

APPETIZER SPECIALS

Seared Ahi Tuna \$14 - Served with homemade Wasabi and ginger sauce

Fresh Blue Point Oysters - Raw \$3/pc Fried \$4/pc

Jumbo Lump Crab Cake \$16 - Voted best in town!

Homemade Arancini \$10 - Fried Sicilian risotto balls over marinara

Homemade Spinach and Artichoke Rangoons \$10 - Served with marinara

Greek Shrimp \$13 - Feta, tomato and olives in a white wine sauce

Cajun Filet Tips \$13 - Cooked to temp and served in a cajun cream sauce

Lollipop Lamb Chops \$16 - Cooked to temp and served with a balsamic drizzle over mashed potatoes

Crispy Fried Brussel Sprouts \$8 - Served over marinara sauce

ENTRÉE SPECIALS

Swordfish Steak \$32 - A fresh, panko-crusted, 16oz bone-in swordfish steak, with Rockefeller stuffing over a bed of Alfredo sauce

Colorado Lamb Shank \$30 - Slow-cooked lamb shank over risotto carbonara

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 \$19 - 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 & 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, chianti sauce with Ottavio fries

Filet ala Oscar \$40 - 7oz filet topped with jumbo lump crab meat, bearnaise sauce & 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

Lobster Rolls \$25 - Fresh lobster served on a large New England-style bun, with a side of fries

HOMEMADE DESSERTS

Vanilla Bean Crème Brûlée \$8

Bourbon Bread Pudding \$7

Blueberries Foster \$7

Bananas Foster \$7

Limoncello Cake \$7

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

February 5 - Tara Shelton

February 12 - Hair Supply

February 17 - Jazz in the Park All Stars

February 19 - Leather & Lace

February 26 - The 2 Kings Duo



Be sure to make your Valentine's Day weekend reservations!

Join us for an amazing Fat Tuesday celebration on February 17th featuring Jazz in the Park All Stars!

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

