

APETIZERS

Deviled Eggs	(4)	12
Staple of Picnics and family gatherings, makes a comeback with capers.	(6)	14
Crispy Buttered Green Beans		14
Accompanied by a refreshing cucumber wasabi dip		
Shishito Peppers		16
Slightly sweet, bit of heat, mini Japanese peppers seasoned with soy, sesame seeds and parmesan		
Calamari Tempura		18
Hand cut in a light crispy batter, served with house made cocktail sauce		
Shrimp Cocktail		25
Five (5) large gulf shrimp. Served with house made cocktail sauce		

SOUP & SALAD

Chef's Soup of the Day	10
Chopped Salad	12
Fresh romaine, iceberg, tomato, red cabbage, carrots, red onions, crumble blue cheese. Tossed with ranch dressing.	
Add bacon \$3	
Caesar Salad	14
Hearts of romaine, handmade garlic croutons. Tossed with Chef's Caesar salad and topped with parmesan cheese	
Chopped BLT Wedge with Beets	16
Crispy chilled iceberg, applewood smoked bacon, crumbled blue cheese, tomatoes chopped and tossed with ranch dressing, garnished with beets with Bleu Cheese Dressing.	

PASTAS

Cannelloni di La Casa	28
Homemade fresh pasta wrapped around a rich blend of cheeses, sausages and fresh spinach, presented with a dual sauce of homemade marinara and creamy alfredo	
Pasta Bolognese	28
Requiring hours of loving attention, this rich meaty red sauce, a popular dish from Bologna, is served with Penne pasta & Garlic bread	
Seafood Penne Pasta	34
Sautéed shrimp, scallops, sundried tomatoes, spinach, mushrooms, in a garlic, butter and fresh parmesan cheese sauce	
Linguini Shrimp Scampi	34
Perfect marriage of flavors, herbs, garlic, butter and white wine sauce	
Mediterranean Chicken Penne	28
A healthy dish served with penne pasta, grilled chicken breast, Roma tomatoes, artichoke hearts, kalamata olives, fresh spinach, capers, roasted red bell peppers, tossed with EVO and parmesan cheese	

Split charge or extra plate is \$10 and includes steamed vegetables and starch.

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

20% gratuity will be added to all parties of 8 or more. Please no substitutions.

FROM THE LAND

Entrees include bread, upon request. Choice of rice pilaf, baked or mashed potatoes and fresh garden vegetables

Filet Mignon		54
Tender center cut 8oz Midwest corn fed filet. Topped with garlic herb butter		
Boneless Beef Short Ribs		39
Slowly Braised in beef stock, cabernet sauvignon, and garlic until tender.		
Served with mashed potatoes		
Pork Chop alla Milanese		39
Pounded and lightly breaded, this bone-in Chop is served with Linguini Marinara		
Veal Calves Liver		37
Accompanied with sauteed onions and crispy Applewood smoked bacon		
Roast Duck		38
Roasted until crisp, half semi-boneless duck, with an apricot brandy glaze		
Southern Fried Chicken	Rooster (5)	37
Buttermilk battered, fried to a crispy golden brown.	Hen (3)	33
Served with mashed potatoes and chicken gravy		
Picatta		
Sauteed in lemon, butter, white wine and capers.		
Served with garlic pasta	Chicken	34
Marsala	Veal	39
Sauteed with mushrooms in a Marsala wine reduction sauce.		

FROM THE SEA

Sauteed Sole		38
Our most popular fish, this local favorite is sauteed and served with lemon, butter and caper sauce		
Crispy Panko Sole		38
Encrusted with Japanese breadcrumbs, served with lemon beurre blanc cauce		
Steve's Brown Butter Sole		38
Presented on a bed of mashed potatoes, topped with sauteed garlic spinach and brown butter sauce		
Calamari Steak— Abalone Style		36
Tender Calamari steak, slightly pounded and breaded, served with lemon, butter and capers sauce		
Grilled Salmon— Tokyo Style		38
Fresh grilled salmon finished with a soy-ginger glaze, topped with sesame seeds.		
Simply grilled upon request. Shishito peppers add \$4		

SIDE ORDERS

Steamed Broccoli 10 — Fresh Spinach 10 — Garlic Pasta 12 — French Fries 10