

June 5th - 11th

DINNER FEATURES

FOR THE TABLE

Fried Cheese Raviolis

Four Crispy Homemade Cheese Raviolis, Pecorino Romano
Pomodoro Sauce, Alfredo Sauce, Italian Parsley Garnish
13

SALAD

Add Proteins - Grilled Chicken 5, Shrimp 8, Salmon 14, Petite Filet 18

Gorgonzola Chopped Wedge

Chopped Romaine, Cherry Tomatoes, Red Onions, Pancetta
Gorgonzola, Blue Cheese Dressing, Balsamic Glaze Drizzle
9 Half - 18 Full

MACARONI

Add Proteins - Grilled Chicken 5, Shrimp 8, Salmon 14, Petite Filet 18

Braised Ragu al Forno

Homemade Penne, Braised Sunday Ragu, Melted Mozzarella Crust
Shaved Parmigiano Reggiano & Basil Floret Garnish
26

Filetto di Pomodoro

Homemade Pappardelle, Garlic, Filetto di Pomodoro Sauce, White
Wine, Fresh Basil & Stracciatella Garnish
22

ENTREES

Lemon Dill Salmon

Pan Seared Salmon, Preserved Lemon Rissotto, Sautéed Spinach, Dill
Beurre Blanc, Crispy Carrot Shavings, Lemon Wedge & Italian Parsley
31

Rotisserie Chicken

Half Herb Roasted Bone in Chicken, Sautéed Summer Corn, Classic
Mashed Potatoes, Herbed Shallot Buerre Blanc & Rosemary Garnish
25

Tex Mex Pork Medallions

Pan Seared Bacon Wrapped Pork Medallions, Crispy Agave Lime
Brussels, Patatas Bravas, Jalapeno Bacon Jam Drizzle & Thyme
27

NY CHOPHOUSE

Add Shrimp - \$12 Lobster Meat - \$16.00

8 oz Nolan Ryan Filet Mignon

Choice of Side & Sauce
56

16 oz Nolan Ryan Ribeye

Choice of Side & Sauce
54

32 oz Nolan Ryan Tomahawk for Two

Choice of Two Sides & Sauce
105

SAUCES

Gorgonzola Crema

Chimichurri

Truffle Butter

SIDES

Garlic Knot Fries

Jalapeno Creamed Corn

Mac & Cheese

FROM THE OVEN

Sunday Gravy & Ricotta Grandma Pizza

Rectangular Thin Crust Pizza, Melted Mozzarella & Provolone, Braised Pork & Beef
Ragu, Whipped Ricotta, Pecorino Romano & Fresh Basil Garnish
23

DESSERT

Italian Hazelnut Crepe Cake

French Vanilla Crepe Cake, Hazelnut Ganache, Homemade Whipped Cream, Powdered Sugar, Toasted
Hazelnut Crumble & Mint Garnish
12