



APPETIZERS

ITALIAN SAMPLER

Stuffed mushrooms, family recipe Italian meatballs and pepperoni pups. \$13

"HAND-BREADED" FRIED MUSHROOMS

Served with horseradish cream. \$7

MEATBALLS

Hand-crafted with our family recipe Italian sausage. and our house seasoned bread crumbs then finished with marinara and melted mozzarella. \$8

CALAMARI

Fried calamari with banana peppers and our signature lobster sauce. \$11

BAKED STUFFED MUSHROOMS

Mushroom caps stuffed with our family recipe Italian sausage, spinach, sun-dried tomatoes and fresh herbs. Drizzled with Parmesan cream. \$9

CHICKEN WINGS

Choose Spicy dry-rubbed, Bourbon glazed, BBQ, Hot, or plain. Served with celery and blue cheese dressing. \$9

CHICKEN TENDERS

Choice of honey mustard, Buffalo, BBQ or Bourbon glaze dipping sauce. \$8

BRUSCHETTA

Diced tomatoes, garlic, basil and extra virgin olive oil. Served with garlic toast points. \$8

SUTTON'S PEPPERONI PUPS

Breaded mozzarella stuffed with pepperoni and served with marinara. \$8.50

MUSSELS

Steamed mussels served with our white wine and garlic sauce and diced tomatoes. \$11

FRIED BANANA PEPPERS

Served with horseradish cream. \$7

BOOM BOOM SHRIMP

Large fried shrimp tossed in a special spicy sauce and served on a bed of shredded lettuce. \$9

SOUP & SALAD

ADD TO ANY ENTRÉE OR SALAD:

Salmon \$9 | Shrimp \$6 | Chicken \$5

FRENCH ONION SOUP \$4

SOUP OF THE DAY *(when available)* Market Price

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. \$11

SPINACH SALAD

Warm honey bacon vinaigrette over fresh spinach with tomatoes, red onions, Applewood smoked bacon, feta cheese and fresh baked croutons. \$10

CHICKEN CAESAR SALAD

Crisp Romaine with our Caesar dressing, shaved Parmesan, and fresh croutons. \$11 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. \$13

THE WEDGE

A wedge of iceberg lettuce with blue cheese dressing, Applewood smoked bacon, diced tomatoes, and blue cheese crumbles. \$8

AVAILABLE DRESSINGS

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

SANDWICHES

*Served with one regular side item, and a pickle spear.
Substitute a premium side item for an additional cost.
Add a small house or Caesar salad +4*

BOURBON BARREL BURGER

Fresh grilled burger topped with bourbon glaze, American cheese, Applewood smoked bacon, and hot jalapeño peppers. Served with lettuce, tomato, and red onion. \$11

CHEESEBURGER

Fresh grilled burger patty with your choice of American, Provolone, Bleu Cheese, Cheddar or Mozzarella. Served with lettuce, tomato, and red onion. \$10

STROMBOLI

(Our Way) A toasted hoagie with fresh-ground, family-recipe sausage, pepperoni, mushrooms, marinara, peppers, onions and mozzarella. \$9

CHICKEN PHILLY

Grilled chicken with grilled mushrooms, onions, and banana peppers topped with mozzarella cheese. Served on a grilled hoagie with mayonnaise. \$10

HOT SICILIAN


Genoa salami, Capicola ham, pepperoni and provolone on a toasted hoagie with banana peppers, tomato, red onion, lettuce and Italian dressing. \$9

CHICAGO BEEF

With hot giardiniera OR sweet bell peppers, dipped entirely in au jus. \$9

CHICKEN SANDWICHES

All served with lettuce and tomato. GRILLED \$8 Add topping for additional charge.

 BUFFALO Fried and dipped in hot sauce and served with blue cheese \$9

PHILLY DIP

Thin-sliced Italian beef, peppers, onions and provolone. Baked and served with au jus and our signature horseradish cream. \$9

TOASTED CLUB

Ham, turkey, Applewood smoked bacon, provolone and American cheese with lettuce and tomato on a toasted hoagie with a side of honey mustard. \$9

MEATBALL SUB

Baked with hand-rolled family recipe Italian meatballs, marinara and mozzarella cheese. \$10

FRIED FISH SANDWICH

Hand battered cod, lettuce, tomato, and tartar sauce. \$13

FLATBREAD PIZZAS


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

PEPPERONI \$10

 **SAUSAGE** \$10

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. \$17

**CHEESE \$9 /
CREATE YOUR OWN**
(Additional toppings +\$1)

Sausage | Pepperoni | Applewood Smoked 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

