

# SPRING SPECIALS

## Chef Stu's Appetizers \$9.29

### Beer-Steamed Mussels

Beer-steamed mussels, salt, pepper, garlic and sliced cherry tomatoes. Served with crostini.

### Toasted Pretzel Bread Nuggets

Served with warm beer cheese sauce.

### Potatoes & Greens

Sauteed seasoned greens tossed with crispy deep fried potatoes and lightly sprinkled with asiago cheese and Romano cheese.

### Meatball Marinara

Five meatballs in marinara sauce and topped with a dollop of ricotta cheese and sprinkled with asiago cheese and Romano cheese.

### Spicy Meatball Marinara

Five meatballs in marinara sauce and topped with marinated hot peppers, a dollop of ricotta cheese and sprinkled with asiago cheese and Romano cheese.

## Chef Stu's Salads \$9.99

### Berry Bacon Blue Cheese Salad

Spring mix, Romaine lettuce, fresh strawberries and blueberries, caramelized walnuts, purple onions, crisp bacon and blue cheese crumbles topped with fire-grilled chicken. Served with balsamic vinaigrette.

### Cranberry Toasted Almond Salad

Spring mix, Romaine lettuce, dried cranberries, Mandarin oranges, toasted almonds, purple onion and toasted sesame seeds crumbles topped with fire-grilled chicken. Served with honey lemon vinaigrette.

### Fire-Grilled Chicken & Cheese Tortellini Salad

Romaine lettuce, cherry tomatoes, purple onions, hard boiled eggs, olives and green peppers tossed with basil oil, salt, pepper and cheese tortellini and topped with fire-grilled chicken.

### BLT Caesar Salad

Romaine lettuce, asiago cheese and Romano cheese, and homemade croutons tossed with Caesar dressing and topped with sliced tomatoes, crispy bacon and fire-grilled chicken.

### Chinese Chicken Noodle Salad

Iceberg and Romaine lettuce, linguine, homemade summer slaw, crunchy Chinese noodles, roasted red peppers, green scallions topped with fire-grilled chicken and served with homemade Thai peanut butter dressing.

### Frito Bandito Salad

Iceberg lettuce, seasoned corn, black beans, cheddar cheese, jalapeno chips, Cajun rice, and peppers and onions tossed in fajita butter. Topped with crispy tortilla chips and marinated chipotle chicken. Served with tomatillos vinaigrette.

## Chef Stu's Entrées \$12.99

### Orecchiette & Sausage

Hot bulk sausage sauteed with salt, pepper, garlic and finely chopped broccoli and tossed with orecchiette. Topped with asiago cheese.

### Mediterranean Tilapia

Two filets on a bed of rice pilaf. Topped with peppers, onion, sliced cherry tomatoes, Greek olives and feta cheese dill sauce.

### New Orleans-Style Gumbo

Sausage, chicken and shrimp in a hearty spicy sauce. Served with Cajun rice.

### Pasta with Kielbasa

Quartered redskin potatoes, kielbasa, baby carrots, hot peppers and sliced cherry tomatoes tossed with spaghetti.

### Cheese Tortellini ala Vodka

Fire-grilled chicken and cheese tortellini in a marinara cream sauce.

### Tortellini Broccoli Alfredo

Cheese tortellini, fire-grilled chicken and finely chopped broccoli tossed in Alfredo sauce.

### Gnocchi & Greens

Gnocchi, chicken, crispy bacon, seasoned greens, sun-dried tomatoes, a dash of sweet balsamic vinegar and red pepper flakes tossed together.

### Pasta Pizziola

Pepperoni, sliced sausage, diced onions, diced peppers and black olives tossed in Ragu (marinara and spaghetti sauce) and served over bowtie pasta. Topped with asiago cheese and Romano cheese

### Chicken Parm Pasta

Rigatoni tossed in Ragu sauce (marinara and spaghetti sauce) with mozzarella cheese, Italian herbs and granulated garlic. Topped with slices of homemade chicken parm and Romano cheese..

### Italian-Style Gnocchi & Greens

Seasoned greens, fire-grilled chicken, and sauteed mushrooms tossed in marinara cream sauce.

