

The Market House Restaurant

*Where Family and Friends Gather
For Conversation and Time Well Spent!*

The Market House Restaurant was established in 1982 by three women & was originally located on the corner of Perry Street and Commerce Street. At that time the restaurant was known as The Market House Tavern which served a limited menu. Some of the original items can still be found on our menu today; our Famous Homemade Crab Louis Salad, Galena's Number One Half Pound Tavern Burger, along with Beer Battered Onion Rings & the best Oven Roasted Reuben you'll find in the Midwest.

In 1984 we relocated to 204 Perry St. off the cobblestones. We are situated in one of the oldest buildings in Galena, the "Captain Reuben Brush Building" which is constructed of "Galena" brick. With this move additions were made to the menu to accommodate for the growing clientele. Sitting in our 'Main Dining Room' you will be intrigued with the patterns of the original tin ceiling while you enjoy your meal as you look out over 'Historic Downtown Galena'. Sit at our solid Mahogany Bar & refresh yourself with one of our many Specialty Drinks, a glass of Wine or a Bottle of Beer served with a Frosted Mug along with enjoying a cup of Homemade Soup, a light appetizer of Breaded Dill Pickle Spears, Almond Breaded Duck Tenders, Grilled Shrimp or a number of others.

The building was built in 1836 by James Speer & S.B. Herron Contractors, but the 'Garden Room' was not enclosed until the mid 1900's and then finally finished in 1993. This room has been home to many birthday gatherings, engagement parties, wedding celebrations, baby showers, high school reunions, family fun & individuals just looking for a quiet dining experience. Choosing to dine in our naturally lit 'Garden Room', you will be surrounded by a limestone, brick wall, live greenery & windows that look out to the heavens.

Bring in your family & friends by walking along the cobblestones to find yourself at our original entrance 204 Perry Street, or enter directly off of Main Street at 120 North Main. Park on Bench Street and you'll find all day free Street Parking with no steps! Any way you choose it you'll find yourself enjoying Fine Food & Spirits, not just at a place the locals talk about but also where they dine!

At The Market House Restaurant we focus on the dinner table with homemade food like mom & grandma use to make. We serve Lunch and Dinner Monday through Saturday 11 am to 9 pm & we are closed Sunday's, the Lord's Day for family time. We are Family Run by three sisters; Laura, Peggy & Rose plus brother Terry. We enjoy helping others to share in their good times & hope you enjoy our quaint & friendly atmosphere. May your experience be one you'll never forget & please let us know if there is any way that we can better serve you.

Join our e-mail list to receive coupons or information on our upcoming events. Like our face book page; [Market House Galena IL](#) & leave a comment on Trip Advisor.

Enjoy your time in Galena and God Bless You.

Laura

& your Market House Restaurant family

ALCOHOLIC SPECIALTY MIXED DRINKS

REFRESHING TWISTS



Melon Ball

Melon, Vodka, Orange J.

Muggy Maggie

Vodka, Lemonade, Orange J.

By The Pool

Melon, Peach, Orange J., Light Soda

Lolly's Lip Smacker

Melon, Cranberry J., Orange J.

Key Largo Parrot

Tropical Schnapps, Orange J., Grenadine

Beach Bum

Tropical Schnapps, Cranberry J., Grapefruit J.

Cool Aide

Melon, Cranberry J., Soda Water

Calypso Cooler

White Wine, Peach, Pineapple J.

Poopy Puppy

Butterscotch, Amaretto, Kahlua, Irish Cream, Cola

Lynchburg Lemon Aide

Whiskey, Triple Sec, Sweet & Sour, Light Soda

Long Beach Iced Tea

Vodka, Rum, Tequila, Triple Sec, Sweet & Sour, Cranberry J.

