

242 GLEN COVE AVE.
GLEN COVE, NY
11542



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AVAILABLE FOR
CATERING, PRIVATE
PARTIES
ON OR OFF PREMISES

STARTERS

New England Clam Cake Over Potato, Corn and Celery Chowder	\$14
Bacon Steak Pineapple Gastrique, Korean BBQ	\$14
Louisiana Shrimp Fritters Creole Remoulade	\$14
French Onion Portobello Melt Sherry Caramelized Onions, Gruyere Cheese, Vegetarian Demi	\$11
Pork Fried Wontons Lime, Ginger, Soy, Sweet Chili Sauce	\$14
Sesame Chicken Classic Ponzu Dipping Sauce	\$11
Wood Oven Wings (6) Buffalo, BBQ, Korean BBQ, Mustard Honey, Sweet Chilli	\$11
Buffalo Cauliflower Louisiana Hot Sauce and Crumbled Blue Cheese	\$12

MAIN COURSE

Key West Coconut Shrimp Malibu Rum Mango Salsa	\$25	Chicken Principessa Artichoke, Green Peas, with a Lemon White Wine Sauce	\$26
Classic Beer Battered Fish & Chips Tartar Sauce, Malt Vinegar	\$22	Chicken Valdostano Provolone Cheese, Prosciutto, Mushrooms, Marsala Wine with Brown Sauce	\$26
Brook Trout Crispy Skin, Butter, Lemon, Capers, Tomato Concasse	\$25	Chicken Scarpariello Sausage, Dry Tomatoes, Mushroom, and Potatoes with a Rosemary White Wine Sauce	\$26
Salmon Pan Seared, Mixed Citrus Glazed, Ginger	\$26	Penne Alla Vodka Mezzi Alla Vodka Tossed in a Light Red Sauce	\$21
New York Shell Steak Brandy Sauce (GF), Butter Basted, Green Peppercorn	\$41	Onion Crusted Chicken Sherry Wine Demi Glaze	\$23
Roast Pork Tenderloin Apples, Cinnamon and Rosemary	\$24	Black & Blue Burger Black and Blue, Melted Blue Cheese, Hot Sauce, with a Side of French Fries	\$19
Veal Bianco Shiitake Mushroom, Marsala Wine, Brown Sauce, with a touch of Cream	\$31	BBQ Burger Caramelized Onions, Bacon, Pepper Jack Cheese, BBQ Sauce, with a Side of French Fries	\$19
Veal Florentine Stuffed with Spinach, Ricotta, Artichokes, with a Lemon Sauce	\$31	House Burger Flame Grilled, Lettuce, Tomato, and Pickle, with a Side of French Fries	\$17
Chicken Parmesan over Penne Ala Vodka	\$26		

Main Course served with seasonal vegetables and a starch

SALADS

Chopped Greek* Pita Crisps, Greek Dressing	\$14
Roasted Beet Balsamic Honey Dressing, Flaked Goat Cheese, Field Greens	\$14
Power Blend Mixed Salad* Vegetable Mix Slaw, Floribbean, Mango, Lime Vinaigrette	\$14
Caesar Salad* Iceberg, Creamy Dressing, Parmesan, Croutons	\$12
Tomato and Mozzarella * Basil Chimichurri, Balsamic Drizzle	\$16

SIDES

French Fries Regular, Caesar, Cajun, Truffle	\$6
Sweet Potato Fries	\$6
Onion Rings	\$6
Mac & Cheese	\$7
Side Caesar	\$7
Roasted Brussel Sprouts	\$8
Side House Salad	\$8

BEVERAGES

Soda	\$3
Coffee	\$3
Cappucino	\$5
Espresso	\$5
Tea	\$3
Sparkling Water (1 liter)	\$7

*Add Salmon **\$8** Chicken **\$6**
Grilled Shrimp (4*) **\$7**

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.