

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

- 10oz. Bone-In Pork Chop \$20** - Chargrilled white marble pork chop with a pineapple, Granny Smith apple salsa
Panko Crusted Salmon \$27 - Melt-in-your-mouth salmon with lemon zest, honey, garlic and thyme
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!

HAPPY HOUR DAILY 2 - 5 pm

TWENTY TUESDAY

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

WINE WEDNESDAY

Below retail price on unique wines selected by our sommelier!

THURSDAY LIVE MUSIC

June 4 | Jeff Green Jazz in the Park

June 11 | Hair Supply

June 18 | Leather & Lace

June 25 | Tara Shelton



We will be closed on Saturday, June 6.

Stay tuned for details on our next Wine Tasting on June 24th.

Graduation season is here! 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!

