



## ANTIPASTO

### **Crispy Calamari "Fries"**

*Extra Crispy Strips of Calamari Steak  
Served with Fresh Tomato Basil Sauce*  
7.00

### **Gorgonzola Bruschetta**

*A Creamy Blend of Gorgonzola, Goat, and Cream Cheeses are Combined And Served with Crostini, Sliced Dates and a Balsamic Syrup*  
7.00

### **House Salad**

*Tossed Greens, Cucumbers, Tomatoes, Radishes, Kalamata Olives and Parmesan Cheese w/ House Vinaigrette*  
3.75

### **Gorgonzola Romaine Salad**

*Romaine Hearts Topped with Spiced Pecans, Dried Cranberries and a Rich Homemade Gorgonzola Bleu Cheese Dressing*  
3.75

### **Soup of the Day**

*(Ask your Server for Details)*  
3.75

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## ENTREE SALADS

A Gratuity of 18% will be added to Groups of 8 People or Larger  
Tables of 10 People or Larger Will Be Billed on One Check.

### **Large Gorgonzola Romaine or House Salad**

w/ Grilled Chicken 11.00  
or w/ Grilled Salmon 12.00

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## PASTAS

All Pastas are Served Ala Carte

### **Penne and Sausage Ai Pizziaola**

*Penne Pasta Tossed with Grilled Italian Sausage, Onion, Garlic, Oregano and Spicy Tomato Sauce*  
½ order 8.00 - Full 15.00

### **Gnocchi Pomodoro**

*Homemade Potato Pasta Tossed with a Fresh Tomato Basil Sauce, Butter and Parmesan*  
½ order (7) 8.00 – Full (15) 15.00

### **Linguini with Fresh Vegetables and Pesto**

*Diced Tomatoes, Olives, Onions, Mushrooms and Roasted Garlic Cloves are all Tossed with Linguini and Basil Pesto*  
½ order 8.00 - Full 15.00

### **Penne w/ Chicken and Mushrooms**

*Penne Pasta Blended with Grilled Chicken, Sliced Mushrooms, Garlic, Parmesan, White Wine and Cream*  
½ order 8.00 – Full 15.00

### **Penne with Roasted Peppers and Pancetta**

*Penne is Combined with Sweet Fire Roasted Red Peppers, Crispy Pancetta, Onions, Garlic, White Wine and a Touch of Cream*  
½ order 8.00 – Full 15.00

### **Pasta Renaissance**

*Grilled Chicken Breast Tossed with Linguini, Scallions, Sweet Peppers, Mushrooms, Onions, Oregano, Garlic and Fresh Tomato Sauce*  
½ order 8.00 – Full 15.00

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## ENTREES

### **Balsamic Glazed Salmon**

*Wild Caught Salmon Keta Salmon Filet Seared in Olive Oil Then Glazed with Balsamic Vinegar and Drizzled with a Pinot Grigio Sour Cream*  
18.00

### **\*Steak Porcini**

*10 oz" USDA Choice" Ribeye is Dry Rubbed with Herbs and Spices then Grilled to Your Liking and Served with a Porcini Mushroom Butter*  
22.00

### **\*Prime Rib of Tuna**

*Yellowfin Tuna Loin Crusted with a Blend of Herbs and Seasonings then Seared to Rare Served with Our Horseradish Sourcream and a Special Au Jus*  
21.00

### **Chicken Mozzarella**

*Boneless Chicken Breast Lightly Breaded and Browned in Olive Oil then Topped with Tomato Basil Sauce, Fresh Mozzarella and Finished in the Oven*  
18.00

### **Pan Braised Pork and Olives**

*Tender Pieces of Boneless Pork Loin are Browned then Pan Braised with Onions, Kalamata Olives, Red Wine and Stock, served with our Parmesan Risotto*  
20.00

### **\*Steak Venato**

*10 oz "USDA Choice" Ribeye Dredged in Seasoned Bread Crumbs and Grilled. Smothered in a Savory Sauce of Brown Mustard, Shallots, Mushrooms, Cognac and Cream*  
22.00

### **Trout Mustrada**

*Boneless Idaho Rainbow Trout Dredged in Bread Crumbs And Browned in Butter and Olive Oil. Lightly Drizzled with a Sauce of Apple Juice, Brown Mustard and Honey*  
18.00

### **Pan Fried Beef Liver**

*(2) Slices of Tender Beef Liver Pan Fried and Topped with Caramelized Onions, Peppers and Crispy Pancetta*  
16.00

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All Above Entrées come with a Choice of House Salad, Gorgonzola Salad or a Cup of the Soup of the day. They are also served with the Vegetable and Starch of the Day (except Pork).

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We Accept No Responsibility for Items Ordered "Well Done"

Notice: It is possible that consuming undercooked meats, fish, and poultry may cause Food Related Illness. The items with (\*) beside the name are prepared under the recommended temperatures suggested by State Health Dept.



## WINES BY THE GLASS

### House Wines 5.00 Glass or 22 Bottle

#### **Borsao**

*It's Back!! A Flavorful Spanish Blend  
We've Been Waiting for This One!*

#### **Mezzacorona Pinot Grigio**

*Crisp and Clean, pairs well lighter dishes*

#### **Beringer White Zinfandel**

*World's Best Selling White Zin*

### Select Wines 6.50 Glass or 28 Bottle

#### **Codirosso Chianti**

*Full Flavored Classic Italian Chianti*

#### **Pepperwood Grove Zinfandel**

*Nice Balance of Rich Fruits and Subtle Spice*

### The Sean Minor Family of Wines

#### **Four Bears Cabernet**

*Heavy Hitting, Big "Cab", Great with Steaks*

#### **Four Bears Pinot Noir**

*Rich Bold Pinot, with Plenty of Fruit and Spice*

#### **Four Bears Merlot**

*Medium Bodied Red with a Lot of Character*

#### **Four Bears Chardonnay**

*Very Clean Light Hearted Chardonnay*

#### **Four Bears Sauvignon Blanc**

*Crisp and Refreshing White Wine*

## BEERS AND ALES

### **Domestics**

3.25

*Bud*

*Bud Light*

*Coors Light*

### **Premiums and Imports**

4.00

*Boulevard Wheat*

*Boulevard Pale Ale*

*Samuel Adams Boston Lager*

*Guinness Stout*

*Peroni (Chef's Choice)*

## WINES BY THE BOTTLE ONLY

#### **Santa Margarita Pinot Grigio**

42

*No Intro Needed – Worlds Best Selling Pinot Grigio!*

#### **Caymus Conundrum**

52

*This Just May Be The "Best" California White Wine  
Ever Produced*

#### **Seaview Sparkling Brut**

24

*Australia's Answer to Expensive French Champagne*

#### **Murphy – Goode Cabernet Sauvignon**

40

*Rich, Heavy Cab.*

*Nice Accompaniment to Grilled and Roasted Meats*

#### **Rombauer Zinfandel**

48

*Dark Fruit "Explosion" A Wine You Will Always Remember*

#### **Ruffino Riserva Ducale Chianti**

48

*One of Italy's Best Known Chianti Producers*

#### **Langtry Meritage**

60

*A Blend of Cabernet, Petit Verdot and Carmenere  
Done in the Style of Bordeaux - Dark and Earthy  
yet Refined and Velvety at the Same Time*

## BEVERAGES

### **Iced Tea**

1.75

### **Lemonade**

1.75

### **Pepsi, Diet Pepsi, Dr. Pepper**

**Mt. Dew, Sprite**

1.75

### **Fresh Ground House Blend**

1.75