

DINNER MENU

APPETIZERS

CHEESE QUESADILLA 12
MELTED BLENDED CHEESE, SCALLIONS, TOMATOES AND A SOUTHWESTERN SEASONING ON A CRISP FLOUR TORTILLA WRAP TOPPED WITH ROASTED SRIRACHA AIOLI.
ADD CHICKEN (+4), STEAK (+5) OR SHRIMP (+6).

LOLLIPOP LAMB CHOPS 15
FOUR GRILLED LOLLIPOP LAMB CHOPS SERVED WITH A ROASTED GARLIC AIOLI.

SHRIMP COCKTAIL 13
FOUR POACHED GULF SHRIMP OVER A LEMON CITRUS ARUGULA SALAD WITH A LEMON WEDGE & COCKTAIL SAUCE.

FLATBREAD 11
OUR HOMEMADE RICH MARINARA TOPPED WITH MELTED MOZZARELLA & PROVOLONE BLEND.
ADD PEPPERONI OR SAUSAGE FOR \$2.

BAKED MEATBALLS 12
HOMEMADE MEATBALLS TOPPED WITH FRESH WHIPPED RICOTTA CHEESE.

HOUSE MADE CHIPS 9
SERVED WITH FRENCH ONION DIP.

CALAMARI 13
TOSSED IN ARUGULA, OLD BAY AND CHERRY PEPPERS SERVED WITH MARINARA SAUCE AND GARLIC AIOLI.

CRAB STUFFED MUSHROOMS 14
SILVER DOLLAR MUSHROOMS STUFFED WITH JUMBO LUMP CRAB FILLING AND BAKED TO GOLDEN BROWN.

10 OZ. BONELESS WINGS 10
TOSSED IN YOUR CHOICE OF SAUCE SERVED WITH BLEU CHEESE & CELERY.

10 BONE-IN WINGS 12
TOSSED IN YOUR CHOICE OF SAUCE SERVED WITH BLEU CHEESE & CELERY.

SAUCES:
MILD, HOT, GARLIC PARM, BBQ, HONEY GARLIC, SWEET CHILI & TERIYAKI

SOUPS

SOUP DU JOUR 5/7

FRENCH ONION 9

SALADS

GARDEN SALAD 3
SPRING-MIX, CHERRY TOMATOES, SHREDDED CARROTS AND RED ONIONS SERVED WITH CHOICE OF DRESSING.

CAESAR SALAD 10
CRISP ROMAINE LETTUCE, CROUTONS AND SHAVED PARMESAN CHEESE TOSSED IN A CREAMY CAESAR DRESSING. ADD ANCHOVIES (\$1).

MISTO SALAD 10
SPRING MIX TOPPED WITH CANDIED WALNUTS, DRIED CRAISINS & BLEU CHEESE CRUMBLES. SERVED WITH ORANGE COGNAC DRESSING.

ANTIPASTO SALAD 15
ITALIAN MEATS, CHEESES, FRUITS & VEGETABLES OVER A CRISP ICEBERG LETTUCE SERVED WITH BALSAMIC GLAZE.

TUNA POKE BOWL 16
MARINATED AHI TUNA SERVED OVER A FIRE ROASTED VEGETABLE QUINOA, TOPPED WITH CUCUMBERS, PICKLED ONIONS, CARROTS, SCALLIONS, AVOCADO & SESAME SEEDS SERVED WITH A ROASTED LEMON GARLIC AIOLI.

ADD A PROTEIN: CHICKEN (6) SALMON (8) SHRIMP (9)

DRESSINGS: ORANGE COGNAC, LEMON POPPYSEED, RANCH, BLEU CHEESE, RASPBERRY VINAIGRETTE, LIGHT ITALIAN & BALSAMIC VINAIGRETTE

SANDWICHES

(SERVED WITH FRENCH FRIES)

ELMHURST BURGER 13
8 OZ. HANDCRAFTED BURGER PATTY GRILLED TO YOUR LIKING TOPPED WITH AMERICAN CHEESE, LETTUCE, TOMATO & ONION.

PHILLY CHEESESTEAK 13
CHOPPED & GRILLED STEAK, SAUTÉED ONIONS, MUSHROOMS AND HOT OR SWEET PEPPERS TOPPED WITH MELTED AMERICAN CHEESE.

CRAB CAKE SANDWICH 14
HOMEMADE PAN-SEARED JUMBO LUMP CRAB CAKE TOPPED WITH A ROASTED TOMATO ARUGULA SALAD & ROASTED GARLIC AIOLI.

