



Dinner Menu

Appetizers

Home Made Meatballs 12

Served with sautéed broccoli rabe, tricolored jalapenos, marinara sauce and fresh parmigiano reggiano

Coconut Shrimp 14

Four jumbo shrimp coconut breaded and lightly fried, served with a chili garlic lime dipping sauce

Buffalo Wings

Half Dozen 7 | Full Dozen 13

Tossed in our signature black pepper garlic hot sauce and served with blue cheese, celery and carrots

Cajun Shrimp Tacos (2) 10

Cajun seasoned shrimp with pickled cabbage slaw and manchego cheese

Korean Spring Rolls 8

Barbeque beef style Korean flavors lightly fried and served with agave soy dipping sauce

Buffalo Crab Dip 15

Blend of cream cheese, sour cream, crab meat, scallions and our black pepper garlic hot sauce, baked, topped with cheddar cheese and served with old bay crostinis

Guacamole & Hummus 9.5

House made, served with cucumbers, carrots, celery and tri colored tortilla chips

Charred Octopus 16

Spanish octopus marinated in basil, garlic, olive oil and sriracha, served over broccoli rabe salad (broccoli rabe, pepper flake, roasted red peppers, aged provolone, garlic and kalamata olives)

Grilled Portabello Mushroom 10

Served over baby spinach and topped with sweet Italian sausage, sundried tomatoes, roasted red peppers, parmesan cheese and garlic white wine sauce

Acorn Squash Risotto 9

Roasted acorn squash blended with creamy Arborio rice, topped with nutmeg cream sauce

Salads, Soups & Sandwiches

(Sandwiches served with seasoned waffle fries)

French Onion 8

Caramelized onions simmered in a rich beef broth and topped with crostini, provolone and Swiss cheese

Soup du Jour 6

Your server will inform you of tonight's delicious selection

Classic Caesar 6

Crisp romaine, fresh parmigiano reggiano and croutons tossed in our Home Made Caesar dressing

Blooming Grove Salad 6

Medley of mixed greens with tomatoes, cucumbers and red onion topped with our Home Made Italian dressing

Superfood Salad 8

Rainbow kale, shaved brussel sprouts, radicchio, Napa and red cabbage with tomatoes, dried figs, raisins and blue cheese, topped with a fig balsamic dressing

Baby Arugula Salad 7

Mixed with sliced pears, pecans, manchego cheese and Sherry dressing

Garlic Bread Filet Cheesesteak 18

Tender Filet Mignon with sautéed onions and American cheese on a toasted garlic bread torpedo roll

Fra Diavolo Chicken Parm Sandwich 12

Hand breaded, lightly fried chicken breast topped with mozzarella cheese and our Home Made spicy Fra Diavolo marinara sauce

Short Rib Chuck Burger 14

8oz certified Hereford beef patty topped with caramelized onions, prosciutto and aged provolone cheese

Entrees**Braised Beef Short Ribs 31**

Served with whipped Yukon mashed potatoes, asparagus and vegetable ragout

Sautéed Salmon 28

Lightly sautéed Atlantic salmon served with broccoli rabe and seafood cannelloni (*baked in a cream sherry lobster francaise sauce*)

Penne Ala Vodka 22

Sautéed sweet Italian sausage and English peas in a blush vodka sauce over penne pasta

Filet Mignon 34

8oz center cut certified Hereford Filet Mignon served with a diced morel mushroom flavored risotto, baby spinach and bordelaise sauce

Caramelized Sea Scallops 31

Jumbo sea scallops served with crawfish risotto, baby spinach and light Cajun beurre blanc

Chicken Alfredo 20

Grilled chicken and broccoli florets sautéed with garlic and basil, tossed in a creamy alfredo sauce over penne pasta

Rack of Lamb 34

Grilled New Zealand rack of lamb served with whipped sweet potatoes, buttered broccoli crown and port wine demi glaze

Ahi Tuna 29

Seared rare, served with wasabi whipped Yukon gold potatoes, soy brown sugar glazed peeled baby carrots and honey chili garlic francaise sauce

Surf & Turf Fra Diavolo 26

Grilled chicken with sautéed Italian sausage, crab meat, shrimp, crawfish and cherry tomatoes in our spicy sriracha pepper flake marinara sauce over linguine

Roasted Half Duck 29

Semi boneless and chargrilled, served with baked potato, asparagus and choice of brandy black peppercorn cream sauce or red wine craisin gastrique

Chicken 23 | Veal 25

Served with a side of penne marinara or potato gnocchi, or over

- **Amatriciana**

Pancetta, bacon, onion, garlic, basil, red pepper flakes and parmesan cheese in our Home Made marinara sauce

- **Marsala**

Sautéed mushrooms, basil, garlic, marsala wine and rich demi glaze

- **Parmesan**

Hand breaded, lightly fried and topped with mozzarella cheese and marinara sauce