

PLATED DINNER MENU
\$34.99

All entrees are served with fresh house made Focaccia bread and our signature dipping oil

Insalate

(choose one)

Mixed Field Greens Salad Fresh greens, cucumbers, tomatoes, red onions and roasted red peppers served with our delicious homemade dressing

Caesar Salad Crisp romaine tossed with homemade Caesar dressing and seasoned croutons finished with fresh grated parmesan cheese

Apple Gorgonzola Salad A mix of baby greens and romaine tossed with sliced granny smith apples, gorgonzola cheese, walnuts and raisins served with a raspberry vinaigrette **+\$2 per person**

Italian Antipasto Salad Fresh greens with salami, provolone, spicy ham & prosciutto served with our homemade dressing extra **+\$3 per person**

Entrée Selections

(choose three options for guest to choose from)

NY STRIP 14 oz from the center of the striploin. This cut is very thick, well-marbled, seasoned, and chargrilled. Served with fresh garlic mashed potatoes and seasonal vegetable

DELMONICO our ribeye is full pound of well-marbled choice beef seasoned with herb-roasted garlic or Cajun compound butter and grilled to perfection. Served with fresh garlic mashed potatoes and seasonal vegetable.

FILET MIGNON "King of Steaks," this center-cut 8 oz filet is seasoned and grilled to perfection. Served with fresh garlic mashed potatoes and seasonal vegetable **+\$5 per person**

CHICKEN MARSALA tender chicken breast sautéed with wild mushrooms, shallots, and garlic. Finished with a sweet Marsala wine reduction. Served over linguine

CHICKEN FRANCAISE egg-battered chicken cutlets, sautéed with white wine, lemon, and butter. Served over linguine

CHICKEN PARMESAN a classic dish of breaded chicken breast. Served au gratin with fresh whole-milk mozzarella cheese and homemade marinara sauce. Served over rigatoni

BROILED SALMON FILLET fresh Canadian salmon broiled with a green-herb bread crumb topping. Served with saffron-flavored risotto, grilled asparagus, and lemon chive butter sauce

CRAB-STUFFED SALMON oven-roasted fresh Canadian salmon stuffed with jumbo lump crabmeat. Served with saffron-flavored risotto, grilled asparagus, and a shrimp and lobster chive velouté **+\$3 per person**

HADDOCK FRANCAISE egg-battered fresh haddock filet, sautéed with white wine, lemon, and butter. Served over linguine

HADDOCK MARINARA fresh haddock filet sautéed in olive oil and simmered in marinara sauce. Served over linguini

LOBSTER RAVIOLI filled with Maine lobster meat and served with our pink vodka sauce

CHICKEN RIGGIES a Syracuse tradition of sautéed peppers and onions with a spicy pink sauce tossed with rigatoni

SEAFOOD RIGGIES same Syracuse tradition with sautéed day boat sea scallops and baby shrimp with a spicy pink sauce tossed with rigatoni **+\$5 per person**

Additional Courses Available

Pasta with choice of Homemade Sauce (pink vodka, parmesan cream or marinara) Served with your choice of Rigatoni or penne **+\$4 per person**

Risotto with Shrimp or Scallops **+\$5 per person**

Tri colored Cheese Tortellini Served with seasonal vegetables and a parmesan cream sauce **+\$3.75 per person**

Cheese Ravioli Tossed with either homemade marinara or vodka sauce **+\$3.75 per person**

Viennese Table Station

An Exquisite Display of Tempting Desserts from our in-house pastry chef **\$7.00 per person**

