

Chef Stu's Appetizers \$9.29**Mussels Marinara**

Steamed Blue Island mussels in sweet marinara sauce. Served with crostini.

Lite Italian Platter

Three strips of lightly breaded eggplant, steamed broccoli, cherry tomato caprese with balsamic vinaigrette dressing.

Deviled Egg Plate

Five deviled eggs topped with candied bacon and fresh jalapeños. Dusted with smoked paprika.

Thai Shrimp

Six fresh shrimp in a Thai chili, pineapple, sesame oil sauce. Served with garlic crostini.

Lightly Candy-Coated Waffles

BBQ pulled pork on two lightly candy-coated waffles topped with cheddar cheese, crispy onion tingers and a light sprinkle of green onions.

Garlic Braised Escarole

Braised escarole with sausage and Italian great northern beans. Served with fire-grilled flatbread.

Chef Stu's Salads \$9.99**Fiesta Fish Taco Salad**

Choose regular or **HOT** breaded cod bites with Romaine lettuce and spring mix, diced tomatoes, seasoned corn, black beans, green chiles, avocado and hard boiled egg. Topped with crispy tortillas.

Chicken on the Run

Iceberg lettuce, tomatoes, cheddar cheese, hard boiled egg and purple onion topped with five crispy boneless wings. Served with honey mustard dressing.

Mandarin Orange Crispy Chicken Salad

Spinach and spring mix, mandarin oranges, caramelized walnuts, tomatoes, purple onions, and hard boiled egg topped with five crispy boneless wings. Choice of dressing.

Chicken and Peach Salad

Romaine lettuce and spring mix, sliced peaches, cherry tomatoes, caramelized walnuts, cucumbers, purple onion, blue cheese crumbles. Topped with grilled chicken. Choice of dressing.

Garbage Salad

Romaine and iceberg lettuce, tomatoes, black olives, purple onions, diced cucumbers, homemade croutons, marinated **hot peppers**, hard boiled egg, diced green pepper and Italian meats. Tossed with balsamic vinaigrette.

Chef Stu's Entrées \$12.99

To substitute whole wheat pasta or gluten-free penne, add \$1.50 and allow for 15 minutes cooking time.

Tuscan Creamy Garlic Pasta

Fire-grilled chicken, diced fresh green peppers, roasted red peppers, sun-dried tomato and chopped fresh spinach tossed in a garlic, asiago and herb sauce. Served over black pepper fettuccine.

Pumpkin Alfredo

Stuffed rigatoni tossed with roasted pumpkin in a rich Alfredo cream sauce.

Blue Line Chicken

Golden brown, baked chicken topped with gorgonzola cheese and caramelized sweet onions. Served with a side of rice pilaf and crispy red skin potatoes.

Fire-Grilled Chicken Rotini

Rotini tossed with fire-grilled chicken in a rich, creamy cheese sauce. Topped with crispy bacon and fresh jalapeños.

Fall Line Chicken

Golden brown, baked chicken topped with apple cider-glazed brown sugar apples. Served with a side of rice pilaf and steamed broccoli.

Creamy Italian Chicken Sausage Pasta

Sliced chicken sausage, fresh baby spinach, and sliced cherry tomatoes in an asiago, garlic cream sauce. Tossed with homemade wild mushroom pappardelle pasta.

Butternut Squash Ravioli

Slow roasted butternut squash blended with ricotta and Romano cheeses, brown butter and seasonings and stuffed in sage pasta. Tossed in a creamy Alfredo sauce.

Stuffed Pumpkin Ravioli

Pumpkin puree blended with ricotta, Romano and mascarpone cheeses, brown butter and molasses and stuffed in egg pasta. Tossed in brown butter and fresh sage.

Pasta Pizziola

Stuffed rigatoni tossed with diced fresh green pepper and red onions, sliced pepperoni, sliced sausage, mini meatballs and marinara sauce.



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