

## **SALOON LUNCH MENU**

### **APPETIZERS**

#### **CLAMS CASINO**

whole clams topped with peppers, onion, bacon and bread crumbs

\$8-

#### **MUSSELS FRA DIAVOLO**

fresh tender mussels in a red sauce served ( hot or mild )

\$10-

#### **CLAMS BIANCO**

clams simmered in a white wine butter sauce with fresh tomatoes , basil , garlic and red pepper flakes

\$12-

#### **BRUSCHETTA**

crispy Italian bread served with a fresh tomato and basil salsa

\$6-

#### **SPIDINNI**

egg dipped and sautéed mozzarella served with marinara sauce drizzled with basil pesto

\$9-

#### **FRIED CALAMARI**

tender floured calamari served with a spicy marinara sauce and anchovy mayo.

\$10-

#### **TUSCAN GARLIC BREAD**

Italian bread topped with garlic, olive oil, butter and grated Pecorino Romano

\$6-

#### **ANTIPASTO**

Sliced prosciutto and sopresata, Italian Cheeses, marinated artichokes, roasted peppers, mushrooms, eggplant and Kalamatta olives served with grilled crostini

\$12-

## **SOUPS**

### **FRENCH ONION SOUP**

a traditional onion soup topped with melted cheese

\$6-

### **SOUP OF THE DAY**

served in a crock

\$4.5

## **APPETIZERS**

## **SALADS**

### **ORANGE & GOAT CHEESE SALAD**

romaine lettuce tossed with extra virgin olive oil, fresh sliced oranges, a touch of vinegar, goat cheese & grilled chicken

\$11-

### **CAESAR CHICKEN SALAD**

romaine lettuce tossed with our creamy caesar dressing, oven toasted croutons & grilled breast of chicken

\$11-

### **BLACKENED SCALLOP SALAD**

pan blackened sea scallops served over mixed greens tossed in a chipotle southwest lime citrus vinaigrette

\$15-

### **BLEU CHEESE & WALNUT SALAD**

Mixed greens tossed with a balsamic vinaigrette, candied walnuts, dried cranberries, grilled chicken and crumbled bleu cheese

\$11-

### **CHINESE CHICKEN SALAD**

mixed greens tossed with Asian ponzo dressing, mandarin oranges, crunchy noodles and grilled chicken

\$11-

### **SPINACH CHICKEN SALAD**

fresh spinach salad tossed with our warm bacon dressing topped with hard boiled egg, sliced mushrooms, red onions, grilled chicken and crumbled bacon

\$11-

### **COBB SALAD**

mixed greens tossed with balsamic vinaigrette topped with chopped egg, bleu cheese, bacon, tomatoes, grilled chicken and guacamole

\$11-

## **SANDWICHES**

### **TUNA SALAD MELT**

Open face tuna salad on grilled ciabatta bread topped with tomatoes and melted swiss cheese  
\$9-

### **VEGGIE PANINI**

Roasted peppers, grilled eggplant and sliced mozzarella drizzled with basil pesto on grilled herb bread  
\$8-

### **MARYLAND CRAB CAKE SANDWICH**

Served open face on a toasted english muffin with sliced tomato and American cheese topped with honey mustard sauce  
\$13-

### **RIBEYE PANINI**

Char grilled ribeye steak with caramelized onions and spinach topped with goat cheese on grilled herb bread  
\$12-

### **TURKEY CRANBERRY WRAP**

Sliced fresh turkey, lettuce, tomato, onion and cranberry mayonnaise on a flour tortilla wrap served with french fries and cole slaw  
\$9-

### **PHILLY CHICKEN CHEESE STEAK**

With roasted peppers, onions and American cheese served on an Italian long roll  
\$9-

### **SALOON BURGER**

10 oz. char-broiled black angus beef topped with American cheese served with lettuce, tomato and onion  
\$10-

### **BUFFALO CHICKEN WRAP**

Flash fried chicken breasts tossed with buffalo sauce, lettuce, tomato and creamy buttermilk bleu cheese on a grilled flour tortilla  
\$9-

### **ITALIAN PANINI**

Grilled chicken, roasted red peppers, caramelized onions and aged provolone cheese with pesto mayonnaise served on grilled herb bread  
\$10-