OPEN FACE HOT TURKEY 12
SERVED OVER A SLICE OF WHITE BREAD AND SMOTHERED IN GRAVY.

GRILLED CHEESE 9
OPTION TO ADD TOMATO, BACON (\$2) OR HAM (\$2).

DOUBLE EAGLE 12
OPTION OF HAM OR TURKEY WITH BACON, LETTUCE, TOMATO AND MAYONNAISE SERVED ON YOUR CHOICE OF WHITE, WHEAT OR RYE BREAD.

BLT 10
BACON, LETTUCE, TOMATO & MAYONNAISE SERVED ON YOUR CHOICE OF WHITE, WHEAT OR RYE BREAD.

PANINI OF THE DAY 13
SERVED CHEF'S CHOICE STYLE.

KID'S MENU

CHICKEN TENDERS & FRIES 7
SPAGHETTI & MEATBALL 7

GRILLED CHEESE & FRIES 7
HOT DOG & FRIES 7

ENTREES

(COMES WITH YOUR CHOICE OF 2 SIDES- VEGETABLE, POTATO OR PASTA)

FILET MIGNON^{GF} 48
CENTER CUT 10 OZ. FILET COOKED TO YOUR LIKING.

16 OZ. NY STRIP^{GF} 38
GRILLED TO YOUR LIKING.

PORK CHOP 26
GRILLED TO PERFECTION. MAKE IT A CALABRESE FOR AN ADDITIONAL \$5.

CRAB CAKES 30
TWO HANDCRAFTED JUMBO LUMP CRAB CAKES SERVED WITH A ROASTED TOMATO ARUGULA SALAD & RED PEPPER COULIS.

STUFFED SOLE 25
JUMBO LUMP CRAB CAKE STUFFED IN A SOLE FILET.

SALMON 26
GRILLED OR BLACKENED.

PRETZEL CHICKEN 20
SERVED WITH A CREAMY HONEY DIJON SAUCE.

PASTA ENTREES

CHICKEN 20
MARSALA OR FRANÇAISE. SERVED WITH YOUR CHOICE OF PENNE OR ANGEL HAIR PASTA.

CHICKEN PARMESEAN 20
WITH MARINARA OR VODKA SAUCED SERVED WITH A SIDE OF ANGEL HAIR PASTA.

CHICKEN CALABRESE 25
PAN-SEARED CHICKEN BREAST WITH YOUR CHOICE OF CHERRY PEPPERS OR MIXED PEPPERS COOKED IN A SHERRY SAUCE AND TOSSED WITH CALABRESE POTATOES.

VEAL 24
MARSALA OR FRANÇAISE. SERVED WITH YOUR CHOICE OF PENNE OR ANGEL HAIR PASTA.

VEAL PARMESEAN 24
WITH MARINARA OR VODKA SAUCED SERVED WITH A SIDE OF ANGEL HAIR PASTA.

VEAL CALABRESE 29
WITH YOUR CHOICE OF CHERRY PEPPERS OR MIXED PEPPERS COOKED IN A SHERRY SAUCE AND TOSSED WITH CALABRESE POTATOES.

SHRIMP SCAMPI 30
PAN-SEARED SHRIMP WITH ROASTED TOMATOES & ARUGULA IN A LEMON GARLIC WHITE WINE SAUCE TOSSED IN ANGEL HAIR PASTA.

LOBSTER RAVIOLI 26
SERVED IN A VODKA BLUSH SAUCE.

HOMEMADE BOLOGNESE LASAGNA 20
BAKED MEAT BOLOGNESE LASAGNA TOPPED WITH WARM MARINARA AND MELTED MOZZARELLA.

BUILD YOUR OWN PASTA

CHOOSE YOUR PASTA:
ANGEL HAIR OR PENNE

CHOOSE YOUR SAUCE:
MARINARA (14) OR VODKA (16)

CHOOSE YOUR PROTEIN:
MEATBALLS (4) OR CHICKEN (5)

SIDES

VEGETABLE OF THE DAY 3

POTATO OF THE DAY 3

SIDE OF PASTA 5

FRENCH FRIES 4

MASHED POTATOES 3

SIDE CAESAR SALAD 4

SIDE MISTO SALAD 5

DESSERTS

BROWNIE ALA MODE 8

TIRAMISU 8

RICE PUDDING 6

VANILLA ICE CREAM 5

CHOCOLATE ICE CREAM 5

STRAWBERRY ICE CREAM 5

AN 18% GRATUITY WILL BE AUTOMATICALLY ADDED FOR PARTIES OF 6 OR MORE.

COOKED TO ORDER. CONSUMING ANY UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

