



Starters

Calamari Fritti

Lightly breaded and fried calamari, served with marinara sauce

\$12

Jumbo Chicken Wings

Tossed in your choice of mild, buffalo, suicide, BBQ, or garlic sauce. Served with celery and your choice of blue cheese or ranch dressing.

\$10

Cheese Ball

Smoked cheddar cheese "spread" with chopped bacon. Served with crackers.

\$8

Loaded Fries

Topped with bacon, onions, tomatoes, and melted cheddar cheese

\$8

Chicken Quesadilla

Grilled flour tortilla, stuffed with cheddar cheese, chicken, and pico de gallio. Served with sour cream and salsa.

\$8

Portabella Mushroom "Pizza"

Topped with sautéed spinach, melted mozzarella cheese, and olive poached plum tomatoes. Drizzled with balsamic gastrique.

\$8

Crab Fritters

Filled with crab meat, peppers, onions, and fresh parsley, and deep fried to golden perfection

\$10

Trio of Tapenade

Tomato bruschetta, hummus tahini, and muffaletta style olives, served with toasted flat bread

\$10

Award Winning Pumpkin Mushroom or Home Made Soup of the Day

\$6

Salads

Antipasto Salad

Spring mixed greens, garnished with marinated fresh mozzarella cheese, artichoke hearts, mushrooms, and Italian meats. Tossed in our honey roasted garlic dressing.

Side Salad - **\$4**

Entrée - **\$8**

Caesar Salad

Romaine lettuce and herb croutons, tossed in our Caesar dressing, and topped with shredded parmesan cheese

Side Salad - **\$4**

Entrée - **\$8**

Dog & Pony Salad

Spring mixed greens, tossed with our signature balsamic poppy seed dressing, and topped with carrots, red onions, tomatoes, and shaved pecorino Romano cheese

Side Salad - **\$4**

Entrée - **\$8**

Wedge Salad

Iceberg lettuce, topped with blue cheese dressing, diced tomatoes, and chopped bacon

Side Salad - **\$4**

Entrée - **\$8**

Any salad entrée with: Chicken - \$12 Salmon - \$16.50 Shrimp - \$16.50 Steak - \$16.50

We advise you to review preparation techniques and ingredients thoroughly with your Server should you have any allergies to avoid exposure to ingredients that are harmful to you.

Consumption of Raw or Undercooked Food Products can be Hazardous to your Health

For parties of 8 or more, a 19% Service Charge will be automatically added to the check.

House Made Pizzas

Gluten Free Pizza Crusts are Available Upon Request

The Carnivore

Loaded with bacon, ground beef, capicola, ham, pepperoni, sausage, and mozzarella cheese

\$14

Classic Cheese Pizza

Topped with tomato sauce and mozzarella cheese

\$10

Pizza Blanca

Topped with roasted garlic sauce, broccoli, olive poached tomatoes, mozzarella cheese, and fresh herbs

\$14

Taco Pizza

Topped with salsa, cheddar cheese, tomatoes, onions, seasoned beef, lettuce, and sour cream

\$12

Add any of the following for \$1.75 per topping: bacon, ground beef, black olives, capicola, ham, mushrooms, onions, peppers, pepperoni, sausage, or extra cheese

Entreés

Chicken Tenders and Fries

\$12

Grilled Cajun Flat Iron Steak

Smothered in sautéed onions and peppers. Served with French fries and side salad of choice.

\$20

Sandwiches

Bourbon Street BBQ Chicken Sandwich

Served on a sesame seed roll with onions, peppers, BBQ sauce, and topped with melted cheddar cheese

\$10

Dog & Pony Burger

An all American classic! An 8oz burger, grilled to your liking, topped with your choice of American, cheddar, pepper jack, provolone, or Swiss cheese. Served with lettuce, onion, and tomato.

\$10

Italian Panini

Capicola, pepperoni, salami, and savory string cheese grilled on traditional Panini bread

\$10

Mediterranean Turkey Club

Served on thick, toasted Italian bread, with smoked turkey, crisp prosciutto, fresh greens, sliced tomatoes, and pesto mayonnaise

\$10

The "Marinelli" Chicken Salad Sandwich

Served on grilled 8-grain bread with melted havarti cheese

\$10

Roasted Veggie Flat Bread

Served open-faced with garlic oil, olive poached tomatoes, roasted vegetables, and mozzarella cheese

\$10

Sides

Roasted Asparagus, Broccoli, French Fries, Mashed Potatoes, Quinoa Pilaf, Sautéed Spinach, and the Vegetable Du Jour

\$3

Bottled Beer

Domestic

Budweiser, Bud Light, Coors Light, Miller Light, Yuengling Lager

Premium Domestic

Blue Moon Belgian Wheat, Magic Hat #9, Michelob Ultra, Sam Adams Boston Lager, Sam Adams Light, Sierra Nevada Pale Ale, Tröegs Hop Back Amber Ale, Troegenator® Double Bock, Appalachian Brewing Co. Purist Pale Ale

Imported

Amstel Light, Corona Extra, Corona Light, Heineken, Heineken Light, Labatt Blue, New Castle Brown Ale, Pilsner UrQuell, Stella Artois