

# VENUE

## FIRST COURSE & SHAREABLES

### Colossal Shrimp Cocktail 13

*Six chilled colossal shrimp served with house made cocktail sauce and lemon*

### Bloody Mary Calamari 13

*Tempura tossed & flash fried. Served with a zesty Bloody Mary Marinera, lime, green onion*

### Meatballs Fromaggio 9

*Twin homemade meatballs smothered in house marinera, melted provolone, shaved Parmesan*

### Ahi Tuna 16

*Sushi grade Ahi Tuna steak, seared with sesame seeds, served with pickled ginger, wasabi & soy sauce*

### Bruschetta 6

*House made , classic bruschetta over herbed crostini, pesto and balsamic drizzle*

### Crab Cakes 19

*Three lump crab cakes served with a Dijon Mustard aioli*

### Arancinis 8

*Risotto balls stuffed with mozzarella cheese, breaded in Panko & fried golden brown, served with marinera and melted provolone*

### Spinach & Artichoke Dip 10

*Served with mini pita*

## SALADS

### Venue House Salad 9

*Mixed house greens, red onion, grape tomato, mozzarella pearls, house made crouton and choice of dressing*

### Caesar Salad 10

*Chopped Romaine lettuce, shaved Parmesan , tossed in classic Caesar dressing, topped with crouton*

\*Choice of dressing– House Italian, Mediterranean Vinaigrette, White French, Parmesan Peppercorn Ranch, Balsamic Vinaigrette, Honey Mustard, Bleu Cheese, Red Wine Vinaigrette

## ADD ON TO ANY ENTRÉE OR SALAD

CHICKEN 11– SIX SHRIMP 10- STEAK 10- SALMON 15– THREE SCALLOPS 18

## SIDE DISHES

**Buttermilk Mashed Potato-Baked Potato-French Fries-Roasted Brussel Sprouts with Chopped Bacon-**  
**Garlic Asparagus-Creamed Spinach-Parmesan Risotto-Fettucine Marinera or Alfredo-**  
**Cup of Soup du Jour**  
**New! Broccolini**

# VENUE

## MAIN COURSE

### Venue House Pasta 16

Two Meatballs or Two Hot Italian Sausage or One of Each<sup>1</sup> Served over Vermicelli Pasta, choice of Marinera, Alfredo, Bolognese .

### Fettuccini Alfredo 14

Our house made Alfredo sauce over fettucine. (try an add on of any protein, options on opposite page )

### Mediterranean Pasta 25

Fettuccini tossed in a white wine, butter & garlic sauce with parsley, feta cheese, pesto, kalamata olives , blistered grape tomatoes , and a pound of littleneck clams.

### Chicken Marsala 21

Marinated chicken breast smothered in traditional Marsala mushroom sauce. Choice of two sides..

### Scallops with Shrimp & Lobster Risotto 39

Three jumbo seared scallops over shrimp & lobster risotto, Choice of one side dish.

### Crab Cakes Entrée 32

Four lump crab cakes served with a Dijon Mustard aioli. Choice of two sides.

### Black Pearl Salmon 29

Fresh salmon over balsamic glaze with blistered grape tomatoes. Choice o two sides.

### Black Grouper 34

Pan fried with a dusting of blacken spices & butter. Choice of two sides..

### Snow Crab Legs Dinner - Market Price

Two pounds of crab clusters, served with lemon, drawn butter and a hot Italian sausage.  
Choice of two sides

### Shrimp and Lobster Risotto 25

Risotto with shrimp and lobster, parmesan cheese, fresh herbs, green onion. Served with choice of House or Caesar Salad

## STEAKS-CHICKEN AND CHOPS

### Filet Mignon 44

Pan seared and oven roasted to desired temperature. Served with red wine Demiglace and rosemary mushroom skewer. Choice of two sides.

### New York Strip 34

12 oz, Flame broiled & topped with herb compound butter. Choice of two sides.

### Hand Cut Ribeye 42

16oz, flame broiled to desired temperature and topped with herb compound butter. Choice of two sides.

### Bourbon Glazed Chicken 18

Marinated chicken breast grilled and finished with balsamic glaze. Choice of two sides

### Bone In Pork Chop 27

12 oz bone in chop grilled with maple balsamic glaze. Choice of two sides.

### Steak and Frites 24

8 oz sirloin steak served with house cut parmesan frites. Choice of one side.

**ADD A POUND OF SNOW CRAB TO ANY MEAL-MARKET PRICE**