Long Island Iced Tea

Vodka, Rum, Tequila, Triple Sec, Sweet & Sour, Cola

Hurricane

Vodka, Rum, Amaretto, Pineapple J., Grapefruit J., Grenadine

Bloody Mary

Vodka with our Homemade Mary Mix

INSIDE-OUT WARMERS

Banana Split

Cr. De Cacao, Cr. De Banana, Hot Chocolate

Mary Hazel

Cr. De Menth, Frangelico, Hot Chocolate

Slo-Poke

Butterscotch, Hot Chocolate

Peppermint Paddy

Peppermint, Hot Chocolate

Tuacacino

Tuaca, Hot Chocolate, Coffee

Keoke Coffee

Kahlua, Cr. De Cacao, Brandy, Coffee

Tennessee Mud

Whiskey, Amaretto, Coffee

Italian Coffee

Amaretto, Coffee

Mexican Coffee

Kahlua, Coffee

Caribbean Coffee

Malibu, Coffee

Irish Coffee

Whiskey, Coffee

Nutty Irishman

Frangelico, Bailey's, Coffee

Hot Apple Pie

Tuaca, Hot Spiced Cider

Peach Kiss

Peach, Hot Spiced Cider



Award Winning Banana Fosters Drink

BOTTLED BEER

Beck's

Samuel Adams, Heineken

Leinenkugel's Honeyweiss

Michelob & Michelob Ultra

Bud, Bud Light, Busch Light

MGD, Miller Lite, Miller High Life, Coors Light

Gluten Free Red Bridge

Non-Alcoholic O'Doul's & O'Doul's Amber



NON-ALCOHOLIC BEVERAGES

Pepsi ☺ Caffeine Free Diet Pepsi

Sierra Mist ☺ Mountain Dew

Iced Tea ☺ Raspberry Iced Tea

Arnold Palmer ☺ Lemonade

Juice ☺ Milk ☺ Bottled Water

Hot Herb Tea ☺ Hot Cider

Cinnamon Coffee ☺ Hot Chocolate

Market House Mocha

HOUSE WINE'S

Served by the glass and the bottle

Pinot Grigio

Crisp, flavored with an aroma of Citrus, Melon & Pear

Chardonnay

Dry, Pineapple & Mango with hints of

Toasted Oak & Brown Spice

White Zinfandel

Light bodied with aromas of

Strawberry & Raspberry with a crisp finish

Riesling

Semi dry with rich full flavors of Apricot & Mango

Muscato

Light, sweet Peach flavors with a hint of Honey

Pinot Noir

Rich Cherry flavors with soft tannins & a

Velvety smooth finish

Cabernet Sauvignon

Blackberry, Plum, Cherry, a hint of spice with supple tannins

Merlot

Medium bodied with an aroma of

Raspberry, Blackberry & Plum with a hint of Vanilla



ON THE LIGHTER SIDE

Our Famous Crab Louis Salad \$6

A delicate blend of White Fish & Crab in a House Seasoned Brandy Mayonnaise Dressing
Add Bacon & Walnuts for \$0.75 each & Cranberry's for \$0.50.

Cracker Basket \$4.95

Served with Homemade Pâté & Garlic Parmesan Spread

Homemade Soup Cup \$2.95 Bowl \$3.95

Homemade Chili Cup \$3.95 Bowl \$4.95

Toasted Garlic Bread \$0.95

Portabella Mushroom \$3

Delicately Seasoned & Grilled

Homemade Salad on Tomatoes \$6

Your choice of Crab Louis, Tuna or Chicken

Grilled Shrimp \$10

Served with Homemade Cocktail Sauce

Grilled Scallops \$15

Lemon Peppered & Grilled to perfection



APPETIZERS

Almond Breaded Duck Tenders

Served with Homemade Honey-Mustard Dressing

Beer Battered Onion Rings

Served with Homemade Cocktail Sauce

Breaded Dill Pickle Spears

Served with Homemade Ranch Dressing

Breaded Cheddar Cauliflower

Served with Homemade Garlic Parmesan Dressing

Crispy Onion Battered Green Beans

Served with Raspberry Vinaigrette Dressing

Oozy Beer Battered Mozzarella Sticks

Served with Homemade Red Sauce

Beer Battered, Deep Fried Red & Green Jalapeno Slices

Served with Homemade Ranch Dressing

Half \$4.95 Full \$7.95

‡ **Create your own Golden Fried Platter** ‡

Two choices \$9 Three choices \$13 Four choices \$17 Five Choices \$21 Six choices \$25

Go All Out With All Seven \$29

Try our signature Dessert



MARKET HOUSE MUD SLIDE

This Brownie Delight is sure to please any sweet tooth.

Our brownies are Homemade & served warm
topped off with four scoops of Vanilla Ice Cream,
Whipped Topping & Chocolate Syrup.

This sweet treat will definitely melt in your mouth!

BURGERS

All our Burgers are served with our Homemade Crab Louis Salad & your choice of French Fries, Sweet Potato Fries or Homemade Potato Chips. Ask for Pickles, Lettuce, Tomato & Onion.

