

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

January 9 - Hair Supply
January 16 - Leather & Lace
January 23 - Kevin Lawson
January 30 - The 2 Kings Duo



Make your reservations for Valentine's Day Weekend! We will be featuring a special menu Thursday, Friday, and Saturday.

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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| Vanilla Bean Crème Brûlée \$6.99 | Blueberries Foster \$6.99 |
| Bourbon Bread Pudding \$6.99 | Homemade Pumpkin Pie \$5.99 |
| Bananas Foster \$6.99 | |