

DINNER MENU

APPETIZERS

Chef's Fresh Soup of The Day **Cup 3.25** **Bowl 4.25**

Mulligan's French Onion Soup..... 7.50
Caramelized onions simmered in a rich sherry broth, topped with toasted croutons, provolone, Swiss and parmesan cheese.

Pacific Crab Cakes (3) 13.50
Pan seared jumbo lump crab cakes served with a trio of Asian sauces and garnished with wild greens

****Michael's Hot Peppers..... 9.00**
Pan sautéed hot peppers stuffed with a blend of cheese, herbs & bread crumbs over sweet & sour cabbage
TRY A COMBO PLATE WITH ONE HOT PEPPER & TWO MEATBALLS 9.00

**** Caponatina..... 8.50**
A vibrant mixture of eggplant, onions, celery, olives, tomatoes, capers and basil, served with bruschetta toast.

****Stuffed Portobello Mushroom 8.50**
Stuffed with spinach, fresh mozzarella, roasted red peppers, balsamic drizzle

Italian Meatballs (3)..... 8.50
Chef Michael's homemade meatballs, a pool of red sauce & asiago cheese

Baked Crab, Brie & Artichoke Dip..... 13.00
A delicate combination of crab, brie and artichoke gratin, served with pita points.

SALADS

Salad Dressings

Balsamic Vinaigrette, California Vinaigrette, Maple Vinaigrette,
Ranch, Blue Cheese, Honey Mustard

House 4.00 House Caesar 5.00

Pecan Crusted Chicken 15.00
Crusted chicken, gorgonzola, mixed greens, grape tomatoes with honey mustard vinaigrette

****Goat Cheese & Beet..... 12.00**
Oven roasted beets, arugula, walnuts, oranges, goat cheese, California vinaigrette
Add chicken **3.00** Add shrimp **5.00**

California Chopped Salad 12.00
Chopped romaine, mozzarella, garbanzo beans, salami, bell peppers, California vinaigrette dressing
Add chicken **3.00** Add shrimp **5.00**

Greek Salad..... 15.00
Grilled Chicken, tomatoes, feta cheese, Kalamata olives, red onion, pepperoncini, mixed greens, balsamic vinaigrette

Italian Pizza & Flat Breads

Traditional Pizza 13.50

House made red sauce, mozzarella, Margherita pepperoni

*****Eggplant & Mushroom Flatbread..... 13.50**

Grilled eggplant, medley of mushrooms, black olives, arugula pesto, goat cheese

Sandwiches & Burgers (Served with House Cut Fries)

Charlie The Butcher Roast Beef 13.50

Dipped in aujus, served on a Kimmelwick roll or plain roll

Banana Pepper Chicken 13.50

Grilled chicken breast, stuffed banana pepper, fresh mozzarella & Bourbon BBQ sauce

BBQ Burger 13.50

8oz burger basted with Bourbon BBQ sauce, sharp cheddar, applewood bacon, lettuce, tomato

Wellington Burger 13.50

8 oz burger with caramelized onions, roasted mushrooms, bleu cheese crumbles

Chicken Fingers 12.50

Choice of plain, BBQ, Buffalo Style (Hot, Medium, Mild) blue cheese, carrots & celery, Side of Fries

ENTRÉE'S

- Salmon Crust..... 24.00**
Horseradish crusted salmon fillet, crispy spinach, roasted asparagus
- Strip Steak..... 28.00**
12 oz strip steak grilled to your liking, finished with a pomegranate glaze
- Tomahawk Pork Chop 24.00**
Frenched pork chop stuffed with raisins, spinach, gorgonzola cheese, with a pork demi
- Gorgonzola Chicken 19.00**
Charbroiled chicken breast julienned over penne pasta with a gorgonzola cream sauce & sweet peas
- Pasta & Meatballs 16.00**
Chef Greco's homemade red sauce and meatballs (2) over your choice of pasta Spaghetti or Penne
- Chicken Caprese 19.00**
Pan sautéed stuffed chicken breast with sundried tomatoes, basil, fresh mozzarella, over a warm farro & orzo salad, drizzled with balsamic reduction
- Chicken Parmigiana..... 19.00**
Chicken cutlet breaded, pan fried finished with our red sauce and a blend of cheese, served with spaghetti or penne pasta
- Lobster Ravioli..... 19.00**
Ravioli stuffed with tender lobster and romano cheese, finished with a tomato vodka sauce
- Michael's Chicken Pot Pie 17.00**
Chicken with fresh vegetables, in a seasoned cream sauce, with a flaky pastry crust
(Pot pie takes 20 minutes to cook)
- Jack Daniels Glazed Flat Iron Steak 24.00**
Charbroiled marinated flat iron steak, basted with a whiskey glaze
- **Asparagus Ravioli 17.00**
House made ravioli, stuffed with asparagus, sweet peas & ricotta, placed in twin pools of marinara and white pesto cream
- **Pasta Caponatina 17.00**
Eggplant Caponatina tossed in olive oil, garlic, spaghetti, asiago cheese,
- **Eggplant Rollatini 17.00**
A decadent dish with grilled eggplant stuffed with ricotta cheese & spinach, topped with a marinara sauce

****Vegetarian Menu Selection
Gluten Pasta Available Upon Request**

JANURY 2018