

~Appetizers~

Orange Chicken or Spicy Beef Skewers

Chef Specialty: Diced Crispy Chicken Breast or Beef Tenderloin
Seasoned with a Sweet and Spicy Orange Sauce

\$11.95

Thai Shrimp

Jumbo Shrimp sautéed with Thai Curry
Sauce, Served with Papaya Salsa

\$15.95

Ahi Tuna Tartare

Tower of Seasoned Ahi Tuna, Mango
and Avocado with Crispy Wonton

\$16.95

Salmon Caviar Torte

Yukon Gold Potato Pancake with Chives, Crème
Fraiche, Smoked Salmon and topped with Caviar

\$11.95

Spring Rolls

Served with Sweet Chili Sauce and
Cucumber Jicama Relish

\$11.95

Beef Carpaccio

Thin Sliced Beef Tenderloin, Served with
Parmesan, Capers, Arugula and Toasted Bread

\$19.95

Shrimp Cocktail

Shrimp Served with Cocktail Sauce

\$12.95

Spicy Ahi Tuna Tartare

Tower of Seasoned Ahi Tuna and
Avocado with Crispy Wonton

\$18.95

Tempura Shrimp

Shrimp Lightly Battered Served with
Tempura Sauce and Cucumber Jicama Relish

\$17.95

Prosciutto e Melon

Thin Sliced Tuscan Melon,
Parma Prosciutto and Balsamic Glaze

\$11.95

Ahi Tuna Sandwich

Seared Ahi Tuna, 1000 Island Dressing,
Served with French Fries

\$18.95

Crab Cakes

Served with Dill Tartar Sauce

\$15.95

~Salads~

Insalata di Finocchi

Baby Arugula, Fennel, Artichokes Hearts,
Goat Cheese, Roasted Pine Nuts,
Tossed with White Balsamic Vinaigrette

\$13.95

Caprese

Fresh Buffalo Mozzarella,
Heirloom Tomatoes, Balsamic Glaze

\$11.95

Southwest Barbecue Chicken Salad

Field Greens with Jicama, Black Beans, Tomato,
Cilantro, Yellow Corn, Jalapeno Cheese and Tortilla
Strips, tossed with a Spicy Vinaigrette Dressing

\$18.95

Thai Chicken Salad

Grilled Chicken Breast, Julienne Napa and Red
Cabbage, Carrots, Cucumber, Green Onion,
Cilantro, Green and Yellow Zucchini, Crispy
Wonton with Cashews, tossed with a
Thai Peanut Vinaigrette Dressing

\$18.95

~ Thin Crust Gourmet Pizza ~

\$16.95

Southwest

Chopped Barbecue Chicken Breast with Caramelized Onions, Basil, Mozzarella and Cheddar Cheese

Vegetarian

Marinated Zucchini, Yellow Squash, Eggplant, Basil, Mushrooms and Parmesan Cheese

Italiano

Sliced Roma Tomato, Garlic, Basil and Mozzarella Cheese

Thai

Chopped Marinated Chicken Breast, Cilantro, Green Onion, Julienne Carrots,
Green and Yellow Zucchini, Mozzarella Cheese with a Thai Peanut Sauce

Sicilian

Artichoke Hearts, Feta Cheese, Kalamata Olives, Basil and Mozzarella Cheese

~Entrée's ~

All Entrée's Served with Caesar or Mixed Green Salad
Choice of Baked Potato, Mashed Potato, Rice Pilaf or
Angel Hair Pasta Marinara and Seasonal Vegetables

~Pastas~

Frank's Pasta

Chopped Artichoke Hearts, Sun Dried Tomato,
Kalamata Olives, Spinach and Basil, tossed with
Linguini topped with Feta and Parmesan Cheese

\$24.95

Pasta Pomodoro

Angel Hair Pasta tossed with Fresh Roma
Tomato, Basil, Garlic, Olive Oil and White Wine,
topped with Grilled Chicken Breast

\$26.95

~Seafood~

Salmon Picatta

Grilled Salmon Served with Lemon, Capers, and Mushroom White Wine Sauce

\$31.95

Scampi

Sautéed Jumbo Shrimp with Garlic and Fresh
Herbs with Chardonnay Buerre Blanc

\$32.95

Thai Shrimp

Sautéed Shrimp with Julienne Bell Pepper,
Carrots, Garlic on a bed of Angel Hair Pasta

\$27.95

Clams Linguini

Sautéed Baby Clams with Linguini Pasta,
and White Wine, Served with Garlic Bread

\$26.95

Shrimp Linguini

Sautéed Shrimp with Garlic, Cream, and Parmesan
Served on a Bed of Linguini with Pesto Sauce

\$27.95

~Steaks~

Veal Milanese

Sicilian Crusted Veal Loin
Sautéed with Butter, Olive Oil and Marsala
Wine Served with Angel Hair Pasta Marinara

\$27.95

Veal Scaloppini

Sautéed Veal Loin with Lemon Herb,
Mushrooms and White Wine Sauce

\$27.95

New York Steak

Seasoned & Grilled

\$31.95

Frank's Steak

Frank's Sicilian Marinated
Grilled New York Steak

\$32.95

Meatloaf

Chefs Special Recipe,
topped with Shiitake Mushroom Sauce

\$26.95

Ground Sirloin Steak

10oz Seasoned Ground Sirloin,
topped with Sautéed Sweet Onions

\$24.95

Filet Mignon

Our Most Tender Cut of Aged Angus Beef
Served with a Shiitake Mushroom Sauce

\$34.95

~Poultry ~

Sunny Chicken

Sautéed Chicken Breast with Kalamata
Olives, Artichokes Hearts,
Sun Dried Tomato and Basil

\$27.95

Chicken Marsala

Sautéed Chicken Breast with
Mushrooms and Marsala Wine

\$22.95

Orange Chicken

Diced Crispy Chicken Breast Seasoned
with Sweet and Spicy Orange Sauce
Served with Steamed Rice

\$27.95

Chicken Parmesan

Sicilian Crusted Chicken Breast
with Mozzarella and Parmesan Cheese
topped with Marinara Sauce

\$22.95