

# appetizers



## **fried green tomatoes**

breaded, sliced, and sautéed in olive oil, covered in cheese over marinara 8.99

## **stuffed mushroom caps**

jumbo caps filled with italian herbs and crab, served in marinara 9.99

## **roasted garlic bulb**

a slowly roasted garlic bulb served with warm brie cheese and toast points 10.99

## **peel & eat shrimp**

a half pound of shrimp served with our house vodka cocktail sauce and remoulade 9.99 (gf)

## **crab cakes**

handmade cakes rolled in bread crumbs, drizzled in mango vinaigrette 10.99

## **escargot**

delicacies baked with gorgonzola 9.99

## **bruschetta**

italian garlic bread toasted and topped with fresh pesto, served with tomato relish 8.99

## **beef carpaccio**

sliced tenderloin served raw with capers, olive oil, and lemon 10.99 (gf)

# go green



## **crab cake salad**

mixed organic greens tossed with a mango vinaigrette dressing and topped with two homemade crab cakes over tomato relish with fresh goat cheese 13.99

## **parmesan chicken salad**

fresh spinach tossed with dried cranberries, pears & walnuts in poppy seed dressing topped with an encrusted chicken breast 13.99

# small plates



a small bite of our favorites

## **mediterranean pasta**

spaghetti tossed with tomatoes, black olives, peppers and artichoke hearts with white wine, garlic and olive oil 12.99

## **grilled 8 oz. pork chop**

molasses marinated pork chop served over whipped sweet potatoes with caramelized onions and a guinness reduction 13.99

## **isabella flatbread pizza**

smoked gouda, provolone, and red tomatoes 12.99

## **josephina flatbread pizza**

goat cheese and provolone, artichokes, and chicken with a balsamic glaze 12.99

## **frederica flatbread pizza**

mild italian sausage and giardiniera topped with provolone cheese 12.99

(gf) gluten free

***Please note all small plates and go green items come with our house bread. Add a side salad for \$2.99. An 18% gratuity will be added to groups of 6 or more.***



## butcher block

### **espresso encrusted filet**

6 oz. filet mignon encrusted in ground espresso served with blue cheese mashed potatoes and topped with a caramelized port and shallot sauce 28.99 (gf)

### **the "naked" filet**

6 oz. filet mignon grilled to order served with asparagus and whipped sweet potatoes 28.99 (gf)

### **petite steak and shrimp**

4 oz. filet mignon topped with grilled shrimp and riesling butter served with garlic mashed potatoes 21.99 (gf)

### **smoked "moody blue" new york strip**

a grilled 12 oz. strip topped with Monroe Wisconsin's moody blue cheese. served with sautéed beans, onions, and red peppers 29.99

### **veal piccata**

veal loin cutlets sautéed with capers, artichokes, lemon juice and white wine served over roasted red potatoes 23.99

### **duck breast**

two 5 oz. maple leaf farm duck breasts, pan seared with a pomegranate-molasses syrup and orzo pasta 23.99



## comfort food

### **meat lasagna**

hand rolled with fresh cheese and sausage with our house red sauce 17.99

### **chicken piccata**

boneless chicken breasts sautéed with capers, artichokes, lemon juice and white wine served with roasted red potatoes 18.99

### **tuscan mac 'n' cheese**

italian sausage tossed with sun dried tomatoes in a smoked gouda-gorgonzola cream sauce 21.99

### **chicken marsala**

boneless chicken breasts sautéed with marsala wine sauce and mushrooms over mashed potatoes 18.99

### **tortalloni**

spinach and roasted garlic stuffed pasta, tossed with asparagus, zucchini and tomatoes in a citrus cream sauce 18.99

### **pork osso buco**

slowly braised in an apple cider glaze served over whipped sweet potatoes 22.99



## go fish

### **mediterranean striped bass**

an 8 oz. pan seared filet baked with tomatoes, black olives, and capers, served with asparagus 23.99

### **lobster ravioli**

stuffed with lobster and tossed in a lobster cream sauce with a mini lobster tail 23.99

### **norwegian salmon**

an 8 oz. potato encrusted filet pan seared in an tarragon-dill cream sauce, served with asparagus 23.99

### **seared sea scallops**

jumbo scallops encrusted in our house seasoning, drizzled in riesling butter and served with orzo pasta 28.99