Tavern Quarter Pound \$6.95 Half Pound \$7.95

Galena's Original Hand Pattied Burger made with U.S.D.A. Fine Ground Beef, since 1982.

Cabernet Quarter Pound \$8.95 Half Pound \$9.95

If you love Burgers, you'll love this platter of pleasing flavours! We have taken our original 'Tavern Burger' & added a flair of spices along with a hint of Cabernet Wine to make this delectable burger.

Chili Cheese Quarter Pound \$8.95 Half Pound \$9.95

Our original 'Tavern Burger' topped with our Homemade Chili & American Cheese.

Black & Blu Quarter Pound \$8.95 Half Pound \$9.95

Our original 'Tavern Burger' topped off with Grilled Bacon & Homemade Bleu Cheese Dressing.

Southwestern Quarter Pound \$8.95 Half Pound \$9.95

Our original 'Tavern Burger' topped with Grilled Bacon, our Secret Recipe B.B.Q. Sauce & Cheddar Cheese.

Mushroom Melt Quarter Pound \$10.45 Half Pound \$11.45

Our original 'Tavern Burger' topped off with a Grilled Portabella Mushroom & Swiss Cheese.

SANDWICHES

Ask For Our Selection of Breads along with Pickles, Lettuce, Tomato, Onions & Mayonnaise.

Multi Grain Flat Bread \$0.50. Croissant \$1.50. Gluten Free Bread \$1.50.

Our Famous Crab Louis Salad \$7

A delicate blend of White Fish & Crab in a House Seasoned Brandy Mayonnaise Dressing.

Tuna Salad \$6

Delicately Seasoned Tuna blended with a Pinch of Spices, Celery & Real Mayonnaise.

Chicken Salad \$6

Seasoned with a Hint of Cayenne Pepper, Celery & blended with Real Mayonnaise.

Grilled Chicken \$6

A House Seasoned Breast topped with Homemade Mediterranean Orange Glazed.

Chicken Filet \$6

This Breaded & Deep Fried Breast is Crisp & Juicy.

Taco Wrap \$6

House Seasoned Beef Taco Meat rolled in a Tortilla.

B.L.T \$5

This traditional sandwich will help you remember Grandma & her Fresh Garden Ripened Tomatoes.

Duck \$12

Tender, Juicy Skin-On Breast Grilled to your liking.

Salmon \$11

High in Omega 3's & Atlantic Farm Raised our Grilled Salmon is brushed with a Homemade Mediterranean Orange Glaze.

Swordfish \$11

Wild, Line Caught, Seasoned with Lemon Pepper, Grilled & brushed with a Homemade Mediterranean Orange Glaze.

Ham \$5

Thinly Carved Honey Baked Ham.

Turkey \$5

Tender & Lean, Oven Roasted Breast Meat.

Club \$6

Ham, Turkey & Bacon, enjoy all three on this one sandwich.

Breaded Pork Tenderloin \$7

Perfectly Seasoned, Oversized, Breaded & Deep Fried.

≠ OPTIONAL MOUTH WATERING ADD-ONS ≠

American, Cheddar or Swiss Cheese \$0.50 each Bacon \$0.75 Portabella Mushroom \$3

Crab Louis Salad; One Dollop \$3 Two Dollops \$6 Homemade Chips \$2.50

Sweet Potato Fries \$2 French Fries \$1.50 Hot German Potato Salad flecked with Bacon \$2.50

Long Grain & Wild Rice \$2.50 Baked Potato \$2.50

Homemade Macaroni & Cheese \$5 Sautéed Vegetable Medley \$5

Homemade Cole Slaw \$2.50 Homemade Creamy Cucumbers \$2.50 Cottage Cheese \$2.50

House Side Salad \$3 Walnuts \$0.75 Cranberry's \$0.50 Blue Cheese Dressing \$1

Homemade Soup; Cup \$2.95 Bowl \$3.95 Homemade Chili; Cup \$3.95 Bowl \$4.95

HOUSE SPECIALTIES

Crab Louis Salad Half \$9 Full \$15

Our Famous Crab Louis Salad is a delicate blend of White Fish & Crab in a House Seasoned Brandy Mayonnaise Dressing, served on greens with a slice of Cheddar Cheese, a Tomato Wedge & Toasted Garlic Bread. Add Bacon & Walnuts for \$0.75 each & Cranberry's for \$0.50.

