

ENTREES

INCLUDES HOUSE SALAD AND CHOICE OF SIDE

CHICKEN

Bangkok Chicken Stir-fry

Asian vegetables sauteed with
julienned chicken breast tossed
in our Bangkok ginger sauce
served over rice pilaf
\$13.95

Normandy Chicken

Chicken breast sauteed with shrimp
and garlic in a Boursin cream sauce, topped
with mozzarella
and Boursin cheeses
\$17.95

Chicken Madagascar

Chicken breast stuffed with fresh baby
mozzarella, artichoke, Cappicola and
roasted peppers in a sherry infused demi
glace
\$14.95

Bruschetta Chicken

Grilled chicken topped with
diced tomato, mozzarella and basil,
finished with drizzled olive oil
\$13.95

PASTA

INCLUDES HOUSE SALAD

Filet Tip Tortellini

Sauteed filet tips over cheese-filled tortellini
tossed with sun-dried tomatoes, asparagus
and alfredo, finished with horseradish sauce
\$16.95

Pasta Primavera

Garden fresh vegetables sauteed in olive oil and
tossed in a pesto cream sauce on a bed of
tri-colored fettuccine
\$12.95

Add chicken \$14.95

Gnocchi and Meatballs

Classic Italian potato dumplings
tossed in our house marinara and served with
homemade meatballs
\$12.95

Shrimp Carbonara

Gulf shrimp tossed with onions, bacon, egg,
garlic and white wine in a creamy alfredo
sauce over Cavatappi
\$16.95

Cajun Chicken

Cavatappi tossed with blackened chicken,
broccoli and tomatoes in a spicy cream sauce
\$11.95

Shrimp Aglio e Olio

Gulf shrimp sauteed in extra virgin olive oil
with tomatoes,
garlic and white wine over
tri-colored fettuccine
\$16.95

SEAFOOD

INCLUDES HOUSE SALAD AND CHOICE OF SIDE

Lake Perch

From the lake to your plate!
Hand breaded and fried
\$13.95

Baked Boston Scrod

Scrod topped with cracker crumbs, white
wine, butter and lemon juice
\$12.95

VEAL

Veal Alla Bella

Veal cutlet dusted in seasoned flour, sauteed
with diced tomatoes, garlic and
fresh herbs in a tomato white wine sauce,
topped with fresh mozzarella
\$18.95

Veal & Shrimp Soprano

Veal cutlet dusted in seasoned flour, sauteed
with shrimp, tomatoes, roasted red pepper,
garlic and julienned Capicola,
finished with a sherry
infused demi glace \$20.95