

## PROLOGUE

Calamari el Greco 11

*Not your typical fried calamari. A tenderly grilled steak with olive oil, infused with kalamata olives, aromatic oregano, red pepper flakes, and roasted tomatoes*

Charcuterie 13

*Chef's selection of cured and smoked meats, artisan cheeses and fresh breads*

East Village Scampi 10

*Sautéed in garlic butter and white wine, three jumbo shrimp nestle atop a bed of mixed fresh greens*

Mediterranean Antipasto 9

*A triple hummus treat: Traditional, roasted red pepper and eggplant — our homemade vegan dish served with gently grilled vegetables and seasoned flatbread*

Little Italy Bruschetta 8

*Warm ciabatta bread topped with ripe roma tomatoes, fresh sweet basil, diced red onions and sprinkled with fresh parmesan*

Times Square Over-Stuffed Mushrooms 10

*Savory crab-stuffed mushrooms, oven-baked, topped with melted provolone*

Crab Louie Amuse Bouche 12

*Sweet blue crab with tasty kalamata tidbits, broiled and crowned with a shredded parmesan crumb, served on garlic crostini*

Spinach Artichoke Dip 9

*Blended with sun-dried tomato bits and served with delicate flora chips*

Coconut Shrimp 10

*Three coconut-breaded and deep fried jumbo shrimp, served with a sweet Polynesian dip*

Ellis Island Eggplant 8

*Fresh mozzarella and tomato slices with creamy tarragon sauce over olive oil-brushed and grilled eggplant*

## ACT I

There is a \$3 charge for split orders.

Maumee Bay 10

*Field greens adorned with sunflower seeds, bleu cheese crumbles, and strawberries topped with grilled asparagus and strawberry vinaigrette dressing*

Wildwood Wander 10

*A delicate mixture of greens, dried cranberries, red onions, apples and pecans capped with gorgonzola cheese*

SoHo Scallop BLT Salad 14

*A leafy green salad with grilled scallops, bacon, tomatoes, and a light lemony white wine vinaigrette*

Salmon Cake Salad 13

*Three tender, juicy salmon patties crowning mixed greens with a creamy mustard dressing*

Broadway Chicken 10

*Grilled chicken, roasted red peppers, and fresh mozzarella on a bed of field greens*

Caesar 8

*A traditional Caesar with crisp romaine lettuce, shredded parmesan cheese, croutons and a creamy Caesar dressing*

### Add to Any Salad

grilled chicken 3

grilled salmon or steak 6

grilled shrimp 7

## ENTR'ACTE

Manhattan Clam Chowder ● Classic French Onion ● Soup of the Day

Cup – 3      Bowl – 4.50

## ACT II

There is a \$5 charge for split orders.

South Street Cedar Plank 21  
*Scottish salmon baked on the plank with Chef's seafood choice, drizzled with Hollandaise and served with a shaved fennel salad*

Veal Osso-Bucco 29  
*Tender braised bone-in veal, perched atop a three-way risotto, adorned with a dried Bing cherry sauce*

Chicken Marsala 18  
*Sautéed succulent fillets of chicken in a savory mushroom marsala sauce, served with fettuccini alfredo*

Dayboat Scallops 23  
*Fresh baked in-shell scallops with a citrus sherry cream sauce served with a penne pesto*

Scampi Orzo 22  
*Large butterfly shrimp sautéed in a white wine reduction with a delicate vegetable orzo*

Manhattan Beef Wellington 21  
*Fluffy pastry surrounding prime rib and mushroom duxelle, red wine reduction drizzle accompanied by russet potato and artichoke gratin*

Tortellini di Sausage 16  
*Tantalizing cheese-filled pasta tossed with sautéed Italian sausage, sweet peppers & zesty tomato sauce*

Mona Lisa of Toledo Lasagne 14  
*Bountiful layers of ground beef, Italian sausage, ricotta and mozzarella cheese smothered in our own marinara*

Spinach Lasagne 13

Union Square Fettuccini Alfredo 13  
*Made from scratch every time*  
add chicken 3 • add salmon or scallops 6 • add shrimp 7

New York, New York Strip 23  
*A 12 oz. certified angus strip grilled to your preference, topped with a red wine compound butter, served with twice baked potato and house vegetable*

Oscar Filet Mignon 27  
*An 8 oz. certified angus filet grilled to your preference, adorned with lump crab, hollandaise and grilled asparagus*

Manhattan's Prime Rib  
*Served with jus, baked potato and house vegetable*  
**Friday & Saturday only**

10 oz. Queen cut 18  
16 oz. King cut 24

### HOMEMADE GRILLED FLATBREAD PIZZAS

Pizza Margherita 10  
*Brushed with olive oil, ripe red tomatoes, fresh mozzarella and fresh basil*

Chicken Alfredo 12  
*Chicken chunks smothered with creamy Alfredo sauce and parmesan*

Wild Mushroom 10  
*A blend of portabella and white mushrooms and grilled chicken with melted brie cheese*

Vegetarian Delight 11  
*A combination of vegetables over tomato sauce and topped with cheddar and Monterey Jack blend*

Paisano 10  
Tomato sauce, cheese and one topping  
additional toppings sm – 1.25 lg – 2.00  
shrimp or salmon sm – 3.50 lg – 5.00  
chicken, sausage, ham or bacon sm – 2.50 lg – 4.00  
Toppings choices: artichoke hearts, banana peppers, basil, eggplant, extra cheese, feta, mushrooms, olives, pepperoni, pineapple, red onions, spinach, bell peppers

PIZZAS ARE NINE OR SIXTEEN INCHES – PLEASE SPECIFY LARGE OR SMALL

Add \$7 for LARGE pizza

## FINALE 5

Rum Cake • Carrot Cake • NY Cheesecake • Tiramisu  
Bailey's Cheesecake • Chocolate Chambord Cake