Garlic Bread with cheese. \$3 | without cheese \$2
Substitute Gluten-Free Gnocchi in any pasta dish. \$3
Add a small house or Caesar salad \$4

FRA DIAVOLO

Penne tossed with our signature lobster cream sauce mixed with marinara and crushed red pepper, green onions, blackened scallops and shrimp. \$20

LASAGNA

Old family recipe \$15

BAKED CHICKEN & BROCCOLI

Grilled chicken, fresh broccoli and penne pasta in our rich Parmesan cream sauce. Baked with mozzarella and cheddar. \$15

CHICKEN GORGONZOLA

Penne pasta tossed with a rich gorgonzola cream sauce, grilled chicken, fresh mushrooms and sun-dried tomatoes. \$15

CHICKEN PARMESAN

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

EGGPLANT PARMESAN

Hand-breaded eggplant smothered in marinara then baked with fresh mozzarella. Served over pasta. \$14

BAKED CHEESE RAVIOLI

With marinara \$14 | With meat sauce \$15

BAKED SPAGHETTI

Made with family recipe meat sauce topped with mozzarella. \$14

Substitute marinara for meat sauce. \$11

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. \$16

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 \$13 | Chicken \$15 | Sausage \$16

Shrimp \$17 | Steak \$19 | Scallops \$23

SPAGHETTI WITH MEATBALLS

Family recipe Italian meatballs. \$14

Substitute meat sauce for meatballs. \$13

CLASSIC ALFREDO

With your choice of pasta. \$11

With Chicken \$14 | With Shrimp \$15

With Norwegian cold-water Atlantic Salmon (grilled or blackened) and sautéed mushrooms \$17

CHICKEN MARSALA

Fresh chicken scallopini lightly sautéed with mushrooms, shallots and garlic, then finished with Marsala wine. Served over linguini. \$15

PASTA ARRABBIATA

Spaghetti with grilled mushrooms, tomatoes and fresh basil in a very spicy arrabbiata sauce.

Vegetarian \$13 | Chicken \$15 | Sausage \$16

Shrimp \$17 | Steak \$19 | Scallops \$23

This item is very spicy – no refunds.

PASTA MARINARA

With your choice of pasta. \$10

PENNE ALLA VODKA

Family recipe sausage link, crushed red pepper, and fresh basil in our Vodka sauce. \$13

BEEF, PORK & POULTRY

Served with two regular side items. Substitute any premium side item for an additional cost.
Add a small house or Caesar salad \$4

DELMONICO

12 oz. U.S.D.A. choice. \$29

TUSCAN RIBEYE

12oz. U.S.D.A. Choice. Marinated in extra virgin olive oil, garlic, and fresh rosemary. \$27

TOP SIRLOIN

8oz. U.S.D.A. Prime \$16

TUSCAN MARINATED PORK CHOPS

Two 8oz. bone-in center-cut pork chops marinated in extra virgin olive oil, fresh garlic and fresh rosemary. \$18

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) \$13

SIGNATURE HOT BROWN

Oven-roasted turkey breast served open-faced with a rich Parmesan cream.

Topped with tomato, cheddar, and Applewood smoked bacon. (No sides included) \$14

SEAFOOD

GRILLED SEA SCALLOPS

Fresh sea scallops, perfectly seared. \$26

FRIED SHRIMP

Hand-battered and fried golden brown. (Also available grilled) \$13

SEAFOOD PLATTER

Grilled mahi, grilled sea scallops and grilled shrimp. \$26

NORWEGIAN COLDWATER ATLANTIC SALMON

A skinless center-cut filet grilled and served with a side of our signature bourbon glaze or lemon dill cream. \$18 Substitute mahi mahi. \$18

FISH N' CHIPS

Hand-battered Cod with fries and tartar sauce. (No sides included) \$13

NEW ORLEANS FISH & SHRIMP

Blackened mahi and shrimp topped with a hint of Parmesan cream sauce. \$19

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) \$19

SIDES

REGULAR SIDE ITEMS \$2.50

French Fries
Rice Pilaf
Fresh Steamed Broccoli
Grilled Sugar Snap Peas
Sautéed Mushrooms

PREMIUM SUBSTITUTIONS

(If ordering Ala Carté, ask server for price)

Side or Caesar Salad +\$2.50

Soup +\$2

Roasted Garlic Red Skin Mashed Potatoes +\$1

Pasta with marinara or Alfredo +\$4

Served with two regular side items.
Substitute any premium side item for an additional cost.
Add a small house or Caesar salad \$4