

APPETIZERS

NEW

Buffalo Cauliflower

Crispy Cauliflower tossed in Buffalo sauce, served with Ranch — 11

Calamari Kaftero

Crispy Calamari Tossed with Garlic, Olive Oil, and Jalapeno — 15

DINNER FEATURES

Served with soup or salad

Roast Prime Rib

with Baked Potato & Grilled Asparagus with Hollandaise sauce — 32

Shrimp & Scallop Risotto

Shrimp, Scallop, Spinach, Roasted Pepper, Onion, Garlic & White Wine in a Creamy Risotto — 29

Seafood Fra Diavolo

Mussels, Clams, Calamari & Shrimp in our spicy tomato Fra Diavolo sauce over Pappardelle Pasta — 30

Cali Burrito

Steak, Chorizo, French Fries, Cheddar-jack, Guacamole, and Chipotle Mayo in a Grilled Burrito. Served with Chips & Salsa — 20

Grilled Lamb Chops

Charcoal Grilled Lamb Chops Served with Roasted Potato and Sautéed Spinach — 34

Nonna's Pesto Pappardelle

Pappardelle Pasta with Homemade Creamy Pesto sauce, topped with Crispy Chicken Cutlet, Fresh Mozzarella, Roasted Peppers & Balsamic Glaze — 28

Mexican Shrimp & Chorizo Linguini

Shrimp, Chorizo, Spinach and Corn with Linguini in a Spicy, Creamy Chipotle sauce — 24

Greek Platter

Spinach Pie, Beef Gyro, Greek Salad, Tzatziki, and Pita — 27

MOCKTAILS

V-Moscow Mule

A mix of ginger beer and orange juice topped with sliced orange and a sprig of fresh mint — 8

Tropical Pineapple

Mango Sparkler

A bubbly blend of mango, pineapple, and mint puree topped with sparkling seltzer — 8

Berry Mint Fizz

A refreshing mix of muddled berries, mint, and lime with seltzer over ice — 8

ASK US ABOUT OUR CATERING DEALS