

### Appetizer and Dinner Specials

- Jumbo Lump Crab Cake** *Voted the best in town!* 16 **Homemade Arancini** 7.99  
**Homemade Spinach and Artichoke Rangoons** 7.99  
**Greek Shrimp** *Feta, Tomato & Olive- White wine sauce* 10 **Cajun Filet Tips** *Cajun cream sauce* 11.99  
**Lamb Lollipops w/ Balsamic Drizzle** 13.00 **Crispy Brussel Sprout Marinara** 7.99  
**Raw Oysters** 1.99 each **Fried Oysters** 2.99 each **Crispy Cleaned Smelts** 9.99

### Entrée Specials

- 24oz Short Bone Dry-Aged Prime Ribeye** *grilled and topped with caramelized onions* 49.99  
**7oz Center-Cut Filet Mignon** *with espresso crust over Amarone Wine reduction* 30.00  
**Cedar Plank Teriyaki Salmon , Most popular Fish** 24.00  
**Pillow Case Gnocchi** *Italian Cheese Filled Gnocchi with our homemade marinara* 17.99  
**King Surf 'N Turf** *22oz Prime Porterhouse & 10oz Lobster Tail* 62.00  
**Mediterranean Branzini** *deboned and baked with garden fresh herbs* 24.00  
**Filet Tip Stroganoff** *tender filet tips cooked to temp in a burgundy and sour cream sauce over fettucine* 24.00  
**Haddock Napolitano** *olives, sun-dried tomatoes, with provolone cheese in a white wine sauce* 23.00  
**Drunken Cajun Fettucine Seafood** 25 **Filet Tips** 24 **Chicken** 21 *cajun cream sauce*  
**Chilean Seabass** *pan-seared over pink sauce with crab topped with asparagus points* 29.00  
**Youngstown Surf 'N Turf** *Italian filet medallions & shrimp scampi* 29.00  
**Filet Diavalo** *Medallions w/ hot peppers, mushrooms chianti sauce. w/ Ottavio Fries* 25.00  
**7oz Filet a la Oscar** *topped with umbo lump crab, béarnaise sauce and asparagus tips* 33.00  
**Australian Barramundi** *Like Grouper, but better -pistachio crust over a roasted red pepper coulis sauce* 24.00  
**14oz Veal Chop** *with a 3-mushroom and rosemary demi-glace to temp over an open fire* 32.00  
**House-Smoked Salmon** *Smoked with 4 different types of wood chips over mixed vegetables* 25.00  
**Dover Sole Alla Mugnaia** *Pan Sautéed in a garlic wine and lemon sauce with capers* 25.00  
**Black Cod Piccata** *sautéed with mushrooms, capers, roasted red peppers in a lemon wine sauce* 24.00  
**Filet Tip Cacciatore** *with mushrooms, peppers, and onions served over fettucine* 24.00  
**Halibut Limoncello** *Tomato, artichoke& asparagus . Italian liqueur sauce* 28.00  
**Risotto Mare Monte** *Shrimp, Scallops, Mussels, Clams, Calamari Chardonnay Red Sauce* 27.00  
**Risotto Carbonara** *Peas Pancetta Creamy Parmesan Risotto* 19.00  
**Homemade Desserts** 6.99 **Pumpkin Pie** 4.99  
**Vanilla Bean Crème Brûlée** \* **Bourbon Bread Pudding** \* **Banana or Blueberry Foster**

# *Station Square Fall News*

*Every Tuesday- Take 20% off any bottle of wine from our extensive and award winning wine list*

*Wine Wednesday join us each Wednesday for 6 wines selected and offered at a discounted price by the glass or by the bottle*

*Live Music Every Thursday*

*October 28- Nick Adduci*

*November 4- Danny Shapira*

*November 11- Nick Adduci*

*November 18- Leather & Lace*

*Holiday Gift Certificate Sale November 26, 27, & 28*

*\$35 each gets a \$50 gift certificate for 2022*

*Join us Thursday November 18th for our Monthly Wine Dinner*

*Featuring New-to-Ohio wines! You will not want to miss this one!*