

242 GLEN COVE  
 AVE.  
 GLEN COVE, NY  
 11542



(516) 200 9603

AVAILABLE FOR  
 CATERING, PRIVATE  
 PARTIES, ETC.

## STARTERS

<b>New England Crispy Baked Clam Cake</b> Over Potato, Corn and Celery Chowder	\$12
<b>Bacon Steak</b> Pineapple Gastrique, Korean BBQ	\$14
<b>Louisiana Shrimp Fritters</b> Creole Remoulade	\$14
<b>French Onion Portobello Melt</b> Sherry Caramelized Onions, Gruyere Cheese, Vegetarian Demi	\$10
<b>Firecracker Wonton Crusted Shrimp</b> Over Cucumber Kimchi	\$12
<b>Sesame Chicken</b> Classic Ponzu Dipping Sauce	\$10
<b>Wood Oven Wings (6)</b> Buffalo, BBQ, Korean BBQ, Hot Mustard, Sweet Chili	\$10
<b>Buffalo Cauliflower</b> Louisiana Hot Sauce and Crumbled Blue Cheese	\$12

## MAIN COURSE

<b>Key West Coconut Shrimp</b> Malibu Rum Mango Salsa	\$25	<b>Chicken Principessa</b> Artichoke, Green Peas, with a Lemon White Wine Sauce	\$26
<b>Classic Beer Battered Fish &amp; Chips</b> Tartar sauce, Malt vinegar	\$21	<b>Chicken Valdostano</b> Provolone Cheese, Prosciutto, Mushrooms, Marsala Wine with Brown Sauce	\$26
<b>Brook Trout</b> Smoked Tomato, Horse Radish Sour Cream Sauce, Blistered Cherry Tomatoes	\$22	<b>Chicken Scarpariello</b> Sausage, Dry Tomatoes, Mushroom, and Potatoes with a Rosemary White Wine Sauce	\$26
<b>Dill Salmon</b> Cucumber Dill Light Cream Beurre Blanc	\$27	<b>Penne Alla Vodka</b> Mezzi Alla Vodka Tossed in a Light Red Sauce	\$20
<b>New York Shell Steak</b> Brandy Sauce (GF), Butter Basted, Green Peppercorn	\$41	<b>Onion Crusted Chicken</b> Sherry Wine Demi Glace	\$20
<b>Roast Pork Tenderloin</b> Pan Roasted, Cinnamon Spiced with an Apple Cranberry Glaze	\$22	<b>Black &amp; Blue Burger</b> Black and Blue, Melted Blue Cheese, Hot Sauce, with a Side of French Fries	\$17
<b>Veal Bianco</b> Shiitake Mushroom, Marsala Wine, Brown Sauce, with Light Heavy Cream	\$27	<b>BBQ Burger</b> Caramelized Onions, Bacon, Pepper Jack Cheese, BBQ Sauce, with a Side of French Fries	\$17
<b>Veal Florentine</b> Stuffed with Spinach, Ricotta, Artichokes, with a Lemon Sauce	\$27	<b>House Burger</b> Flame Grilled, Lettuce, Tomato, and Pickle, with a Side of French Fries	\$16
<b>Chicken Contadina</b> Diced Potatoes, Roasted Peppers, Balsamic and Basil	\$26		

## SALADS

<b>Chopped Greek</b> Over Hummus, Pita Crisps, Greek Dressing	\$14
<b>Roasted Beet</b> Balsamic Honey Dressing, Flaked Goat Cheese, Field Greens	\$14
<b>Rainbow Kale</b> Sun Dried Cranberries, Fried Onions, Goat Cheese, Blood Orange Dressing	\$14
<b>Caesar Salad</b> Iceberg, Creamy Dressing, Parmesan, Croutons	\$11
<b>Antipasto Salad</b> Cured Meats, Peperoncino, Mozzarella, Artichokes with a Red Wine Vinaigrette	\$16

\*Add Salmon \$6  
 Chicken \$4  
 Tomato/Mozzarella \$5

## SIDES

<b>French Fries</b> Regular, Caesar, Cajun, Truffle	\$6
<b>Tri Colored Sweet Potato Fries</b>	\$6
<b>Onion Rings</b>	\$6
<b>Mac &amp; Cheese</b>	\$7
<b>Side Caesar</b>	\$7
<b>Roasted Brussel Sprouts</b>	\$8



## BEVERAGES

<b>Soda</b>	\$3
<b>Coffee</b>	\$2.75
<b>Cappucino</b>	\$5
<b>Espresso</b>	\$4.50
<b>Tea</b>	\$2.75



\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK