's tomato meat sauce.....	9.95

Entrée's

Entrees served with fresh vegetables or choice of potatoes
Also choice of soup or salad

Chicken Romano Sautéed breast of chicken with pancetta, mushrooms, scallions, garlic, diced tomato, brandy and Romano cheese.....	14.95
Chicken Tosca sautéed boneless breast of chicken with an egg batter, Parmesan cheese, and fresh herb batter. Served with Marsala sauce.....	13.95
Chicken Piccata boneless breast of chicken with artichokes, garlic, capers, lemon and white wine sauce.....	13.95
Chicken Marsala boneless breast of chicken with mushrooms, garlic and a marsala wine sauce.....	13.95
Chicken Parmesan boneless breast of chicken in Italian bread crumbs, sautéed and topped with amogio sauce, parmesan and provolone cheese.....	12.95

Steaks

*20 oz Rib eye Steak Char broiled choice cut rib eye, topped with sautéed mushrooms.....	24.95
*10 oz New York Strip Steak char broiled and served with sautéed mushrooms.....	19.95

Seafood

Yellow Lake Perch hand breaded, flash fried and served with tartar sauce and lemon.....	13.95 13.95
Pickarel broiled with garlic herb butter or lightly floured and sautéed. Served with tartar sauce and lemon.....	13.95
Salmon broiled and topped with fresh herb butter and lemon.....	13.95
Calamari strips of squid flash fried and served with homemade amogio and garlic sauce.....	13.95
Shrimp Povencale Sautéed jumbo shrimp with mushrooms, garlic, scallions, diced tomatoes, and a white wine sauce over pasta.....	15.95
Coconut shrimp six hand breaded shrimp, flash fried and served with a chambord raspberry sauce.....	14.95
Fried Shrimp hand breaded, flash fried and served with snappy sauce and lemon.....	13.95

Kids Menu

12 years and under please

Spaghetti with meat sauce.....	4.95
Fish and Chips two pieces of cod fish dipped in batter, deep fried and served with French fries.....	4.95
Chicken Strips and Fries lightly breaded chicken tenders, deep fried and served with French fries.....	4.95
Cheeseburger (1/4 lb) and French fries.....	4.95
Grilled Cheese and French fries.....	3.95

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

We are a full party service and Gourmet dinner destination
We offer a Monday – 10% Senior Discount



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Dinner Menu

Appetizers

Bacon wrapped B-B-Q Shrimp six shrimp char-grilled with our homemade b-b-q sauce. Served with a spicy garlic sauce.....	11.95
Shrimp cocktail six shrimp served with snappy sauce and lemon.....	9.95
Coconut Shrimp six hand breaded shrimp, flash fried and served with a Chambord raspberry sauce.....	10.95
Mussels one pound of fresh Mussels steamed in Garlic, white wine, butter and lemon.....	9.95
Calamari strips of squid flash fried and served with home made amogio and garlic sauce.....	8.95
Lobster, Spinach and Artichoke dip Lobster meat sautéed with fresh spinach, artichoke hearts and a garlic three cheese sauce	11.95
Spinach and Artichoke dip sautéed fresh spinach, artichoke hearts and a garlic three cheese sauce.....	8.95
Baked Brie Cheese creamy Brie cheese coated in almond bread-crumbs, baked until golden brown. Served with garlic toast.....	9.95
Tosca Tenders boneless breast of chicken strips dipped in a cheese egg batter, sautéed in olive oil and served with a fresh garlic sauce.....	7.95
Sautéed Chicken Livers with onions, white wine and fresh herbs	5.95
Homemade Pierogi sautéed lightly in butter, your choice of farmers cheese, kraut mushroom, or cheddar cheese potato. Served with our own dill sour cream sauce.....	11.95 8.95

Soups

Cream of Wild Mushroom Chef Jeff's award winning soup with shiitake, portabella and white mushrooms.....	2.95-cup.4.95-bowl
Baked French Onion with melted Gruyere cheese.....	2.95-cup.4.95-bowl
Lobster Bisque	5.95-cup.7.95-bowl

Salads

Dressings- Creamy Garlic (our house dressing), Caesar, Italian, Thousand Island, Bleu cheese,
Raspberry Vinaigrette, Ranch, Oil & Vinegar

Caprese Salad with fresh Mozzarella cheese, sliced tomatoes, fresh chiffonade of basil and olive oil...8.95	
*Caesar Salad with Caesar dressing, homemade croutons and Parmesan cheese.....sm.3.95.lg..8.95	
Add grilled broiled Chicken breast.....	11.99
Chicken Waldorf Salad Large diced breast of chicken with apples, walnuts, celery, raisins and sour cream dressing.....	9.95
Spicy Crispy Chicken Salad battered or broiled boneless breast of chicken over fresh crisp lettuce, tomatoes, cucumbers and shredded muenster cheese. Served with choice of dressing.....	9.95
Crispy Wedge Salad with homemade bleu cheese dressing, topped with smoked bacon and diced tomatoes.....	8.95
House Salad Fresh mixed Greens and choice of dressing.....	3.95

Light & Healthy

Grill Broiled Chicken Breast with fresh vegetables of the day (low carb.).....	9.95
Sautéed Lemon Chicken with white wine sauce and fresh vegetables.....	10.95
*Char-Broiled 10 oz New York Steak served with fresh vegetables (low carb.).....	19.95
Broiled Salmon with fresh herbs, olive oil and lemon (low carb.).....	15.95

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