### **AHI TUNA WRAP**

Pan seared blackened fresh rare tuna with tomatoes, lettuce, srirachi aoli and cucumber salad wrapped in a flour tortilla  
\$12-

### **CHICKEN PARMESAN SANDWICH**

Panko breaded and flash fried chicken breast topped with melted mozzarella and marinara sauce served on an Italian long roll

\$9-

### **SALOON WRAP & SOUP**

A half tortilla wrap of the day served with the soup of the day

\$9-

### **MEATBALL PARMESAN**

Our home-made meatballs topped with mozzarella cheese and marinara sauce served on an Italian long roll

\$9-

**All above sandwiches are served with french fries and cole slaw**

### **OPEN FACE TURKEY SANDWICH**

Hot turkey served open face on grilled ciabatta bread with home style gravy and herb roasted potatoes

\$10-

## **PASTA**

### **VODKA RIGATONI**

a rich pink sauce with sliced prosciutto de parma tossed with rigatoni

\$11-

### **LINGUINE CLAM SAUCE**

Whole baby clam sauteed in your choice of a red or white sauce

\$12-

### **SPAGHETTI & MEATBALLS**

spaghetti topped with homemade meatballs and marinara sauce

\$10-

### **PENNE ALFREDO**

Alfredo cream sauce with peas, sausage and imported prosciutto tossed with penne

\$11-

### **RAVIOLI**

Ricotta filled ravioli topped with plum tomato sauce

\$11-

### **CRABMEAT ANGEL HAIR**

Jumbo lump crabmeat sauteed with garlic, olive oil and fresh parsley tossed with angel hair pasta

\$MP-

**PORCINI LINGUINE**

porcini mushrooms, Italian sausage and prosciutto in a light parmesan cream sauce tossed with linguine pasta  
\$13-

**SHRIMP SCAMPI**

Sauteed shrimp in a lemon butter & garlic sauce over linguine topped with chopped flat leaf parsley  
\$14-

**VEAL & CHICKEN****FRANCAISE**

egg dipped and sauted in a lemon butter fresh parsley sauce  
\$veal 15- chicken 11-

**PARMESAN**

breaded cutlet topped with melted mozzarella and marinara sauce  
\$veal 15- chicken 11-

**PICATA**

floured and sauteed in a lemon butter caper sauce  
\$veal 15- chicken 11-

**MARSALA**

lightly floured sauteed with sliced mushrooms in a marsala wine sauce  
\$veal 15- chicken 11-

**SALTIMBUCCA**

sage, prosciutto and melted provolone cheese over spinach, light wine sauce  
\$veal 16- chicken 12-

**GORGONZOLA**

a gorgonzola cream sauce with fresh roasted red peppers and sliced mushrooms  
\$veal 16- chicken 12-

**SCARPARELLO**

sauteed with Italian sausage, hot & sweet peppers in a roasted garlic sauce  
\$veal 16- chicken 12-

**CHAR GRILLED****8 OZ. FILET**

certified black angus beef  
\$29-

**12 OZ. SIRLOIN**

black Angus beef bone out  
\$32-

## **GRILL TOPPINGS**

### **GOMBOTO**

topped with roasted potatoes, hot & sweet peppers  
\$4-

### **MARSALA**

topped with sauteed mushrooms in marsala wine sauce  
\$4-

### **CRAB SCAMPI**

sauteed jumbo crabmeat in a garlic butter parsley sauce  
\$9-

## **TILAPIA / SALMON**

### **TOSCANO**

pan seared with roma tomatoes, basil and prosciutto in a white wine butter sauce  
\$14-

### **PICATA**

lightly floured and sauteed in a lemon butter caper sauce  
\$14-

### **CRAB SCAMPI**

topped with sauteed jumbo crabmeat in a garlic butter & Italian chopped flat leaf parsley sauce  
\$21-

### **OLIVIA**

sauteed with black olives, green olive, zucchini & roasted red peppers in a white wine sauce  
\$14-

**( all entrees served with a house salad & side of pasta )**

## **SIDE ORDERS**

### **SAUTEED SPINACH**

sauteed in garlic & olive oil

\$5-

### **FRENCH FRIES**

\$3-

### **BROCCOLI**

sauteed in garlic & olive oil

\$5-

### **ESCAROLE & BEANS**

sauteed in a garlic and olive oil sauce

\$5-

### **PLEASE BE ADVISED**

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness