

Salad

ADD A CUP OF SOUP FOR \$3

BABY BEET SALAD.....	13
WITH MIXED GREENS, GOAT CHEESE AND ROASTED WALNUTS	
AHI TUNA SALAD*.....	19
WITH MIXED GREENS, AVOCADO, MANGO AND HOUSE MADE CLASSIC VINAIGRETTE	
HONEY LIME CHICKEN SALAD.....	16
WITH MIXED GREENS, SHREDDED CARROTS AND TORTILLA STRIPS	
GRILLED SALMON SALAD.....	17
WITH SAUTEED ROMA TOMATO, AVOCADO, MANGO, CAPERS AND OLIVES	
CAESAR SALAD.....	14
WITH PARMESAN, CROUTONS, IN OUR CAESAR DRESSING AND TOPPED WITH ANCHOVY	
THAI SALAD.....	21
WITH FILET MIGNON, KALE, AVOCADO, MANGO AND HOUSE MADE THAI DRESSING	

Entrée

ADD A CUP OF SOUP OR HOUSE SALAD FOR \$3

POLLO PELICANO.....	20
FREE RANGE CHICKEN TOPPED WITH SHERRY WINE SAUCE AND MELTED MOZZARELLA	
TILAPIA.....	20
FRESH TILAPIA IN A CREAMY SPICY TEQUILA SAUCE	
BARBECUE PORK RIBS.....	29
TENDER AND SLOW COOKED RIBS WITH OUR HOUSE MADE BBQ SAUCE	
BBQ CHEESE BURGER*.....	15
100% BLACK ANGUS BEEF, CHEDDAR CHEESE, SERVED WITH FRIES	
BBQ MEAT LOAF.....	15
WITH SPECIAL SPICES AND BBQ SAUCE, WITH YOUR CHOICE OF COLE SLAW, OR FRIES	
MEAT LOAF SANDWICH.....	15
WITH SAUTÉED MUSHROOMS AND BBQ SAUCE	
BEEF SHORT RIBS.....	26
SLOW COOKED BONELESS RIBS WITH POTATOES AND VEGETABLES	
HOUSE SMOKED BRISKET.....	22
SLOW SMOKED WITH SPECIAL SPICES, SERVED WITH POTATOES AND FRESH VEGETABLES	
FILET MIGNON*.....	34
NATURAL BEEF SERVED WITH POTATOES AND SEASONAL VEGETABLES	
FRESH FISH OF THE DAY.....	MARKET PRICE

Starters & Sides

CALAMARI FRITTI.....	14
GOLDEN FRIED CALAMARI SERVED WITH A LEMON CAESAR DRESSING	
SMOKED SALMON*.....	17
DEEP FRIED SHRIMP.....	15
SPINACH DIP.....	15
SHRIMP COCKTAIL*.....	14
FRESH ASPARAGUS.....	13
MEATBALL.....	11
GROUND BEEF AND LAMB MADE WITH SPECIAL MEDITERRANEAN SPICES TOSSED WITH HOMEMADE MARINARA SAUCE	

Lite Fare

CAPRESE.....	7
BRUSCHETTA.....	7
COLE SLAW.....	7
STEAMED SPINACH.....	7
ONION RINGS.....	6
BAKED OR MASHED POTATO.....	7
AFTER 5 P.M.	

18% GRATUITY ADDED FOR PARTY OF 6 OR MORE.

WE PROUDLY SERVE CERTIFIED ANGUS BEEF, FREE RANGE CHICKEN, AND ORGANIC FRUITS AND VEGETABLES.

*CONSUMPTION OF RARE BEEF AND SHELL SEAFOODS WILL INCREASE YOUR CHANCES OF FOOD-BORNE ILLNESS.

WE PROUDLY SERVE GLUTEN-FREE PASTA ON REQUEST. NO DISCOUNTS OR GIFT CARDS ACCEPTED.

Pasta

ADD A CUP OF SOUP OR HOUSE SALAD FOR \$3

RAVIOLI	13
RAVIOLI WITH YOUR CHOICE OF BEEF OR RICOTTA FILLING SERVED IN A CREAMY MARINARA SAUCE	
FETTUCCINE ALFREDO	13
FETTUCCINE SERVED IN A CREAMY GARLIC AND PARMESAN SAUCE	
BOLOGNESE	15
A HEARTY MEAT SAUCE TOPPED WITH MEATBALLS SERVED OVER FETTUCCINE	
TORTELLINI ALL' ORTOLANA	15
TORTELLINI WITH PROSCIUTTO, MUSHROOMS AND PEAS IN A CREAMY PARMESAN SAUCE	
SPICY THAI LINGUINE	14
LINGUINE WITH CARROTS, ASPARAGUS AND PEAS IN HOMEMADE THAI SAUCE	
LINGUINE E BASILICO	13
FRESH HERBS, ROASTED GARLIC IN OLIVE OIL PARMESAN SAUCE	
PENNE SPRING	14
ASPARAGUS, GREEN ONION, AND PEAS IN WHITE CREAMY PARMESAN SAUCE	
PENNE MEAT	16
PENNE WITH MEATBALLS, SAUSAGE AND HAM, TOSSED WITH OUR HOME MADE MARINARA SAUCE	
FETTUCCINE CON SUGO CALDO	14
ITALIAN SAUSAGE AND BELL PEPPERS IN A SPICY MARINARA SERVED OVER FETTUCCINE	
CARBONARA	15
PROSCIUTTO, ONION AND BACON TOSSED WITH FETTUCCINE IN A CREAMY PARMESAN SAUCE WITH A HINT OF GARLIC	
FETTUCCINE DI TEQUILA	15
TOSSED IN A CREAMY AND SPICY TEQUILA LIME SAUCE WITH RED AND GREEN BELL PEPPER, RED ONION, AND FRESH CILANTRO	
POLLO CON CARCIOFI	16
CHICKEN, SUN DRIED TOMATOES, ARTICHOKE HEARTS, FRESH BASIL AND MUSHROOMS, WITH LINGUINE AND A HINT OF MARINARA	
FETTUCCINE PRIMAVERA CON POLLO	18
CHICKEN AND A MEDLEY OF FRESH VEGETABLES TOSSED WITH FETTUCCINE IN A CREAMY SUN DRIED TOMATO PESTO SAUCE	
POLLO E SPINACE	18
CHICKEN, SPINACH, MUSHROOMS AND SUN DRIED TOMATOES IN A CREAMY CURRY SAUCE TOSSED WITH FETTUCCINE	
TORTELLINI CON POLLO	18
A RICOTTA-FILLED TORTELLINI SERVED WITH CHICKEN, ARTICHOKE HEARTS, FRESH BASIL, AND MUSHROOMS IN A CREAM SAUCE	
SALMON PICATTA	19
WITH SAUTÉED MUSHROOMS, CAPERS AND FRESH BASIL IN A LEMON BUTTER, WHITE WINE AND CAPER SAUCE TOSSED WITH PENNE	
FETTUCCINE DI VENETO*	24
FETTUCCINE TOSSED WITH PRAWNS, MUSSELS AND CLAMS IN OUR CLASSIC MARINARA	
FETTUCCINE GAMBERETTI	23
FETTUCCINE TOSSED WITH SAUTÉED PRAWNS AND MUSHROOMS IN CREAM SAUCE WITH FRESH DILL AND LEMON ZEST	
SEAFOOD RAVIOLI	21
SEAFOOD FILLED RAVIOLI SERVED IN A CREAMY SUN DRIED TOMATO PESTO SAUCE WITH SAUTÉED MUSHROOMS AND FRESH BASIL	

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