



Hours of Operation: Monday – Sunday 6pm – 9:30pm

Appetizers

Buffalo Chicken Wings	8.
Served spicy or mild with celery sticks and bleu cheese dressing	
Loaded Potato Skins	6.
With bacon bits and cheddar cheese served with a side of sour cream	
Jalapeno Poppers	6.
Fried jalapenos stuffed with cheddar cheese served with ranch dressing	
Mozzarella Sticks	8.
Cheesy breaded sticks served with marinara dipping sauce	
Fried Calamari	10.
Dipped in our special batter, fried and served with marinara sauce and lemon	
Jumbo Shrimp Cocktail	11.
Five jumbo gulf shrimp served with tangy seafood cocktail sauce	
Sampler Platter for Two	20.
Assortment of Buffalo wings, jalapeno poppers, mozzarella sticks and fried calamari	

Soups & Salads

Soup Du Jour	4.
French Onion Soup	
Mesclun House Salad	6.
Fresh and crisp Mesclun greens with tomatoes, cucumber and choice of dressing	
Chicken Caesar Salad	10.
Fresh and crisp romaine lettuce, aged parmesan cheese and crispy croutons topped with grilled cheese	

Burgers & Sandwiches

All sandwiches served with choice of golden French fries or seasoned Curly fries

Angus Burger	9.
Flame-broiled ½ pound ground Angus burger, cooked to your liking, on a Kaiser roll With tomato, lettuce and red onion (ADD CHEESE OR BACON 1.95 ADDITIONAL)	
Mediterranean Turkey Burger	8.
Spicy herbs mixed with white turkey cooked to perfection served with French fries	
Philly Cheese Steak	12.
Shredded sirloin with onion, peppers and melted mozzarella on a hoagie roll	
39 Above Below Club	8.
Texas toast, mayonnaise, cheddar cheese, turkey, ham or bacon, lettuce, and tomato	
Blackened Chicken Sandwich	10.
Spice rubbed chicken breast with arugula, roasted red peppers, red onion and garlic mayonnaise	
Fish & Chips	11.
Served with tartar sauce and French fries in a tortilla basket	
Vegetable Napoleon Sandwich	12.
Grilled portabella mushroom, eggplant, mozzarella cheese with pesto mayo on Texas toast	

Pastas

Pasta Primavera	12.
Fettuccini with seasonal mixed veggies and extra virgin olive oil	
Wild Mushroom Ravioli	14.
Portobello, shitake and white mushroom ravioli with a mushroom and baby spinach cream sauce	
Fettuccini Alfredo	14.
Fettuccini with a classic Alfredo sauce (Add sliced grilled chicken or baby shrimp for \$5)	

Entrees

Filet Mignon	22.
An 8 ounce filet grilled with a Demi glace sauce, baked potato and seasonal mixed veggies	
Rib -Eye	20.
A 12 ounce rib-eye cut steak with herb butter, baked potato and seasonal mixed veggies	
Atlantic Salmon	19.
Atlantic salmon broiled with a perfect crust with lemon butter served with baked potato And seasonal mixed veggies	
Shrimp Scampi	19.
Guaranteed to tantalize the taste buds! This dish is prepared classical style and served over rice	
Filet of Sole	16.
White filet broiled with lemon butter served with seasonal mixed veggies over rice	
Rigatoni Abruzzi	14.
Rigatoni pasta, seared artichoke hearts, sun-dried tomato, kalamata olives and topped with gorgonzola cheese	
Southern Fried Chicken	12.
Served in a tortilla basket with French fries	
Chicken Contadina	15.
Dusted breast of chicken, seared, baked and topped with marinara sauce, peppers, onion and mozzarella cheese served with seasonal mixed veggies	
Stir - Fry Vegetables	13.
Oriental stir fry veggies, authentic sauce with chicken or shrimp over rice	

Desserts

Caramel Apple Cobbler, Key Lime Pie, Chocolate Soufflé, New York Cheese Cake, Tiramisu and Carrot Delight	5.
--	-----------

Beverages

A choice of Coke, Diet Coke, Sprite, Ginger ale, Juice, Milk, Bottled Water, Coffee or Tea	2.
---	-----------

Attention: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Group of six guests or more are subject to an 18% gratuity charge