Crab Louis Melt \$9

Our Famous Crab Louis Salad served Warm & Open Faced on Toasted Marbled Rye Bread topped off with Shredded Cheddar & Swiss Cheese, accompanied by a Tomato & Cucumber Slice.

Add Bacon & Walnuts for \$0.75 each & Cranberry's for \$0.50.

Flat Iron Steak \$14

This Six ounce Steak is Marbled for excellent flavor, served open faced with Toasted Garlic Bread, Crab Louis Salad & your choice of French Fries, Sweet Potato Fries or Homemade Potato Chips.

Add a Portabella Mushroom for \$3.

Beef Burrito \$12

House Seasoned Beef Taco Meat rolled in a Tortilla topped with Refried Beans, smothered in Salsa & Cheddar Cheese, surrounded with Shredded Lettuce, Diced Tomatoes & Black Olives, topped with Sour Cream & speckled with Homemade Tortilla Chips.

Reuben \$10

In House Slow Roasted Corn-Beef layered with Sauerkraut, Homemade Thousand Island Dressing & Swiss Cheese, served on Toasted Marble Rye Bread with a side of Hot German Potato Salad flecked with Bacon Pieces.

Tuna Melt \$7

Homemade Tuna Salad served Warm on Toasted Garlic Bread topped off with Shredded Cheddar & Swiss Cheese then strewn with Diced Tomatoes. Add Bacon & Walnuts for \$0.75 each & Cranberry's for \$0.50.

Tuna Salad Plate \$8

This Delicately Seasoned Homemade Tuna Salad is served on greens with Shredded Cheddar Cheese, a Tomato Wedge, Cucumber Slice, Hard Boiled Egg & Toasted Garlic Bread.

Add Bacon & Walnuts for \$0.75 each & Cranberry's for \$0.50.

Chicken Salad Plate \$8

Our Homemade Chicken Salad is seasoned with a hint of cayenne pepper, served on greens with Shredded Cheddar Cheese, a Tomato Wedge, Cucumber Slice, Hard Boiled Egg & Toasted Garlic Bread.

Add Bacon & Walnuts for \$0.75 each & Cranberry's for \$0.50.

Cold Plate \$9

This delightful trio features all three of our Homemade Salads; Crab Louis, Tuna & Chicken. Served on greens with Shredded Cheddar Cheese, a Tomato Wedge, Cucumber Slice, Hard Boiled Egg & Toasted Garlic Bread. Add Bacon & Walnuts for \$0.75 each & Cranberry's for \$0.50.

Other bread choices: Multi Grain Flat Bread \$0.50, Croissant \$1.50, Gluten Free Bread \$1.50.



Banana Bundt with
Vanilla Ice Cream,
Walnuts, & Whipped Topping.
Chocolate Syrup optional.

Homemade Gluten Free Desserts

Pineapple Cake
drizzled with a Homemade
Tuaca Brown Sugar Glaze,
decorated with dollops of
Whipped Topping.



SALADS

Our Salads are made fresh to order with Greens,
Shredded Carrots, Tomatoes, Cucumbers, Walnuts & Cranberry's.
Your Salad will be served with your choice of dressing & Toasted Garlic Bread.

Other bread choices; Multi Grain Flat Bread \$0.50, Croissant \$1.50, Gluten Free Bread \$1.50.

Add Cheese for \$0.50, Bacon for \$0.75 & Portabella Mushroom for \$3.



Bacon & Tomato \$12

Laura's Favorite! Savory Grilled
& Chopped Bacon piled high,
complimented with a Hard Boiled Egg.

Ham & Turkey Chef \$12

There's nothing better than a Good Ol' Salad like this
one. Sequenced Ham & Turkey rolls, topped with
Shredded Cheddar & Swiss Cheeses,
Raw Onion & a Hard Boiled Egg.

Beef Taco \$12

Our House Seasoned Beef Taco Meat, Raw Onion,
Shredded Cheddar Cheese, Black Olives & Diced
Tomatoes. Instead of Garlic Bread you get Homemade
Tortilla Chips. Not included on this Salad are
Cucumbers, Walnuts & Cranberry's.

Crunchy Golden Chicken \$12

We take our Breaded & Deep Fried Chicken Breast,
slice it & add Shredded Cheddar Cheese.

Grilled Chicken \$12

Our number one selling salad!
A House Seasoned Chicken Breast topped with
Shredded Cheddar Cheese & Raw Onions.

Flat Iron Steak \$18

This six ounce Steak is Grilled to your liking,
topped with Sliced Portabella Mushrooms,
& Raw Onion.

