

### **APPETIZER SPECIALS**

**Zucchini Blossoms \$9** - Tempura-battered, stuffed with Italian cheeses and served over pesto and marinara sauce

**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**

**Broiled Haddock with Caper Pesto \$22** - Delicious broiled haddock topped with a caper pesto

**Fiocchi \$22** - Italian purse pasta stuffed with pear Grana Padano cheese topped with Parmesan cream sauce and asparagus points

**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 \$40** - 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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**HAPPY HOUR DAILY 2 - 5 pm**

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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 WEDNESDAY**

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Below retail price on unique wines selected by our sommelier!

**THURSDAY LIVE MUSIC**

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September 3 | Tara Shelton

September 10 | Hair Supply

September 17 | Leather & Lace

September 24 | The 2 Kings Duo



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**Fall sports season is here! Be sure to order  
pans for your college gameday watch  
parties!**

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

