APPETEASERS

*Classic Shrimp Cocktail\$17 Colossal White Shrimp, Caper Cocktail Sauce, Lemon Wedges	*Twisted Muscles\$21 Mussels, Clams, and Shrimp, Choice of 2 Sauces, Indian Curry with Pita or Burgundy Marinara (Spicy upon request) with Focaccia.
Falafel Appetizer\$10 Lebanese Falafel, Pita Pocket, Turkish Salad, Tahini, Europa Olives	*Short Rib Sliders\$18 Braised Short Rib, Port Wine Sauce, Onion Marmalade, Horseradish Cream Soft Potato
*Seafood Tacos	Stuffed Gordita
Flashback Onion Dip	Hummus Platter\$14 House Made Hummus. Grilled Pita Wedges, Europa Olives, Cucumber & Tomato
	Bread Service\$6 Focaccia, Yeast Rolls, Grissini, balsamic herb dip
BETWEEN THE BREAD	
*The Bronx Pastrami\$23 Half Pound Slow Cooked NY Pastrami, Jewish Seeded Rye Bread, Melted Swiss, Crisp Kraut, Russian Dressing, NY Deli Mustard, Cole Slaw, Pickle. Choice of French Fries, Onion Rings or Side Salad.	*Border Burger\$19 Half Pound Fresh Beef Patty, Hatch Green Chiles, Choice of Cheese Havarti/Swiss/Cheddar/American Cheese, Lettuce, Tomato, Onion, Pickle. Choice of French Fries, Onion Rings or Side Salad.
*All American Burger\$18 Half Pound fresh Beef Patty, Choice of Cheese Havarti/Swiss/Cheddar/American Lettuce, Tomato, Onion, Pickle. Choice of French Fries, Onion Rings or Side Salad.	The Falafel Sandwich
Glowbal Style with sautéed mushrooms and bacon jam add \$2.50	Europa Olives, Fila Pocket
SIDES French Fries	

Always crafted with Fresh House Made Dough
The Margherita, Tomato, Basil & Fresh Mozzarella\$21
Classic Pepperoni\$21
Supreme, Tomato, Onion, Mushroom, Fresh Garlic, Sausage,
Pepperoni, Olives\$25
Additional Toppings \$1 each.

SHRUBBERY

Classic Caesar.....\$12

PARTY PIZZAS

Cut Romaine, Homemade Croutons, Parmesan Cheese. Creamy Caesar dressing. **Choice of add-on.**

Amazin Asian.....\$13

Shredded Romaine and Cabbage, Julienne Carrot, Red Bell Pepper, Chilled Sauteed Mushroom, Fresh Cilantro, Daikon Sprouts, Shaved Red Onion, Crunchy Rice Noodles, Asian Sesame and Hoisin Dressing. **Choice of add-on.**

Chill Out Salad......\$16

Cut Romaine, Spring Mix, Orange Segment, Fresh Strawberries, Red Grapes, Sweet Pecans, Feta Cheese, Orange Mint Dressing. **Choice of add-on.**

ADD-ONS

8 oz. Seared Salmon 20.00 5 Sautéed Shrimp 10.00 7 oz. Grilled Chicken 10.00

SCRATCH MADE PASTA

Tagliatelle Ragusa.....\$25

Braised Short Rib, Italian Sausage, Seasoned Ground Beef, Homemade Marinara, Basil and Focaccia Toast

Pasta Carbonara.....\$21

Smoked Bacon, Parmesan Cream, Peas, House made Fettuccine and Focaccia Toast, **Choice of add-on.**

FROM THE FIRE

Paella.....\$28

Clams, Mussels, Shrimp, Grilled Chicken, Spanish Chorizo, Peas in Saffron Broth

French Pork Chop......\$30

Grilled Bone-In Chop, Smoked Cheddar, Spaetzli, Fig Demi-Glace & Seasonal Veggie

Calypso Salmon.....\$35

80z Atlantic Seared Salmon, Mild Caribbean Jerk Sauce, Pineapple Chutney, Coconut Curry Rice, Seasonal Veggie

*Pork Souvlaki Skewer\$19

Lemon & Oregano Marinated Pork, Hummus, Tzatziki Sauce, Europa Olives, Lemon Wedges, Grilled Pita with Cucumber & Tomato

Chicken Picatta.....\$25

Egg & Flour Dredged Chicken Breast, Lemon and Caper Butter Sauce, Served with Seasonal Veggie and choice of Basmati Rice, Masher, or Roasted Potato

Grilled Ribeye.....\$MP

14 oz Ribeye Steak, Burgundy herb compound butter, Served with Seasonal Veggie and choice of Basmati Rice, Masher, or Roasted Potato

^{*}CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.