

## 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**