

### 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

- 18oz Bone-in Prime Dry-Aged NY Strip Steak** *with onions, mushrooms, & hot peppers, au jus* 39.99  
**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  
**Zuppa di Pesce** *traditional Italian feast: calamari, clams, mussels, scallops, whitefish, smelts, shrimp* 28.00  
**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**

Youngstown, Ohio  
Since 1986

Happy  
New Year

## Station Square 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 dis-  
counted price by the glass or by the bottle*

## Live Music Every Thursday

*January 6- Nick Adduci*

*January 13 -Leather & Lace*

*January 20- Todd Cutshaw*

*January 27- Leather & Lace*