

STATION SQUARE

WEEKLY SPECIALS & LIVE MUSIC!

TWENTY TUESDAY

Take 20% off of any bottle of wine for dine-in or carry out!

WINE & WHISKEY WEDNESDAY

Below retail price on unique wines selected by our sommelier and over 40 whiskeys and bourbons!

THURSDAY LIVE MUSIC

December 5 - Leather & Lace

December 12 - The 2 Kings Duo

December 17 (Tuesday) - Kevin Lawson

December 19 - Hair Supply

December 26 - Leather & Lace



THURSDAY, DECEMBER 12 | 6:30PM

CHAMPAGNE DINNER | \$60 PER PERSON

TUESDAY, DECEMBER 17 | 6:30PM - 9:30 PM

Join us for an evening of live music by Kevin Lawson and complimentary holiday peppermint ice cream for all guests during this time!

Scan the QR code to visit our website and learn more about Station Square, our catering options, and more!



APPETIZER SPECIALS

- Crispy Beer Battered Smelts \$13** - Served with lemon and cocktail sauce
Fresh Blue Point Oysters - Raw 2.49/pc Fried 3.49/pc
Jumbo Lump Crab Cake \$16 - Voted best in town!
Homemade Arancini \$9.99 - Fried Sicilian risotto balls over marinara
Homemade Spinach and Artichoke Rangoons \$9.99 - Served with marinara
Greek Shrimp \$12.99 - Feta, tomato and olives in a white wine sauce
Cajun Filet Tips \$12.99 - Cooked to temp and served in a cajun cream sauce
Lollipop Lamb Chops \$15.99 - Cooked to temp and served with a balsamic drizzle over mashed potatoes
Crispy Fried Brussel Sprouts \$7.99 - Served over marinara sauce

ENTRÉE SPECIALS

- Lobster Trio \$56** - Three 6oz Maine lobster tails broiled to perfection with hot butter
Swordfish Siciliano \$26 - Grilled swordfish over an open fire, topped with pesto and Salmoriglio sauce
Scallops & Risotto \$35 - 4 Day Boat Scallops over risotto carbonara topped with a balsamic reduction
Teriyaki Salmon \$25 - Salmon grilled over an open fire and served on a cedar plank with asparagus point garnish
Pillow Case Gnocchi \$18.99 - Gnocchi filled with Italian cheeses in our homemade marinara sauce
Mediterranean Branzini \$25 - Branzini de-boned and baked with garden fresh herbs
Drunken Fettuccine - Fettuccine noodles served in a cajun cream sauce with your choice of seafood (\$25), filet tips and mushrooms (\$24), or chicken and broccoli (\$21)
Chilean Seabass \$32 - Pan-seared and served over pink sauce with crab meat topped with asparagus points
Youngstown Surf n' Turf \$32 - Filet medallions Italian style and shrimp scampi
Filet Diavolo \$27 - Tender filet medallions with hot peppers, mushrooms, and chianti sauce with Ottavio fried
Filet ala Oscar \$39.99 - 7oz filet topped with jumbo lump crab meat, bearnaise sauce and asparagus points
Veal Chop \$34 - A 14oz veal chop served in a three-mushroom and rosemary demi-glace, cooked to temp, and served over mashed potatoes
Filet Tip Cacciatore \$25 - Filet tips cooked to temp and served with mushrooms, peppers and onions over fettuccine
Halibut Limoncello \$34 - Fresh halibut pan sauteed in our homemade Italian limoncello liquor with artichokes, asparagus and fresh tomatoes
Risotto Carbonara \$21 - Slow-simmered in a parmesan cream sauce with peas, onions and pancetta
House-Smoked Salmon \$27 - Salmon served over a bed of mixed vegetables
16oz Kobe Beef Osso Bucco \$33 - Served over risotto

HOMEMADE DESSERTS

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| Holiday Peppermint Ice Cream \$4.99 | Bananas Foster \$6.99 |
| Vanilla Bean Crème Brûlée \$6.99 | Blueberries Foster \$6.99 |
| Bourbon Bread Pudding \$6.99 | Homemade Pumpkin Pie \$5.99 |