

SALADS

HOUSE spring mix, cucumber, roasted beets, tomato, hard egg 13

CAESAR enough said! Traditionally eaten with your fingers 14/17

WEDGE bacon, oven roasted tomatoes, Billy's blue cheese 17

CAPTAIN QUINN'S GRILLED ROMAINE prosciutto, gorgonzola, balsamic glaze 16

SMOKED SALMON ARUGULA SALAD goat cheese, red onions, fried capers, sun-dried blueberries, vidalia onion vinaigrette 19

TASTY BITES

PEPPERED CRUSTED DUCK BREAST sun-dried cherries, hazelnuts, goat cheese, Frangelico demi-glace 23

PAT'S POPPERS jalapeno stuffed with shrimp wrapped in bacon topped with easy cheese 18

CAJUN RED SHRIMP and cheesy grits 19

STEAMED CLAMS white wine, garlic cream sauce 22

CALAMARI flash fried, housemade tartar 19

LAMB LOLLIPOPS (3) jalapeno pepper jelly 20

WINGS spicy sweet chili garlic sauce, celery, carrots, Billy's blue cheese 19
WILD MUSHROOMS AND POLENTA with marsala garlic sauce 17

PASTA

SMOKED CHICKEN PASTA artichoke hearts, roasted red peppers, mushrooms, smoked mozzarella, garlic cream sauce over fettuccine 28

FETTUCINI ALFREDO broccoli, cauliflower, roasted red bells 22 add chicken or shrimp 8

SPAGHETTI & MEATBALLS pork and lamb meatballs, marinara, asiago 28

PESTO PASTA basil, pine nuts, parmesan, olive oil, fettuccine 22 add chicken or shrimp 8

CLAMS LINGUINI white wine garlic cream sauce 29

BIG PLATES

FRESH GROUND BURGER cheese, onion bacon marmalade with fresh cut fries 20

BAKED EGGPLANT fresh basil, marinara, mozzarella 17

DI E BOWL shrimp, shirken, shirken, shirken bake been savrete red balla been savrete and balla been savrete.

NOODLE BOWL shrimp, chicken, shiitake, bok choy, carrots, red bells,bean sprouts, red onion, scallions, ginger lemongrass broth 26

CIOPPINO red crab claws, shrimp, clams, PEI mussels, swai in a rich tomato broth, grilled bread 36 CHICKEN CONTADINA oven roasted potatoes, garlic cloves, red bells, onions, pepperoncinis, mushrooms, fresh rosemary, olive oil 29

CHICKEN MARSALA mushrooms, garlic, marsala wine sauce, choice of one extra stuff 26

EXTRA STUFF

Fried Brussels Sprouts with Lemon 10
Olive Oil Roasted Cauliflower 10
Basket of Fries 10

Roasted Garlic Broccoli 10 Mashed Potatoes 10 Split Charge 4

PIZZA

MARGHERITA crushed tomatoes, fresh mozzarella, julienne basil 20/26 GORGONZOLA crushed tomatoes. mozzarella 20/26

PESTO crushed tomatoes, mozzarella, basil, pine nuts, parmesan, olive oil 20/26
MAPLE GLAZED BUTTERNUT SQUASH mozzarella, goat cheese, green onion, roasted red bells,
Sun-dried cherries, toasted cayenne pecans, pumpkin seeds 23/29

YINZER BY B.C. mozzarella, salami, spicy capicola ham, herb vinaigrette, roma tomatoes, chopped romaine, red onions, pepperoncinis 23/29

PEPPERONI, SAUSAGE & MUSHROOM crushed tomatoes, mozzarella 23/29 SAUSAGE CALZONE marinara, sausage, mushrooms, onions, mozzarella 20 SMOKED CHICKEN CALZONE pesto, smoked mozzarella 20

CREATE YOUR OWN PIZZA

Starts with your choice of sauce & mozzarella cheese. Gluten free crust & pasta available for additional charge.

10" PIZZA 17 | 16" PIZZA 22

SAUCE marinara crushed tomatoes	MEAT 2.50 /4.00 pepperoni	VEGGIES 2.00/3.00 black olives	MORE 2.00/ 3.00 artichoke hearts
pesto	italian salami	onions	gorgonzola
maple butternut squash	italian sausage	green peppers	goat cheese
bbq	capicola	jalapenos	smoked mozzarella
olive oil	prosciutto bacon	mushrooms pepperoncinis	pineapple
	anchovies	diced tomatoes	kalamatas roasted red peppers
Side of Ranch Blue Cheese or Tar Tar 15 J. Marinara 2			basil

Side of Ranch, Blue Cheese or Tar Tar 1.5 / Marinara 2 18% Gratuity added to parties of 8 or more