

Appetizers

Fried Calamari

Large pieces of squid breaded, battered and cooked. Served with fresh basil marinara 8.95

Shrimp Scampi

Seared with garlic butter sauce, fresh Parmesan cheese and portobello mushrooms 10.95

Shrimp Cocktail

Large chilled shrimp served with a side of Hispanic-style cocktail sauce 10.95

Crab Cakes

Seared and crispy, over a bruschetta tomato relish with fresh basil 7.95

Nachos con Chili

Homemade tortilla chips with black bean chicken chili, pickled jalapeños, cheddar cheese, and guacamole 8.95

Rhapsody Chicken Wings

One dozen chicken wings baked. Served in a special sauce with bleu cheese dressing and bruschetta crostinis 8.95

Old Favorites

Served with a vegetable medley, choice of potato (baked, sweet, mashed, or oven roasted), plus your choice of soup or salad.

Skirt Steak

Succulent USDA Choice 10-12oz. steak broiled to your liking with grilled onions and au jus 16.95

Broiled Salmon

A fresh 8oz. filet cut, seared and drizzled with lemon butter sauce 15.95

Calves Liver

Tender and juicy, cooked to your liking with grilled onions 14.95

Tilapia

Seared with a white wine, lemon and garlic sauce 14.95

Livornese Style: artichokes, black olives, sundried tomato -- add 3.00

Chicken Marsala

A juicy boneless chicken breast, smothered with a delicate Marsala wine and sautéed mushrooms sauce 14.95

Broiled Half Chicken

Vesuvio Style: with an olive oil, garlic, white wine, and green peas sauce 15.95

BBQ Style: charbroiled chicken, finished off with BBQ 15.95

(either style requires approximately 25 min. to prepare)

Twin Chicken Bruschetta

Two 6oz. boneless charbroiled chicken breasts, garnished with our fresh basil homemade bruschetta 14.95

Veal Marsala

Thinly sliced cutlets of veal, smothered with a sweet blend of sautéed mushrooms and Marsala wine sauce 21.95

Vegetarian Risotto

Traditional Arborio Italian rice cooked slowly in mushroom stock, shallots and white wine. Tossed with shiitake mushrooms, oyster mushrooms, asparagus, and Parmesan cheese -- 100% vegetarian! 15.95

Vitello di Carcioffi

Sliced cutlets of veal, sautéed with artichokes, sundried tomatoes and Kalamata olives in a white wine, garlic, shallots, and butter sauce 22.95

Our Specialties

Served with your choice of soup or salad.

Broiled Cornish Hen

A lightly seasoned 20oz. bird, broiled and served with sautéed mushrooms, diced asparagus and choice of potato then drizzled with our mild Poblano pepper cream sauce 16.95

Chicken Linguine

Diced chicken, mushrooms and asparagus, tossed with linguine pasta in a fresh basil marinara cream sauce 15.95

Black 'n' Bleu London Broil

8oz. USDA Choice Filet Mignon, cooked to your liking, capped with cracked black pepper and melted bleu cheese. Served with sautéed wild mushrooms and asparagus in a red wine reduction with your choice of potato 23.95

Paired with shrimp 28.95

Chicken Parmesan

Boneless chicken breast lightly breaded, baked and topped with a fresh marinara sauce and covered in mozzarella cheese. Served with a small side of pasta and a medley of fresh veggies 15.95

Shrimp Jambalaya

Delicately cooked basmati rice, tossed with our delicious homemade creole tomato and vegetable sauce (rated mild to HOT!) and jumbo shrimp 17.95

BBQ Ribs

Seasoned, dry-rubbed baby back ribs, finished off with barbecue sauce. Served with your choice of potato and sautéed veggies 21.95

Half order 16.95

Ribs Combo

A Half order of BBQ Ribs and your choice of: a small shrimp cocktail, shrimp scampi or a half order of chicken bruschetta 22.95

Fish of the Day

Each and every day we hand select a small amount of FRESH, wild fish. Ask your server for today's special selection!

Beyond the Borders

An array of International flavors. Each entrée is carefully executed in our own style using only the finest ingredients -- making each item unique!
Served with your choice of soup or salad.

Carne Tampiqueña

10oz. Choice skirt steak, served with chilaquiles, homemade rice and pomme fritz 16.95

Chiles Rellenos

Mild Poblano peppers stuffed with Chihuahua cheese, lightly battered, baked and topped with tomato relish. Served with a side of Hispanic rice and chilaquiles 14.95

Enchiladas con Pollo

Three corn tortillas stuffed with shredded chicken, cooked tomatoes, onions, and melted cheese. Served with a side of Hispanic rice and refried beans 14.95

Peasant Skirt Steak

USDA Choice skirt steak smothered with guacamole-salsa, served with 2 flautas (mashed potato stuffed in a fried corn tortilla) and homemade rice 17.95

Chicken or Cornish Hen al Carbon

Either bird, marinated and charcoal-charbroiled. Served rustico style with sliced tomatoes, avocado slices and bruschetta relish 16.95