

242 GLEN COVE
 AVE.
 GLEN COVE, NY
 11542



(516) 200 9603

AVAILABLE FOR
 CATERING, PRIVATE
 PARTIES, ETC.

STARTERS

New England Crispy Baked Clam Cake Over Potato, Corn and Celery Chowder	\$12
Bacon Steak Pineapple Gastrique, Korean BBQ	\$14
Louisiana Shrimp Fritters Creole Remoulade	\$14
French Onion Portobello Melt Sherry Caramelized Onions, Gruyere Cheese, Vegetarian Demi	\$10
Firecracker Wonton Crusted Shrimp Over Cucumber Kimchi	\$12
Sesame Chicken Classic Ponzu Dipping Sauce	\$10
Wood Oven Wings (6) Buffalo, BBQ, Korean BBQ, Hot Mustard, Sweet Chili	\$10
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	\$21	Chicken Valdostano Provolone Cheese, Prosciutto, Mushrooms, Marsala Wine with Brown Sauce	\$26
Brook Trout Smoked Tomato, Horse Radish Sour Cream Sauce, Blistered Cherry Tomatoes	\$22	Chicken Scarpariello Sausage, Dry Tomatoes, Mushroom, and Potatoes with a Rosemary White Wine Sauce	\$26
Dill Salmon Cucumber Dill Light Cream Beurre Blanc	\$27	Penne Alla Vodka Mezzi Alla Vodka Tossed in a Light Red Sauce	\$20
New York Shell Steak Brandy Sauce (GF), Butter Basted, Green Peppercorn	\$41	Onion Crusted Chicken Sherry Wine Demi Glace	\$20
Roast Pork Tenderloin Pan Roasted, Cinnamon Spiced with an Apple Cranberry Glaze	\$22	Black & Blue Burger Black and Blue, Melted Blue Cheese, Hot Sauce, with a Side of French Fries	\$17
Veal Bianco Shiitake Mushroom, Marsala Wine, Brown Sauce, with Light Heavy Cream	\$27	BBQ Burger Caramelized Onions, Bacon, Pepper Jack Cheese, BBQ Sauce, with a Side of French Fries	\$17
Veal Florentine Stuffed with Spinach, Ricotta, Artichokes, with a Lemon Sauce	\$27	House Burger Flame Grilled, Lettuce, Tomato, and Pickle, with a Side of French Fries	\$16
Chicken Contadina Diced Potatoes, Roasted Peppers, Balsamic and Basil	\$26		

SALADS

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

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

SIDES

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



BEVERAGES

Soda	\$3
Coffee	\$2.75
Cappucino	\$5
Espresso	\$4.50
Tea	\$2.75



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