

APPETIZERS

STUFFED MUSHROOMS

With imitation crabmeat stuffing in a lemon butter sauce \$14.95

EGGPLANT ROLLATINI (Egg Battered)

Stuffed with ricotta and topped with mozzarella cheese and tomato sauce \$14.95

GRILLED OCTOPUS GF

Grilled marinated octopus, served over cannellini beans, garlic, onion, tomato and long hot peppers \$19.95

MOZZARELLA EN COROZZA

With house tomato sauce \$14.95

FRIED CALAMARI \$16.95

Add gorgonzola and hot peppers \$3.00

ZUPPA DI MUSSELS

Sautéed with garlic, fresh basil, red crushed pepper in light marinara sauce \$17.95

PORTUGUESE SHRIMP

Grilled shell on shrimp in a spicy sauce \$17.95

SALADS & SOUPS

Red wine vinaigrette, light Italian, caesar, ranch, bleu cheese, creamy garlic, and balsamic vinaigrette

Add chicken \$6.00 • Add shrimp \$12.00
Add salmon \$12.00 • Add steak \$15.00

HOUSE

Mixed greens, cherry tomatoes, onions, peppers, cucumbers, pepperoncini, olives \$10.95
Add feta \$4.00

ANTIPASTO

House salad topped with ham, salami, pepperoni and mozzarella \$16.95

CAESAR SALAD

Crispy romaine topped with croutons, tomatoes, olives and shaved parmesan tossed with creamy caesar dressing \$13.95
Add anchovies \$2.00

CARLOS SALAD

Tomato, cucumber, onions, kalamata olives, with lemon oil dressing \$14.95

CAPRESE SALAD

Fresh mozzarella cheese, sliced tomatoes, and fresh basil drizzled with olive oil \$16.95

BEET GOAT CHEESE

Spinach, walnuts, beets, craisins and goat cheese with our house balsamic vinaigrette \$14.95

PASTA FAGIOLI Cup \$4.95 / Bowl \$8.95

CROCK OF FRENCH ONION \$8.95

SOUP OF THE DAY Cup \$6.95 / Bowl \$10.95

*A gratuity charge of 20% will be charged for parties of six or more.

*No free refills on soda.

*\$5.00 Upcharge to share meal.

PORTUGUESE CLAMS

Countneck clams with hot peppers, chorizo sausage, fresh tomato, garlic in a clam broth with butter \$19.95

JUMBO SHRIMP COCKTAIL \$16.95

ROASTED QUAIL (2)

With crushed red pepper butter sauce \$17.95

CHICKEN WINGS

10 pc - Buffalo, Cajun Honey BBQ or Dry Rub \$16.95

STATION SIGNATURE GF

Italian sausage, roasted potato, and hot peppers in garlic oil \$16.95

BACON WRAPPED SCALLOPS

Topped with seasoned breadcrumbs in a lemon butter sauce \$19.95

PASTA PLEASURES

LASAGNA (House Made)

Layered pasta with ground beef, ricotta and mozzarella with house made tomato sauce \$23.95

CHEESE RAVIOLI

With tomato sauce \$19.95
Baked ravioli topped with mozzarella \$4.00

PASTA WITH TOMATO SAUCE

Linguini, ziti or angel hair \$14.95
Add meatball (2) or sausage (2) \$8.00

CAVATELLI CON BROCCOLI RABE

With Italian sausage, hot peppers, oil and garlic \$24.95

PENNE ALA VODKA \$20.95

Add chicken \$6.00 • Add shrimp \$12.00

EGGPLANT PARMIGIANA (Skinless)

Egg battered eggplant, topped with tomato sauce and mozzarella, served over penne \$20.95

TORTELLINI PORTOFINO

Sautéed peas, prosciutto and mushrooms in a creamy alfredo sauce \$23.95

RON’S RIGATONI BOLOGNESE

Sautéed ground beef with onions, celery and carrot in a light tomato sauce with touch of cream, topped with whipped ricotta \$23.95

