

. Dinner .

Appetizers

SHRIMP COCKTAIL 4EA
Cocktail sauce & lemon

SALTED ROSEMARY CHICKEN WINGS 13

EGGPLANT ROLLATINI 13
Lightly fried eggplant rolled with ricotta cheese topped with Pomodoro

ANTIPASTO BOARD 18
: Prosciutto di Parma, Genoa Salami, mozzarella, sharp provolone, mixed olives, roasted red peppers, grape leaves, & crostini.

FRIED CALAMARI WITH CHERRY PEPPERS 15
Served with marinara sauce

CLAMS ZUPPA 14
Sautéed with crumbled Italian sausage, garlic, white wine & fresh basil, grilled crostini

COCONUT SHRIMP 16
4 Coconut crusted, lightly fried & served with sambal sauce

CRAB CAKES 16
Lump crab, red pepper and bay seasoning, breaded and lightly fried

Grilled Pizza

MARGARITA 14
Roma tomatoes, mozzarella & basil

LOBSTER 18
Lemon ricotta, tomato, & basil

PICANTE 14
Pepperoni, crumbled Italian sausage, pomodoro & mozzarella

Salad & Soup

MIXED GREENS 6
Mixed greens, tomato, cucumber, onion & olives with house vinaigrette

ICEBERG WEDGE 8
Crumbled bacon, chopped tomato & onion with blue cheese dressing

FRENCH ONION SOUP 8
With garlic crouton & baked with gruyere & provolone cheese

CAESAR 8
Romaine lettuce, house-made Caesar dressing, parmesan cheese & croutons

FALL MEDLEY SALAD 10
Mixed greens, candied walnuts, dried cranberries, gorgonzola cheese with an apple cider vinaigrette

CHICKEN VEGETABLE SOUP 5
Classically prepared

Seafood

GRILLED SALMON 28
Grilled filet with roasted red pepper coulis served with lentils with Brussel sprouts, and baby carrots

HALIBUT PICCATA 28
Halibut filet pan seared with a lemon white wine sauce and capers served with parmesan risotto and broccolini

LOBSTER RAVIOLI 26
With a lobster tomato cognac cream sauce topped with poached lobster meat

SHRIMP SCAMPI 28
Jumbo butterflied shrimp sautéed with butter, garlic, diced tomato & white wine tossed with linguini

SEAFOOD PAELLA 38
Lobster, shrimp, clams, chorizo, bell peppers and peas simmered in a saffron seafood broth.

Steaks & Chops

12 OZ. PRIME NY SIRLOIN 30
With mashed potatoes & sautéed spinach
A LA MAMA 32

GARLIC ROSEMARY PORK CHOP 26
Bone-in, center cut pork rib chop, marinated in rosemary & garlic, fire grilled served with sautéed peppers & mashed potatoes

8 OZ. FILET MIGNON 34
8 oz filet topped with a balsamic demi glace served with roasted potatoes and asparagus

FILET OSCAR 42
8 oz filet topped with lobster meat & bearnaise sauce served with mashed potatoes & asparagus

Club Classics

RIGATONI BOLOGNESE 24
Ground pork, veal & beef simmered in pink pomodoro sauce, tossed with rigatoni & topped with herbed ricotta & parmesan cheese

CHICKEN FRANCAISE 22
Egg battered chicken medallions sautéed with lemon, white wine & butter Served with sautéed spinach & mashed potatoes

LINGUINI ALLE VONGOLE 22
Whole littleneck & chopped clams sautéed with garlic, white wine & fresh herbs, tossed with linguini, served red or white

SPAGHETTI & MEATBALLS 16
Three house made meatballs simmered in marinara served with spaghetti

VEAL OR CHICKEN MARSALA 26/23
Pan sautéed medallions with crimini mushrooms & marsala wine demi, Served with mashed potatoes & sautéed spinach

VEAL OR CHICKEN PARMESAN 25/22
Lightly fried cutlets topped with pomodoro sauce & mozzarella Served with linguini or penne

ORECCHIETTE WITH SAUSAGE & RABE 24
Crumbled Italian sausage sautéed with garlic, crushed red pepper, broccoli rabe tossed with orichette, finished with extra virgin olive oil & parmesan cheese

EGGPLANT PARMESAN 17
Lightly fried eggplant topped with Pomodoro and mozzarella cheese served over penne pasta

**Consumption of raw or under-cooked foods of animal origin will increase your risk of food borne illness.
Consumers who are vulnerable to food borne illness should only eat food from animals thoroughly cooked.
It is the consumer's responsibility to notify staff of any food allergies prior to ordering.*