

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

ENTRÉE SPECIALS

Maple Glazed Salmon \$27 - Char-grilled and topped with a maple dijon glaze

Butternut Squash Ravioli \$24 - Tossed in brown butter sauce

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

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-glaze, 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

October 1 | Tara Shelton

October 8 | Hair Supply

October 15 | Leather & Lace

October 22 | The 2 Kings Duo

October 29 | Jeff Greene



**Our featured wine of the month is Banfi
Belnero, \$40 per bottle.**

Join us for our wine tasting on October 29!

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

