

Appetizer and Dinner Specials

Jumbo Lump Crab Cake	<i>Voted the best in town!</i>	15	Crab Bisque	6.00
Homemade Arancini	7.99		Homemade Spinach and Artichoke Rangoons	7.99
Greek Shrimp	10		Local Zucchini fried with marinara dipping sauce	6.99
Crispy Brussels Sprouts	<i>tossed with light Cajun seasoning and parmesan over marinara</i>			7.99
Raw Oysters	1.99 each		Fried Oysters	2.99 each
Soft Shell Crab	<i>pan seared w/lemon, garlic butter</i>			11.99

Entrée Specials

24oz Dry-Aged Short Bone Tomahawk Ribeye	<i>grilled and topped with caramelized onions</i>	46.00
7oz Center-Cut Filet Mignon	<i>with espresso crust over Amarone Wine reduction</i>	30.00
Pillow Case Gnocchi	<i>Italian Cheese Filled Gnocchi with our homemade marinara</i>	17.99
Marsala Combo	<i>Shrimp, Veal, and chicken</i>	23.00
King Surf 'N Turf	<i>22oz Prime Porterhouse & 10oz Lobster Tail</i>	55.00
Colossal King Crab Leg	<i>1 pound already split for you with drawn butter</i>	49.99
Filet Tip Stroganoff	<i>tender filet tips cooked to temp in a burgundy and sour cream sauce over fettucine</i>	22.99
Haddock Napolitano	<i>olives, sun-dried tomatoes, with provolone cheese in a white wine sauce</i>	21.00
Drunken Cajun Fettucine Seafood	23 Filet Tips 23 Chicken 20	<i>cajun cream sauce</i>
Chilean Seabass	<i>pan-seared over pink sauce with crab topped with asparagus points</i>	27.00
Lobster Fest 2	<i>10oz tails with side and salad</i>	49.99
Youngstown Surf 'N Turf	<i>Italian filet medallions & shrimp scampi</i>	27.00
Italian Style Shrimp	<i>jumbo shrimp with sweet and hot peppers, tomatoes, in a white wine sauce</i>	19.99
7oz Filet a la Oscar	<i>topped with jumbo lump crab, béarnaise sauce and asparagus tips</i>	33.00
Australian Barramundi	<i>Like Grouper, but better -pistachio crust over a roasted red pepper coulis sauce</i>	22.99
14oz Veal Chop	<i>with a 3-mushroom and rosemary demi-glace to temp over an open fire</i>	27.00
House-Smoked Salmon	<i>Smoked with 4 different types of wood chips over mixed vegetables</i>	23.99
Grilled Swordfish	<i>Open fire grilled Sicilian style over pesto and sun-dried tomato sauce</i>	23.99
Dover Sole Alla Mugnaia	<i>sautéed in a lemon wine sauce with capers</i>	26.99

Desserts

Homemade Vanilla Bean Crème Brûlée	5.99	Homemade Bourbon Bread Pudding with	
Vanilla Ice Cream	5.99	Banana or Blueberry Foster	5.99

Station Square

Summer News

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

Stop in each Wednesday and experience new and exciting wines with our Wine Wednesday Specials

Live Music Every Thursday:

5/20- Bobby Remp 5/27-Todd Cutshaw 6/3 Bobby Remp

6/10- Danny Shapira 6/17 Bobby Remp 6/24 Leather & Lace

Join us June 24th for a wine dinner featuring great summer wines!

Join our email list, like us on Facebook & Instagram to stay up to date