CAPELLINI PUTTANESCA

Sautéed anchovies, capers, kalamata olives, fresh basil, diced tomato, garlic, light marinara sauce \$23.95
Add chicken \$6.00 • Add shrimp \$12.00

FETTUCCINI ALFREDO \$23.95

Tossed in a creamy butter parmesan sauce
Add chicken \$6.00 • Add shrimp \$12.00

SUBSTITUTE GLUTEN FREE PASTA \$5.00

SEAFOOD

FRIED SHRIMP

Served with french fries and coleslaw \$27.95

FISH AND CHIPS

Fresh cod served with french fries and coleslaw \$24.95

CAPTAIN SEAFOOD PLATTER

Lightly fried shrimp, scallops, calamari, and cod served with french fries and coleslaw \$41.95

BAKED SEA SCALLOPS

Baked with white wine lemon butter sauce, served with rice and seasoned vegetables \$34.95
Add stuffing \$4.00

SAUTEED SHRIMP

Sauteed with artichokes, olives, tomato in a garlic herb sauce over fettucini \$30.95

MIXED GRILL SEAFOOD

Salmon, scallops, shrimp, octopus, and fish of the day
2 people \$84.95 • 4 people \$154.95

CHICKEN DISHES

CHICKEN PARMIGIANA

Breaded chicken breast topped with housemade tomato sauce and mozzarella served with penne \$24.95

CHICKEN FRANCAISE

Egg battered chicken breast sautéed in a lemon butter served with rice and steamed broccoli \$26.95

CHICKEN PICATTA

Sautéed chicken breast with broccoli, capers and olives, in a lemon butter sauce served over cheese ravioli \$26.95

CHICKEN MARSALA

Sautéed chicken breast with light onion, fresh mushrooms, in a marsala wine brown sauce with mashed potatoes and seasoned vegetables \$26.95

CHICKEN VENEZIANO

Sautéed chicken with fresh mushrooms, tomato, olives and basil in white wine marinara sauce over capellini \$26.95

CRUSTED CHICKEN

Parmesan crusted, pan fried chicken breast sautéed with basil and fresh tomato in a lemon butter sauce over rice \$27.95

CHICKEN SCARPARELLA

Sautéed chicken breast with hot peppers, sundried tomatoes, in a garlic basil marsala sauce, served over fettucini \$26.95

CHICKEN SALTIMBOCCA

Sautéed egg battered chicken breast topped with spinach, prosciutto and mozzarella in a lemon thyme butter sauce served over rice \$29.95

SHRIMP SCAMPI

Sautéed with garlic and basil, lemon butter sauce over linguini \$29.95

ZUPPA DI PESCE

(Red or white) sautéed shrimp, scallops, calamari, clams, and mussels in wine sauce over linguini \$44.95

GRILLED SALMON

Faroe Island salmon, Topped with a lemon butter sauce served with rice and seasoned vegetables \$29.95
Add cajun \$3.00

SHRIMP & CALAMARI FRA DIAVOLO

With hot peppers, garlic, in a spicy marinara sauce over capellini \$34.95

LINGUINI WITH CLAM SAUCE

Red or white \$26.95

BAKED COD

Baked with white wine lemon butter sauce, served with rice and seasoned vegetables \$29.95
Add stuffing \$4.00

VEAL DISHES

VEAL PARMIGIANA

Breaded veal cutlet topped with housemade tomato sauce and mozzarella served with penne \$29.95

VEAL FRANCAISE

Egg battered veal cutlet sautéed in a lemon butter sauce with rice and steamed broccoli \$29.95

VEAL SALTIMBOCCA

Sautéed egg battered veal topped with spinach, prosciutto and mozzarella in a lemon sage butter sauce over rice \$31.95

VEAL PICATTA

Sautéed veal cutlet, with broccoli, capers and olives, in a lemon butter sauce served over cheese ravioli \$29.95

VEAL MARSALA

Sautéed veal cutlet with light onion, fresh mushrooms, in a marsala wine brown sauce served with mashed potatoes and vegetables \$29.95

