

### APPETIZER SPECIALS

- Fresh Blue Point Oysters** - Raw \$3/pc Fried \$4/pc  
**Jumbo Lump Crab Cake \$18** - Voted best in town!  
**Homemade Arancini \$10** - Fried Sicilian risotto balls over marinara  
**Homemade Spinach and Artichoke Rangoons \$10** - Served with marinara  
**Greek Shrimp \$15** - Feta, tomato and olives in a white wine sauce  
**Cajun Filet Tips \$15** - Cooked to temp and served in a cajun cream sauce  
**Lollipop Lamb Chops \$18** - Served with a balsamic drizzle over mashed potatoes  
**Crispy Fried Brussel Sprouts \$10** - Served over marinara sauce  
**Burrata Bomb \$10** - Fresh Burrata, olive oil, tomatoes, basil, currants, pistachio dust and hot honey

### ENTRÉE SPECIALS

- Veal Short Ribs \$35** - Short ribs in a braised reduction served over a bed of risotto carbonara  
**Panko Crusted Salmon \$27** - Melt-in-your-mouth salmon with lemon zest, honey, garlic and thyme  
**Haddock Putteanesca \$26** - Broiled and topped with Puttanesca sauce with capers, white wine, olives, fresh tomatoes and marinara  
**Swordfish Siciliano \$27** - Grilled swordfish over an open fire, with pesto & Salmoriglio sauce  
**Scallops & Risotto \$35** - 4 Day Boat Scallops over risotto carbonara topped with a balsamic reduction  
**Teriyaki Salmon \$27** - 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 \$28** - Branzini de-boned and baked with garden fresh herbs  
**Drunken Fettuccine** - Fettuccine noodles served in a cajun cream sauce with your choice of seafood (\$26), filet tips and mushrooms (\$28), or chicken and broccoli (\$22)  
**Chilean Seabass \$36** - Pan-seared & served over pink sauce with crab meat topped with asparagus points  
**Youngstown Surf n' Turf \$35** - Filet medallions Italian style and shrimp scampi  
**Filet Diavolo \$30** - Tender filet medallions with hot peppers, mushrooms, chianti sauce & Ottavio fries  
**Filet ala Oscar \$42** - 7oz filet topped with jumbo lump crab meat, bearnaise sauce & asparagus points  
**Veal Chop \$36** - A 14oz veal chop served in a three-mushroom and rosemary demi-glace, cooked to temp, and served over mashed potatoes  
**Filet Tip Cacciatore \$30** - 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 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 or Bananas Foster \$7 | Limoncello Cake \$7

# 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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May 7 | Hair Supply

May 14 | The 2 Kings Duo

May 21 | Leather & Lace

May 28 | Rockin' Randy



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**We will be closed on Mother's Day. Stop in for gift cards or carry out pans on Saturday, May 9!**

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

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

