

DINNER APPETIZERS

ZUPPA DA MUSSELS

Steamed Mussels, garlic, onion, in a homemade spicy red sauce, garnished with parmesan and parsley served with toasted crostini

\$18

CRAB CAKE APPETIZER

(2) 2 homemade crab cakes, broiled with lemon, garlic, and white wine

\$18

SHRIMP COCKTAIL

Poached shrimp (5) chilled and served with cocktail sauce & lemon wedges

\$16

BUFFALO CHICKEN FLATBREAD

Grilled buffalo chicken breast, tomato, onion, banana peppers, monterey jack cheese on a baked focaccia

\$15

CHEESY CROCKPOT MEATBALLS

Baked meatballs with marinara sauce and mozzarella cheese, garnished with parmesan, parsley, and a side of garlic bread

\$16

CIOPPINO

Sauteed shrimp, scallops, and steamed mussels over jasmine rice with

a Tomato saffron broth, served with crostina

\$18

DINNER

SOUPS

WEDDING SOUP

Cup-\$5 Bowl-\$6

SOUP DU JOUR

Cup-\$5 Bowl-\$6

SALADS

ITALIAN COBB QUINOA SALAD

Salami, capicola, tomato, onion, banana peppers, shredded mozzarella cheese over quinoa and spinach served with a sweet onion vinaigrette

\$13

CCC SALAD

Tomato, onion, red pepper, olive, and cucumber on a bed of greens shredded cheese and fries **\$13**

Chicken **\$15**

Steak or Shrimp **\$16**

Salmon **\$18**

CAESAR SALAD

Chopped romaine lettuce with onion, croutons, and Parmesan cheese with Caesar dressing **\$13**

Chicken **\$15**

Steak or Shrimp **\$16**

Salmon **\$18**

PASTA

Served with garlic toast and soup or salad

SEAFOOD DIAVLO

Shrimp, scallops, and hot peppers in a spicy homemade red sauce tossed with penne pasta

\$24

SHRIMP SCAMPI

Sautéed shrimp, garlic, white wine, parmesan cheese, parsley, and butter tossed with linguine pasta

\$22

BLACK AND BLEU CHICKEN GNOCCHI

Blackened chicken breast, bacon, tomato, onion, spinach and a gorgonzola cream sauce tossed with Potato gnocchi

\$20

PENNE AND MEATBALLS

Homemade tomato sauce and meatballs tossed with penne pasta

\$18

ENTRÉES

All entrées include choice of two sides and soup or salad unless otherwise noted

FILET MIGNON

Grilled 8 oz filet mignon, topped with sautéed mushroom, and compound butter

\$40

CRAB CAKES

(2) 4 oz homemade crab cakes, broiled with lemon, garlic and white wine

\$24

PAN FRIED FLOUNDER

Lightly breaded pan fried flounder, with a tarragon garlic white wine butter sauce

\$21

MADERIA CHICKEN

Pan seared chicken breast, garlic, mushroom, with a madeira wine demi

\$18

SWEET ASIAN SALMON

Seared salmon, glazed with a sweet chili orange sauce with pepper and onion over

Jasmine rice

\$24

GRILLED RIBEYE

Grilled 14 oz Delmonico ribeye, with mushroom and onion

\$42

STEAK au POIVRE

Pepper crusted 8 oz sirloin, with a Cognac dijon cream sauce

\$25

HONEY MUSTARD CHICKEN QUINOA BOWL

6.oz chicken breast glazed with whole grain mustard and honey with garlic green beans and served with a Tri color quinoa

\$21

SIDES

Baked Potato | Mashed Potato
Jasmine rice | Green bean | Broccoli

DESSERTS

Ask your server about our featured selections from Debbie's Delicious Desserts

KIDS MENU

Served with choice of fries, macaroni and cheese, potato chips, or fruit salad

FISH SANDWICH-12

CHEESEBURGER-10

CHICKEN FINGERS-10

HOT DOG -8

GRILLED CHEESE-8

CHICKEN QUESADILLA-8

PENNE AND MEATBALLS-12