

Appetizers

Mozzarella Antipasto for Two	24
<i>Arugala, Tomatoes, Roasted Red Peppers, Prosciutto, Provolone, Crostini, Artichoke Hearts, Olives, Extra Virgin Olive Oil and Balsamic Glaze.</i>	
Popcorn Shrimp & Fried Calamari for Two	29
<i>Choose Marinara Sauce, Thai Chili or Chipotle Aioli.</i>	
Fried Calamari	15
<i>Choose Marinara Sauce, Thai Chili or Chipotle Aioli.</i>	
Pop Corn Shrimp	16
<i>Choose Marinara Sauce, Thai Chili or Chipotle Aioli.</i>	
Spicy Honey Garlic Shrimp	16
<i>Over Crostini.</i>	
Meatball Romano Crostini	12
Mussels from Maine	15
<i>Choose Crushed Tomato, White Wine Garlic Butter or Chipotle Butter Sauce.</i>	
Shrimp Cocktail (5pc) u-10	22
Eggplant Rollatini	14
<i>Topped with Fresh Mozzarella.</i>	
Roasted Red Pepper Ravioli 6pc	14
<i>Served with a Red Pepper Cream Sauce.</i>	
Chicharron de Pollo	12
<i>Marinated & Fried Chicken Pieces Bone-in with Chimichurri Sauce.</i>	

Salads

Warm Goat Cheese and Spinach	18
<i>Warm Breaded Goat Cheese on a bed of Spinach, with Candied Walnuts, Roasted Apples, tossed in a Balsamic Vinaigrette.</i>	
Grilled Chicken Caesar Salad	18
<i>Grilled Chicken on a bed of Romaine, with Shaved Parmesan, Croutons, Cucumbers and Cranberries with a Classic Caesar Dressing.</i>	
Roasted Beet Salad	17
<i>Roasted Beets on a bed of Arugula with Crumbled Blue Cheese, Toasted Pistachios and Pine Nuts, with a Lemon Thyme Vinaigrette.</i>	

Steaks Steaks Steaks

Filet Mignon - 10 to 12 oz	55
<i>Broiled and served with Chef's Vegetables, Garlic Roasted Mashed Potatoes and Demi Glace Reduction.</i>	
Rib Eye - USDA Prime - 20 oz	59
<i>Served on Toasted Ciabatta Bread, with Chef's Vegetables and Garlic Roasted Mashed Potatoes.</i>	
Rib Eye Giambotta - USDA Choice - 20 oz	55
<i>Smothered with Onions, Peppers & Mushrooms. Topped with House Cut Fries.</i>	
Skirt Steak.....	49
<i>Served with Tostones, White Rice and Red Beans, with a Chimichurri Sauce.</i>	
<i>Add Garlic Spicy Shrimp...15</i>	
Three Chefs' Kobe Burger.....	29
<i>Sixteen Ounce Burger. Served on Custom Baked Bread with Pepper Jack Cheese, Bacon, and Onion Relish. Served with House Cut Fries.</i>	

Classics

Steak House Rigatoni.....	25
<i>A Historical Recipe from Chicago's Stockyard Restaurants. The Tomato Sauce is Simmered with Beef, Sweet Onions and Mushrooms Until Melded to Create this Unique Flavor.</i>	
Rigatoni in Vodka Sauce	21
<i>Finished with Fresh Mozzarella Pearls & Parsley.</i>	
Cavatappi with Italian Sausage, Broccoli Rabe & Cannalini Beans	26
<i>Finished with Pecorino Romano Cheese in a White Wine Butter and Garlic Sauce.</i>	
Spinach Fettuccini.....	35
<i>With Chicken & Shrimp in a Light Alfredo Sauce</i>	
Sauteed Shrimp with Fettuccini.....	32
<i>With Andouille Sausage, in a Red Roasted Pepper Cream Sauce.</i>	
Spaghetti & Meatballs	18
Chicken Parmigiana with Spaghetti.....	24
Chicken Bianca over Angel Hair	26
<i>White Wine Lemon Butter Sauce with Capers, Artichoke Hearts, Crispy Prosciutto and Fresh Basil.</i>	
Stuffed Shrimp with Crab Meat over Angel Hair Pasta.....	39
<i>Served in a Light Parmesan and White Wine Lemon Butter Garlic Sauce.</i>	