

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

Entrée Specials

40oz Dry-Aged Long Bone Tomahawk Ribeye	<i>grilled and topped with caramelized onions</i>	74.00		
22oz Short Bone Ribeye	<i>grilled and topped with caramelized onions</i>	39.00		
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>	53.99		
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	<i>2 10oz tails with side and salad</i>	49.99		
Youngstown Surf 'N Turf	<i>Italian filet medallions & shrimp scampi</i>	25.00		
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 umbo lump crab, béarnaise sauce and asparagus tips</i>	28.00		
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>	25.99		
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		

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

Spring 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

Spring Wine Taste- Featuring sparkling, white, and Rosé wines on April 29th 6:30pm

Join us April 29th as we feature a new acoustic band "Leather & Lace"

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