



Small Plates

ARANCINI stuffed rice balls with jalapeno, cheddar + ranch	10
SAGANAKI Fontina cheese Flambé + pita	11
CHIPOTLE CHICKEN DEVILED EGGS hard-boiled egg whites filled with minced chicken in house-made mayo spiked w/ spicy, smoked chipotle	8
CALAMARI FRITTI AND ZUCCHINI Calamari + zucchini	12
CHILLED SHRIMP COCKTAIL Poached shrimp in white wine served chilled w/ avocado & tomato salsa	12
TAMARIND GLAZED PORK RIBS Crispy sweet & sour ribs w tamarind glaze	7
PEI MUSSELS Mussels in Garlic wine butter or Alla Diavolo	10
CHICKEN WINGS Chili BBQ Roasted Garlic Sriracha Maple Bourbon Traditional Hot n' Spicy	11
PERSONAL HANDCRAFTED PIZZA - Margherita - Pepperoni	8 10
THREE CHEESE CRISPY STICKS Mozzarella & imported fontina cheeses inside a beer batter w/ a marinara sauce	7
POTATO SKINS Crispy potato skin stuffed w mozzarella & cheddar cheese. Topped w/ smoked bacon And sour cream	5
CHARCUTERIE + ARTISAN CHEESE BOARD cured olives + fig jam + crostini	\$19

Soup & Salads

SOUP OF THE DAY	6
CAESAR SALAD Caesar dressing + Romaine lettuce + Croutons Add chicken 4 Add shrimp 6	10
WEDGE SALAD Iceberg lettuce + blue cheese dressing + crispy bacon bits + red onion + balsamic glaze Add chicken 4 Add shrimp 6	12

Sandwiches

TSR BURGER Grilled Burger w cheddar & apple-wood smoked bacon + Crispy fries	15
PHILLY CHEESESTEAK Roast beef w/ melted cheese, green pepper & sautéed mushrooms + Crispy Fries	17

CHICKEN PARMIGIANA Breaded chicken w house-made marinara, melted mozzarella cheese + Crispy Fries	15
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PORTOBELLO MUSHROOM BURGER Balsamic marinated then oven-roasted portobello mushroom w/ roasted red pepper, mozzarella cheese & basil aioli + Crispy Fries	14
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Large Plates

SHORT RIBS & RISOTTO All Day Slow Cooked braised short ribs in balsamic glaze & grana Padano cheese risotto w/ carrots & peas	26
SUGAR REFINERY FISH & CHIPS Whole filet of cod prepared in our house-made beer batter & fried until golden brown. Served w/ tartar & pecan honey mustard sauce	17
CRISPY FISH Pan fried fish filet prepared in our lemon caper sauce. Served w/ roasted potatoes in rosemary, garlic & paprika seasoning + veggies	18
CHICKEN POT PIE Boneless skinless chicken in a puff pastry shell w/ Onions, carrots, peas, celery, white wine & baked in the oven until golden brown. Served w/ a side of béchamel sauce	16
CHICKEN MARSALA Mushroom marsala sauce w/ veggies + garlic mashed potatoes	19
GRILL 12oz SIRLOIN STEAK NY Cut Steak w/ Mushroom marsala sauce w/ veggies + garlic mashed potatoes	25
14oz T-BONE STEAK Seared with rosemary calvados sauce w/ roasted potatoes in rosemary, garlic & paprika seasoning + veggies	27
PORK MILANESE Breaded pork chop pounded thin & pan fried w/ tomatoes & red onion salad and a balsamic glaze	19
SEAFOOD LINGUINI Sautéed fish, shrimp & calamari in a marinara sauce & red crushed pepper	20
PASTA ALLA NORMA Sicilian style pasta w/ fried eggplant, onion, garlic & mozzarella cheese Add chicken 4 Add shrimp 6	15
PAPPARDELLE RAGU DI MANZO Egg pappardelle pasta w/ beef ragu & parmesan cheese	23

Side Handcraft

SPINACH Spinach sautéed with butter + shallots + onions	5
RISOTTO BIANCO Creamy carnaroli rice + parmigiano + reggiano cheese	8
VEGGIES OF THE DAY Sautéed with fresh garlic and extra virgin olive oil with a touch of red pepper flakes	6
CRISPY ONION RINGS	4
CRISPY FRIES	6

Chef Fernando Gonce
(Menu for August 29th – Sept 2nd)

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. WE USE VARIOUS NUTS IN OUR
COOKING. PLEASE INFORM US IMMEDIATELY OF ANY ALLERGIES OR SPECIFIC DIETARY
NEEDS. 18% GRATUITY ON TABLES OF 6 OR MORE.