

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

- 16oz Bone-In Swordfish \$32** - Grilled bone-in swordfish with a mango salsa
Haddock Putteanesca \$25 - Broiled and topped with Puttanesca sauce with capers, white wine, olives, fresh tomatoes and marinara
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

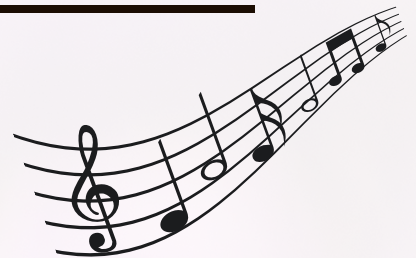
Take 20% off of any bottle of wine for dine-in or carry out!

WINE & WHISKEY WEDNESDAY

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

THURSDAY LIVE MUSIC

April 2 | The 2 Kings Duo
April 9 | Hair Supply
April 16 | The 2 Kings Duo
April 23 | Leather & Lace
April 30 | Logan Bricker



Graduation season is coming! Catering is available to meet your grad party needs.

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

