



APPETIZERS

ITALIAN SAMPLER

Stuffed mushrooms, family recipe Italian meatballs and pepperoni pups. \$14

“HAND-BREADED” FRIED MUSHROOMS

Served with horseradish cream. \$8

MEATBALLS

Hand-crafted with our family recipe Italian sausage, and our house seasoned bread crumbs then finished with marinara and melted mozzarella. \$10

CALAMARI

Fried calamari with banana peppers and our signature lobster sauce. \$12

BAKED STUFFED MUSHROOMS

Mushroom caps stuffed with our family recipe Italian sausage, spinach, sun-dried tomatoes and fresh herbs. Drizzled with Parmesan cream. \$10

BRUSCHETTA

Diced tomatoes, garlic, basil and extra virgin olive oil. Served with garlic toast points. \$9

SUTTON'S PEPPERONI PUPS

Breaded mozzarella stuffed with pepperoni and served with marinara. \$10

MUSSELS

Steamed mussels served with our white wine and garlic sauce with diced tomatoes. \$12

FRIED BANANA PEPPERS

Served with horseradish cream. \$8

BOOM BOOM SHRIMP

Large fried shrimp tossed in a special spicy sauce and served on a bed of shredded lettuce. \$10

SOUP & SALAD

ADD TO ANY ENTRÉE OR SALAD:

Salmon \$10 | Shrimp \$7 | Chicken \$6

FRENCH ONION SOUP \$4

ANTIPASTI SALAD

Capicola ham, Genoa salami, pepperoni, shredded mozzarella, diced tomatoes, banana peppers, red onions, black olives and fresh baked croutons. All served on top of a crisp blend of lettuce. \$13

SPINACH SALAD

Warm honey bacon vinaigrette over fresh spinach with tomatoes, red onions, bacon, feta cheese and fresh baked croutons. \$12

CHICKEN CAESAR SALAD

Crisp Romaine with our Caesar dressing, shaved Parmesan, and fresh croutons. \$13 Anchovies upon request.

BLACK 'N' BLEU STEAK SALAD

Romaine lettuce, tomatoes, red onion, blue cheese crumbles, and fresh baked croutons, topped with tender slices of blackened steak. \$15

THE WEDGE

A wedge of iceberg lettuce with blue cheese dressing, bacon, diced tomatoes, and blue cheese crumbles. \$10

AVAILABLE DRESSINGS

Bleu Cheese Vinaigrette, Honey Mustard, Italian, Balsamic Vinaigrette, Ranch, Bleu Cheese, or Honey Bacon Vinaigrette

SANDWICHES

BOURBON BARREL BURGER

Fresh grilled burger topped with bourbon glaze, American cheese, bacon, and hot jalapeño peppers. Served with lettuce, tomato, and red onion. \$12

CHEESEBURGER

Fresh grilled burger patty with your choice of American, Provolone, Bleu Cheese, Cheddar or Mozzarella. Served with lettuce, tomato, and red onion. \$11

STROMBOLI

(Our Way) A toasted hoagie with fresh-ground, family-recipe sausage, pepperoni, mushrooms, marinara, peppers, onions and mozzarella. \$10

CHICKEN PHILLY

Grilled chicken with grilled mushrooms, onions, and banana peppers topped with mozzarella cheese. Served with lettuce, tomato and mayonnaise. \$11

HOT SICILIAN

Genoa salami, Capicola ham, pepperoni and provolone on a toasted hoagie with banana peppers, tomato, red onion, lettuce and Italian dressing. \$10


CHICAGO BEEF

With hot giardiniera OR sweet bell peppers, dipped entirely in au jus. \$10

CHICKEN SANDWICHES

All served with lettuce and tomato.

GRILLED \$9 Add topping for additional charge.

 BUFFALO Fried and dipped in hot sauce and served with blue cheese dressing. \$10

PHILLY DIP

Thin-sliced Italian beef, peppers, onions and provolone. Baked and served with au jus and our signature horseradish cream. \$10

TOASTED CLUB

Ham, turkey, bacon, provolone and American cheese with lettuce and tomato on a toasted hoagie with a side of honey mustard. \$10

MEATBALL SUB

Baked with hand-rolled family recipe Italian meatballs, marinara and mozzarella cheese. \$12

Served with one regular side item.
Substitute a premium side item for an additional cost.
Add a small house or Caesar salad +5

FLATBREAD PIZZAS



DELUXE Sausage, pepperoni, green peppers, onion and mushrooms. \$13

PEPPERONI \$11

 **SAUSAGE** \$11

SICILIAN

Pepperoni, Genoa salami, Capicola ham, banana peppers, tomatoes, and red onions. \$13

  **SEAFOOD** Our signature lobster cream sauce, blackened scallops and shrimp, diced tomatoes, and green onion. \$19

HOT BROWN PIZZA

Oven roasted turkey, parmesan cream, bacon, and tomato. \$13

CHEESE \$10 / CREATE YOUR OWN

(Additional toppings +\$1)

Sausage | Pepperoni | Bacon
Green Peppers | Mushrooms | Black Olives
Onion | Spinach | Anchovies | Artichoke Hearts
Feta Cheese | Banana Peppers | Tomatoes
Sun-Dried Tomatoes | Jalapeño Peppers