Duck \$19

Juicy Skin-On Duck Breast that's
Grilled to your liking

Crunchy Almond Breaded Duck \$18

Lightly Breaded Breast Meat
with Slivered Almonds that are
Deep Fried to a Crispy Golden Crunch.

Salmon \$18

Light & Flakey Grilled to perfection Salmon
topped with Shredded Swiss Cheese.

Swordfish \$18

Wild, Line Caught Grilled Swordfish
topped with Shredded Swiss Cheese.

Shrimp \$18

Luscious Grilled Shrimp sprinkled with Shredded
Swiss Cheese & accented by Raw Onions.

Fresh Garden Salad \$12

Go light with this vegetarians delight!
Sliced Portabella Mushrooms,
Black Olives & Raw Onions.

Jalapeno Salad \$12

Heat up your Salad with Beer Battered,
Deep Fried Red & Green Jalapeno Slices,
& Shredded Cheddar Cheese.

Dressings: *Homemade*: Garlic Parmesan, Honey-Mustard, Ranch, Thousand Island & Dill.

Homemade Bleu Cheese for \$1.

Fat Free: Raspberry Vinaigrette & French.

Also available: Salsa, Olive Oil & Select Vinegars.

Homemade Soup,

House Side **Salad** with your choice of dressing,
Half **Sandwich** of the following:

Ham or Turkey or our *Homemade* Crab Louis or Tuna or Chicken Salad,
on your choice of: White Bun, White, Wheat or Marbled Rye Bread.

Other bread choices: Multi Grain Flat Bread \$0.50,
Croissant \$1.50, Gluten Free Bread \$1.50.

Add Cheese or Cranberry's for \$0.50 each.

Add Bacon or Walnuts for \$0.75 each.

Substitute your soup for *Homemade* Chili: \$1.

**Pick
Two
\$6.50**

**PICK
Three
\$9**

VEGETARIAN

Fresh Garden Salad \$12

This Salad is made with Crisp Greens topped by Shredded Carrots, Raw Onions, Sliced Portabella Mushrooms, Tomato Wedges, Cucumber Slices, Black Olives, Walnuts & Cranberry's accompanied by Toasted Garlic Bread. Add Cheese for \$0.50.

Jalapeno Salad \$12

Heat up your Salad with this delight. Beer Battered, Deep Fried Red & Green Jalapeno Slices atop Crisp Greens with Shredded Carrots, Diced Tomatoes, Cucumber Slices, Walnuts, Cranberry's & Shredded Cheddar Cheese accompanied by Toasted Garlic Bread.

Portabella Mushroom Sandwich \$7

Delicately Seasoned, Grilled & served with your choice of

French Fries, Sweet Potato Fries or Homemade Potato Chips.

Ask for Pickles, Lettuce, Tomato & Onion. Add Cheese & Cranberry's for \$0.50 each. Add Walnuts for \$0.75.

Sautéed Vegetables in a Pita Pocket \$7

A Delicious Medley of Carrots, Cauliflower, Green Beans, Onions, Red & Yellow Bell Peppers.

Ask for our Homemade Dill Sauce, Lettuce & Tomato.

Add Cheese & Cranberry's for \$0.50 each. Add Walnuts for \$0.75. Add a Portabella Mushroom for \$3.

Bean & Rice Burrito \$10

The Black Beans & Wild Rice are rolled in a Tortilla, smothered in Salsa & Cheddar Cheese, surrounded with Shredded Lettuce, Diced Tomatoes & Black Olives, topped with Sour Cream & speckled with Homemade Tortilla Chips. Add Walnuts for \$0.75.

Vegetable Burger \$7

This burger is Soy blended with Portabella Mushrooms, Water Chestnuts, Onions, Carrots, Black Olives, Green & Red Bell Peppers, served with your choice of French Fries, Sweet Potato Fries or Homemade Potato Chips. Ask for Pickles, Lettuce, Tomato & Onion.

Add Cheese & Cranberry's for \$0.50. Add Walnuts for \$0.75. Add a Portabella Mushroom for \$3.

Grilled Cheese \$6

This traditional sandwich is made with White Bread and American Cheese, served with your choice of French Fries, Sweet Potato Fries or Homemade Potato Chips. Add Walnuts for \$0.75.

Pasta \$8

Our Homemade Red Sauce tops this dish; it's accompanied by Toasted Garlic Bread.