VEAL ROMANO

Sautéed veal cutlet with sundried tomatoes, onion, fresh mushrooms, spinach in a brandy cream sauce over mushroom ravioli \$31.95

FROM THE GRILL

NEW YORK STRIP

12 oz. USDA Prime NY Strip grilled to perfection, served with baked potato and vegetable \$34.95

RIBEYE STEAK

14 oz. USDA Prime Ribeye grilled to perfection, served with baked potato and vegetable \$34.95

STEAK ON A STONE (Raw Steak)

12 oz. New York Strip served on a hot stone with baked potato \$36.95

GRILLED CHICKEN BREAST

Served with baked potato and seasoned vegetables \$24.95

GRILLED PORK CHOP

16 oz. French cut grilled pork chop served with baked potato and seasoned vegetables \$31.95

GRILLED LAMB CHOPS

12 oz. Served with broccoli rabe, garlic, oil, hot peppers and roasted potatoes \$36.95

FILET MIGNON

8 oz. USDA Prime Filet served with mashed potato and seasoned vegetables with a red wine demi glaze \$44.95

MIXED GRILL MEATS

Lamb chops, pork chop, ribeye steak, and chicken wings
2 people \$89.95 • 4 people \$154.95

GLUTEN FREE

CAJUN SHRIMP WITH GLUTEN FREE PASTA

Pan seared cajun shrimp with tomato, garlic and butter wine basil sauce \$31.95

GLUTEN FREE CHICKEN VENEZIANO

Grilled chicken topped with mushroom, basil, garlic, tomato, olives in a white wine marinara sauce over gluten free pasta \$29.95

PASTA GARLIC & OIL \$17.95

Add chicken \$6.00 • Add shrimp \$12.00 • Add broccoli \$3.00

GLUTEN FREE CHICKEN SCARPARELLA

Sautéed chicken breast with hot peppers, sundried tomatoes, in a garlic basil marsala sauce, over penne \$29.95

VEGAN VEGGIE STIR FRY

Over rice \$26.95

WRAPS & GRINDERS

All cold cuts are Boar's Head Brand®

CHEESEBURGER DELUXE

8 oz. Ground Black Angus beef, lettuce, and tomato on a brioche roll with french fries \$14.95
Add bacon \$3.00

THE STATION SPECIAL GRINDER

With ham, salami, provolone cheese, prosciutto, lettuce, tomato, onion, pepper, oil and vinegar or mayo \$17.95

STEAK GRINDER

Fresh sliced ribeye, provolone cheese, lettuce, tomato, and mayo \$19.95

CHICKEN PARMIGIANA

With tomato sauce and mozzarella \$16.95

BUFFALO CHICKEN WRAP

Crispy chicken tossed in buffalo sauce, and ranch dressing with lettuce, served with french fries \$16.95

TURKEY & BACON WRAP

Turkey, bacon, swiss cheese, lettuce, tomato, and mayo served with french fries \$16.95

STATION WRAP

Grilled chicken, provolone, baby spinach, red pepper, red onion, and bruchetta artichoke mix, served with french fries \$17.95

PHILLY STEAK WRAP

With sautéed mushrooms, peppers, onions, swiss cheese and served with french fries \$19.95

QUESADILLA

Served with sour cream and salsa
Cheese \$13.95 • Chicken \$16.95 • Steak \$21.95
Add onions and peppers \$2.00

SIDE ORDERS

FRENCH FRIES \$7.95

PARMESAN TRUFFLE FRENCH FRIES \$11.95

SWEET POTATO FRIES \$9.95

COLESLAW \$9.95

STEAMED VEGETABLES \$8.95

PASTA WITH SAUCE OR GARLIC OIL \$10.95

BAKED POTATO \$6.95

Add cheese and bacon \$3.00

ROASTED POTATO \$6.95

MASHED POTATO \$8.95



DINNER MENU

Before placing your order, please inform your server if a person in your party has an allergy.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.