Sauce substitutions \$1
Alfredo | Diavolo



PASTA

FRA DIAVOLO

Penne tossed with our signature lobster cream sauce mixed with marinara and crushed red pepper, green onions, blackened scallops and shrimp. \$21

LASAGNA

Old family recipe \$16

BAKED CHICKEN & BROCCOLI

Grilled chicken, fresh broccoli and penne pasta in our rich Parmesan cream sauce. Baked with mozzarella and cheddar. \$16

CHICKEN GORGONZOLA

Penne pasta tossed with a rich gorgonzola cream sauce, grilled chicken, fresh mushrooms and sun-dried tomatoes. \$16

CHICKEN PARMESAN

Hand-breaded chicken breasts smothered in marinara then baked with fresh mozzarella. Served over pasta. \$16

Garlic Bread \$3 | with cheese \$4

Substitute Gluten-Free Gnocchi in any pasta dish. \$4

Add a small house or Caesar salad \$5

EGGPLANT PARMESAN

Hand-breaded eggplant smothered in marinara then baked with fresh mozzarella. Served over pasta. \$15

BAKED CHEESE RAVIOLI

With marinara \$15 With meat sauce \$16

MANZO PASTA PARMESAN

Tender slices of grilled steak over penne pasta, tossed in a spicy garlic and Parmesan cream sauce, garnished with fresh tomatoes, sliced green onion, and grilled mushrooms. \$18

PASTA GIOVANNI

Mushrooms, roasted artichoke hearts, sun-dried tomatoes, black olives, garlic, capers, red pepper flakes, fresh basil and penne pasta tossed in olive oil and balsamic vinegar. Vegetarian \$14 | Chicken \$16 | Sausage \$17 Shrimp \$18 | Steak \$20 | Scallops \$24

SPAGHETTI WITH MEATBALLS OR MEATSAUCE. \$15

CHICKEN ALFREDO

With your choice of pasta. \$15

SHRIMP ALFREDO

With your choice of pasta. \$16

CHICKEN PICATTA

Lemon, butter, white wine and capers over spaghetti. \$16

CHICKEN MARSALA

Fresh chicken scallopini lightly sautéed with mushrooms, shallots and garlic, then finished with Marsala wine. Served over linguini. \$16

PASTA ARRABBIATA

Spaghetti with grilled mushrooms, tomatoes and fresh basil in a very spicy arrabbiata sauce. Vegetarian \$14 | Chicken \$16 | Sausage \$17 Shrimp \$18 | Steak \$20 | Scallops \$24 **This item is very spicy – no refunds.**

PENNE ALLA VODKA

Family recipe sausage link, crushed red pepper, and fresh basil in our Vodka sauce. \$16

BEEF, PORK & POULTRY

DELMONICO

12 oz. U.S.D.A. choice. \$30

TUSCAN RIBEYE

12oz. U.S.D.A. Choice. Marinated in extra virgin olive oil, garlic, and fresh rosemary. \$31

TOP SIRLOIN

8oz. U.S.D.A. Prime \$18

TUSCAN MARINATED PORK CHOPS

Two 8oz. bone-in center-cut pork chops marinated in extra virgin olive oil, fresh garlic and fresh rosemary. \$20

ITALIAN MEATLOAF

Made with fresh ground beef and family recipe sausage. Served with roasted garlic red skin mashed potatoes, peppers, onions, garlic, and marinara. *(No sides included)* \$15

SIGNATURE HOT BROWN

Oven-roasted turkey breast served open-faced with a rich Parmesan cream. Topped with tomato, cheddar, and bacon. *(No sides included)* \$14

Served with two regular side items. Substitute any premium side item for an additional cost.

Add a small house or Caesar salad \$5

SEAFOOD

GRILLED SEA SCALLOPS

Perfectly seared. \$29

FRIED SHRIMP

Hand-battered and fried golden brown. *(Also available grilled)* \$15

SEAFOOD PLATTER

Grilled salmon, grilled sea scallops and grilled shrimp. \$30

NORWEGIAN COLDWATER ATLANTIC SALMON

A skinless center-cut filet grilled and served with a side of our signature bourbon glaze. \$20

FISH N' CHIPS

Hand-battered Cod with fries and tartar sauce. *(No sides included)* \$15

NEW ORLEANS FISH & SHRIMP

Blackened mahi and shrimp topped with a hint of Parmesan cream sauce. \$21

MEDITERRANEAN SALMON

Grilled Norwegian cold-water salmon on a bed of sautéed spinach with roasted artichoke hearts, sautéed mushrooms, sun-dried tomato, capers, garlic, shallots, olive oil and a splash of balsamic vinegar. *(No sides included)* \$21

SIDES

REGULAR SIDE ITEMS \$2.50

French Fries
Rice Pilaf
Fresh Steamed Broccoli
Grilled Sugar Snap Peas

PREMIUM SUBSTITUTIONS

(If ordering Ala Carté, ask server for price)
Side or Caesar Salad +\$3
Soup +\$2
Roasted Garlic Red Skin Mashed Potatoes +\$1
Pasta with marinara or Alfredo +\$4
Sautéed Mushrooms +\$1