

Small Plates

Kale Salad

oranges, sundried cranberries, toasted almonds
honey mustard vinaigrette

Israeli Chopped Vegetable Salad

eggplant, hummus

Burrata Cheese

heirloom tomatoes, basil pesto, pine nuts

Chicken Wings 6 ea.

BBQ or buffalo style or sweet chili, celery

Fried Mozzarella Sticks

Goat Cheese Flatbread

arugula, caramelized onions, balsamic reduction

Baked Gluten Free Eggplant

marinated eggplant topped with tomato, spinach
and cheese

Homemade Potato Chips

ranch dipping sauce

Fried Pickles

with chipotle aioli

Raw Bar Specials

Tokyo Sky Scraper

stack of tuna tartar, avocado, crab meat and sushi rice
chipotle dressing

Half Dozen of Today's Featured Oysters

on the half shell

Oyster Martini

three freshly shucked oysters, cocktail sauce
splash of vodka

Jumbo Shrimp Cocktail

served with cocktail sauce, fresh lemon

Tuna and Salmon Sashimi

sliced, seaweed salad, aioli, chutney

Sushi Roll of the Day

wasabi, pickled ginger and soy sauce

Summer Lobster Salad

with bibb lettuce, asparagus and mango slaw

Healthy Sports Bar Summer BBQ

Enjoy the BBQ with Full Salad Bar

including chicken breast, salmon, turkey burgers
hamburgers, garden burgers, hot dogs and condiments

Salads from the Salad Bar

with condiments and assorted dressings

Consumer Advisory Guidance

"consuming raw or undercooked meats, oysters, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions"
There is a risk associated with consuming raw oysters. If you have a chronic illness of the liver, stomach or blood or have an immune disorder, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

Italian Summer Kitchen



Carpaccio di Salmone and Potato Pancake

house cured salmon, lemon, arugula, caper berries

Prosciutto Flatbread

baby heirloom tomatoes, asparagus, garlic oil and shaved parmesan

Eggplant Napoleon "Siciliana"

stacked with mozzarella, feta and ricotta, marinara sauce

Chicken Meatballs with Escarole Beans

Wild Organic Salmon Veneto Style

green pea corn risotto with tomatoes, capers and white wine

Linguini White Clams

chopped clams, garlic oil, white wine, baby arugula

Filet of Local Snapper Oreganata

served with summer squash and truffle mashed potatoes

Homemade Ricotta Spinach Ravioli

sautéed garlic spinach, pine nuts, marinara sauce

Cappelletti alla Bolognese, Prosciutto

stuffed tortellini, mortadella, tomato sauce

Filet Mignon Marsala

mushrooms, prosciutto and potato gnocchi

8 oz. NY Strip Steak Sorrentino

grilled and topped with prosciutto, mozzarella sautéed garlic broccoli, potato gnocchi

Veal Piccata with Lemon White Wine Sauce

capers, parsley and a side of tossed spaghetti

Main Plates

Andy's Chicken Chow Mein

tossed with sprouts, lettuce and served with fried rice

Traditional Orange Beef

Orange sauce, broccoli

Chinese Style Pan Fry Tilapia

served with vegetables and fried rice

Triple Wonder

shrimp, chicken and beef with vegetables, fried rice

Grilled Prime Burger

brioche bun, lettuce, tomato, onion, French fries

Cheese Burger

lettuce, tomato, onion, French fries
American, cheddar, provolone, blue cheese or Swiss

Classic French Lamb Chops

marinated with a little fresh garlic and rosemary
green beans and baked sweet potato

Pizza

marinara sauce
shrimp, meat lovers, pepperoni, vegetarian