Add Cheese & Cranberry's for \$0.50 each. Add Walnuts for \$0.75. Go **Gluten Free** for \$3.

Macaroni & Cheese \$8

This Homemade dish has a Creamy Rich Cheese Sauce that will invigorate your taste buds. It's accompanied by Toasted Garlic Bread. Add Walnuts for \$0.75. Go **Gluten Free** for \$3.

House Side Salad \$3

This Salad is made with Crisp Greens accompanied by a Tomato Wedge & Cucumber Slice.

Add Cheese & Cranberry's for \$0.50 each. Add Walnuts for \$0.75

Other bread choices: Multi Grain Flat Bread \$0.50, Croissant \$1.50, Gluten Free Bread \$1.50.



Cream Cheese Mousse



This Homemade Creamy Delight has seasonal flavors; our Cranberry is pictured. It is also Gluten Free and topped off with a dollop of Whipped Topping.

DINNER ENTRÉES

We will start your Entrée off with a Cracker Basket accompanied by *Homemade* Pâté & Garlic Parmesan Spread plus the salad of your choice; *Homemade* Cole Slaw or Creamy Cucumbers, Cottage Cheese or Tossed Salad.

Add Cheese or Cranberry's for \$0.50 each & Walnuts or Bacon for \$0.75 each.

Toasted Garlic Bread accompanies every Entrée. Entrées (excluding pasta) receive a side dish of; French Fries, Sweet Potato Fries, Baked Potato, Long Grain & Wild Rice or Homemade Chips.

OPTIONAL MOUTH WATERING ADD-ONS

Our Famous Crab Louis Salad \$6 Homemade Macaroni & Cheese \$5

Sautéed Vegetable Medley \$5 Portabella Mushroom \$3

Grilled Shrimp \$6 Lemon Peppered Scallops \$9 Filet \$18 Flat Iron \$9

Grilled Chicken Breast \$6 Grilled Skin-On Duck Breast \$12 B.B.Q. Pork Ribs, Half Rack \$10



BEEF

Filet \$27

This Center Cut, eight ounce steak is Lean & Thick for the hearty meat eater.

Flat Iron \$16

This six ounce is Marbled for excellent flavor.

PORK

Ribs Half \$16 Full \$24

We slow cook our Pork Ribs in a Secret Recipe B.B.Q. Sauce till they almost fall off the bones.

Ham Steak \$16

This one pounder is Grilled & lightly brushed with a Homemade Tuaca Brown Sugar Glaze then topped with Pineapple.

POULTRY

Duck Single \$20 Double \$32

We leave the Skin-On this Tender, Juicy, Boneless Breast that's Grilled to your liking.

Grilled Chicken Single \$12 Double \$16

Our House Seasoned Skinless, Boneless Breast is brushed with a Homemade Mediterranean Orange Glaze.

Fried Chicken \$13

With a touch of Honey & lightly battered this Crispy Chicken is finger lickin' good.

SEAFOOD

Salmon \$22

High in Omega 3's & Atlantic Farm Raised our Grilled Salmon is brushed with a Homemade Mediterranean Orange Glaze.

Swordfish \$22

We use Lemon Pepper to season this Wild, Line Caught Swordfish then brush it with a Homemade Mediterranean Orange Glaze.

Scallops \$27

These Coldwater, Colossal Lemon Peppered Scallops are Grilled to perfection.

Shrimp \$20

Farm Raised, Tail on, Scrumptious Grilled Shrimp.

Seafood Platter \$33

Everything is Grilled! Lemon Pepper Scallops, Shrimp & your choice of Salmon or Swordfish brushed with a Homemade Mediterranean Orange Glaze.

PASTA

Homemade Red Sauce tops your Pasta.

Plain \$10

Sautéed Vegetables \$15

A Delicious Medley of Carrots, Cauliflower, Green Beans, Onions, Red & Yellow Peppers.

Shrimp & Scallops \$25

Grilled Seafood that is Succulent, Colossal & Grilled to perfection.

Chicken \$13

A Skinless, Boneless Breast that is House Seasoned & Grilled.

Duck \$21

A Tender, Juicy, Boneless, Skin-On Breast that's Grilled to your liking.

Filet \$28

Lean & Thick Center Cut Steak.

Flat Iron \$17

This Steak is Marbled for excellent flavor.

Add Shredded Cheese for \$0.50. Add Walnuts for \$0.75.

Go Gluten Free add \$3