

## Appetizer and Dinner Specials

- Jumbo Lump Crab Cake** *Voted the best in town!* 16 **Homemade Arancini** 7.99  
**Homemade Spinach and Artichoke Rangoons** 7.99
- Greek Shrimp** *Feta, Tomato & Olive- White wine sauce* 10 **Cajun Filet Tips** *Cajun cream sauce* 11.99
- Lamb Lollipops w/ Balsamic Drizzle** 13.00 **Crispy Brussel Sprout Marinara** 7.99
- Raw Oysters** 2.49 each **Fried Oysters** 3.49 each **Crispy Cleaned Smelts** 9.99

## Entrée Specials

- 8oz The BEST Filet Mignon of Your Life!** *Grilled over open fire cooked to your temp with a side of James Bond's favorite Au Poivre Sauce on the side with mashed red skin potatoes and asparagus tips* 49.00
- The BEST combination in Youngstown! 4 Day Boat Scallops over Risotto Carbonara** *topped with a balsamic reduction* 35.00
- Cedar Plank Teriyaki Salmon , Most popular Fish** 25.00
- Pillow Case Gnocchi** *Italian Cheese Filled Gnocchi with our homemade marinara* 17.99
- King Surf 'N Turf** *22oz Prime Porterhouse & 10oz Lobster Tail* 62.00
- Mediterranean Branzini** *deboned and baked with garden fresh herbs* 24.00
- Filet Tip Stroganoff** *tender filet tips cooked to temp in a burgundy and sour cream sauce over fettucine* 25.00
- Haddock Napolitano** *olives, sun-dried tomatoes, with provolone cheese in a white wine sauce* 23.00
- Drunken Cajun Fettucine Seafood** 25 **Filet Tips** 24 **Chicken** 21 *cajun cream sauce*
- Chilean Seabass** *pan-seared over pink sauce with crab topped with asparagus points* 29.00
- Youngstown Surf 'N Turf** *Italian filet medallions & shrimp scampi* 29.00
- Filet Diavalo** *Medallions w/ hot peppers, mushrooms chianti sauce. w/ Ottavio Fries* 25.00
- 7oz Filet a la Oscar** *topped with umbo lump crab, béarnaise sauce and asparagus tips* 33.00
- 14oz Veal Chop** *with a 3-mushroom and rosemary demi-glace to temp over an open fire* 32.00
- House-Smoked Salmon** *Smoked with 4 different types of wood chips over mixed vegetables* 26.00
- Zuppa di Pesce** *traditional Italian feast: calamari, clams, mussels, scallops, whitefish, smelts, shrimp* 28.00
- Filet Tip Cacciatore** *with mushrooms, peppers, and onions served over fettucine* 25.00
- Halibut Limoncello** *Tomato, artichoke & asparagus . Italian liqueur sauce* 28.00
- Risotto Mare Monte** *Shrimp, Scallops, Mussels, Clams, Calamari Chardonnay Red Sauce* 27.00
- Risotto Carbonara** *Peas Pancetta Creamy Parmesan Risotto* 19.00
- Fresh Lake Erie Walleye "Alla Bridget"** *Tri-colored cherry tomatoes, broccoli, onions, in a Pinot Grigio sauce* 21.00
- Homemade Desserts** 6.99

**Vanilla Bean Crème Brûlée \* Bourbon Bread Pudding \* Banana or Blueberry Foster**  
Ask to see our complete dessert menu!

# *Station Square News*

*Every Tuesday- Take 20% off any bottle of wine from our extensive and award  
winning wine list*

*Wine Wednesday join us each Wednesday for 6 wines selected and offered at a dis-  
counted price by the glass or by the bottle*

## *Live Music Every Thursday*

*May 5- Danny Shapira*

*May 12- Leather & Lace*

*May 19- Nick Adduci*

*May 26 Leather & Lace*

*May Wine Dinner—Thursday, May 19 6:30pm*

*Featuring the Wines of Bonny Doon 5 Wines & Dinner*

*\$35.00 per person!*