

# VENUE

## First Course & Shareables

### Colossal Shrimp Cocktail-\$12

6 chilled colossal shrimp with house made cocktail sauce & lemon wedge. A classic!

### Bloody Mary Calamari- \$12

Dredged in tempura & flash fried. Served with a zesty Bloody Mary sauce, chopped green onions & lime.

### Meatballs al Formaggio- \$8

Twin homemade meatballs smothered in house marinara & melted provolone, shaved parmesan & fresh herbs.

### Ahi Tuna \$16

Sushi grade Ahi tuna steak seared with black & white sesame seeds, served with pickled ginger, wasabi & soy sauce

### Bruschetta- \$6

House made garlic herb crostini's, house made Bruschetta and drizzled with balsamic reduction

### Crab Cakes- \$13

3 lump crab cakes served with Dijon mustard aioli

### Arancinis- \$8

Risotto Balls stuffed with mozzarella, breaded in panko & fried golden-brown served with marinara & fresh parsley.

## Salads

### Venue House Salad- \$8

Mesclun mix greens w/chopped romaine, red onion, grape tomatoes & fresh mozzarella pearls. Served with a garlic herb crostini & choice of dressing.

### Caesar Salad- \$9

Chopped romaine w/fresh grated parmesan, garlic herb crostini's & house made Caesar dressing.

### **Add-on to any of our Salads...**

**Chicken- \$6   Shrimp- \$10   Steak-\$10   Salmon-\$15**

Choice of in-house made salad dressings...

Italian (House), Mediterranean Vinaigrette, White French  
Parmesan Peppercorn Ranch, Balsamic Vinaigrette

## Side Dishes

Buttermilk Mashed – Baked Potato - French Fries - Brussel Sprouts w/chopped bacon-  
Grilled Asparagus - Creamed Spinach Parmesan - Parmesan Risotto-  
Fettuccine (Marinara or Alfredo)- Cup of Soup du Jour-

# VENUE

## Main Course

The Venue House Pasta- \$14

2 Meatballs or 2 Hot Italian Sausage or 1 of each! Served over House Pasta with a choice of marinara or Bolognese sauce.

Fettuccine Alfredo- \$12

Made to order Alfredo over fettuccine pasta with grated Parmesan.

**(\*Add chicken- \$6, Shrimp- \$10 Scallops- \$14 Steak-\$10 Salmon-\$15)**

Mediterranean Pasta- \$24

Fettuccini tossed in a white wine, garlic & butter sauce with parsley, crumbled feta, fresh basil, grape tomatoes, drizzle of house made pesto & 1 pound of littleneck clams.

Chicken Marsala- \$18

Marinated breast of chicken topped with Marsala mushroom sauce. Choice of sides.

Scallops & Risotto- \$36

4 Jumbo, pan seared, Sea Scallops over shrimp & lobster risotto. Choice of 1 side.

Black Pearl Salmon- \$24

Fresh salmon over Balsamic glaze with blistered grape tomatoes. Choice of 2 sides.

Black Grouper- \$32

Pan fried w/a dusting of mild blackening spices & butter.

Snow Crab Legs- \$40

Over 1 lb. steamed Snow Crab clusters served w/drawn butter & a hot Italian sausage. Choice of 2 sides

Crab Cakes Entree- \$22

4 lump crab cakes w/Dijon mustard aioli. Choice of 2 sides.

Shrimp & Lobster Risotto \$22

Risotto with shrimp and lobster, served with a choice of House or Caesar salad

## Steaks, Chicken & Chops

Filet Mignon- \$39

Pan seared then oven roasted 8oz. Filet Mignon with red wine demi & rosemary mushroom skewer.

New York Strip Steak- \$38

12oz. Strip flame charred & topped with herbed compound butter.

Hand Cut Ribeye Steak-16oz- \$34

Choice, hand cut, flame charred Ribeye topped with herbed compound butter.

Bourbon Glazed Chicken Breast- \$16

Marinated breast of chicken grilled & finished with a bourbon glaze.

Pork Chop- \$22

12oz. French cut bone-in Pork Chop grilled with maple-balsamic glaze.

Steak & Frites- \$22

8oz Sirloin Steak served over a bed of frites. Served with a smoked garlic aioli. One side choice.

**Add a pound of Snow Crab Legs to any dinner-Market Price**

\*\*\*\*\*

**All dinners (except Pastas and Risotto Entrees) are served with choice of Caesar Salad, House Salad & choice of 1 side dish. Pastas do not come with a side dish choice.**