

## APPETIZER SPECIALS

- Seared Ahi Tuna \$13.99** - Served with homemade Wasabi and ginger 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

- Walleye ala Bridget \$19.99** - Fresh walleye in a white wine sauce with peppers, broccoli and fresh tomatoes  
**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  
**Spring Dover Sole Alla Mugnaia \$34** - In a lemon Chardonnay sauce with capers and roasted red peppers  
**Lobster Rolls \$23.99** - Fresh lobster served on a large New England-style bun, with a side of fries

## HOMEMADE DESSERTS

Vanilla Bean Crème Brûlée \$7.99  
Bourbon Bread Pudding \$6.99

Blueberries Foster \$6.99  
Bananas Foster \$6.99

# STATION SQUARE

WEEKLY SPECIALS & LIVE MUSIC!

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## TWENTY TUESDAY

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

## WINE & WHISKEY WEDNESDAY

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

## THURSDAY LIVE MUSIC

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June 5 - Seamus

June 12 - Hair Supply

June 19 - Leather & Lace

June 26 - The 2 Kings Duo



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Ask your server about our Italian Champion Night with Boom Boom Mancini on Thursday, June 26<sup>th</sup> at 6:30pm!

**\$90 per person | Limited Availability**

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

