



APPETIZERS

Rotating Appetizer

Ask your server about our rotating appetizer selection.

Artisan Cheese Board

Chef's choice of imported cheese, prosciutto, soppressata, brie cheese, Croatian fig spread, Kalamata olives, fruit, white truffle oil, and a dollop of local honey, served with French baguette slices 19

Tandoori Chicken Flat Bread

Baked lavash flatbread with baked chicken, seasoned with Indian spices, hand-cut tomatoes tossed with fresh basil, garlic and olive oil, and topped with mozzarella and Parmesan cheese 13

Bruschetta Flat Bread

Hand-cut tomatoes tossed with fresh basil, garlic, olive oil topped with mozzarella and Parmesan cheese on baked lavash flat bread 11

Crackling Edamame

Steamed green soybeans, in the pod, tossed with Himalayan salt, sriracha sauce or one of our homemade habanero sauces for dipping 11

Cast-Iron Brie and Fig Dip

Warm creamy brie with sweet caramelized figs and a touch of smoky applewood bacon, served in a small cast iron skillet. Includes crispy pita chips for dipping 12

Rack of Lamb Lollipops

Cooked medium rare, served with a mint blueberry reduction. Priced per piece so you can taste or indulge 3

Parmesan and Truffle Fries

Long, skinny fries, tossed with parmesan cheese and fragrant white truffle oil 12

Sizzling Empanadas

Handmade authentic Argentinean empanadas, 1 chicken and 1 beef, served with guava sauce 10

Fresh Raw Oysters on the Half Shell

Served with mignonette sauce and a lemon wedge. Ask your server for selections. *market price*

Mussels Fra Diavolo

Sautéed mussels simmered with garlic and wine, served in a spicy marinara sauce, served with bread for dipping 12

West Side Wings

Crispy jumbo chicken wings tossed in your choice of Thai sriracha, Southern Comfort BBQ, mango habanero or pineapple habanero sauce 12

SOUP

French Onion Soup

Savory caramelized onions in beef broth with melted Provolone and herb crostini 5.5

Soup of the Day

Made fresh daily with produce from our local vendors 5.5

SALADS

Broadway Salad

Hand-cut seasonal greens with radicchio, Kalamata olives, tomatoes, toasted sunflower seeds, crosscut fried sweet potatoes 12

Caesar Salad

Classic Caesar salad topped with fresh, shaved parmesan and herb garlic croutons 11

Goat Cheese & Cranberry Salad

Hand-cut artisanal blend of greens topped with a goat cheese crumble and dried cranberries 14

Greek Salad

Hand-cut artisanal blend of greens, with stuffed grape leaves, Kalamata olives, anchovies, pepperoncini, red onions and feta cheese served with grilled pita bread 14

Add chicken 6, Colossal Gulf shrimp 12, salmon 10, or anchovies 3

Dressings: Blueberry balsamic, orange ginger, Italian in-house infused vinaigrette

Our chickens are raised according to the Humane Animal Welfare Standard: They are free of hormones and antibiotics and raised on an all-vegetarian diet



ENTREÉS

Please ask your server for wine pairing suggestions to compliment your dinner.

Braised Curry Oxtail

Braised cuts of oxtail, slowly simmered with a mix of coconut milk, curry and fragrant spices, served over Turkish style barley with fried plantains 24

Chicken Francaise

Chicken breast (*hormone free & antibiotic free*) dusted with flour and seasonings, pan-fried and topped with a lemon garlic wine sauce, served over a Tuscan style orzo pasta with sundried tomatoes, garlic and olive oil 22

Petit Tender Medallions Flambé

Tender steak medallions, ignited with brandy, in a rich mushroom demi-glace with caramelized onions, topped with fresh grated horseradish served with creamy, cheesy polenta and our blend of seasonal veggies 26

Smoked Pork & Apples Ala Brandy Cream Sauce

In-house smoked pork medallions, seared until golden brown with butter, ignited with brandy and cream, stacked with grilled apples and served with fingerling potatoes and seasonal veggies 23

Blackened Haddock

Served with herb-roasted fingerling potatoes or baked and our blend of sautéed kale with seasonal veggies 19

Pennsylvania's Favorite

A Pennsylvania tradition: Haluski ~ fried cabbage and kielbasa, sautéed with onions and a touch of sauerkraut. Includes a glass of Yuengling Lager or a small tossed salad 23

Frenched 'Caveman' Tomahawk Steak for Two

A serious steak for serious steak lovers.

The Tomahawk is approximately 38 ounces with a 14" bone, grilled to your liking and served with a side salad, herb-roasted fingerling potatoes or Turkish style barley and our blend of sautéed kale with seasonal veggies 64

Salmon Tapenade

Wild salmon served on a cedar plank, topped with a basil olive tapenade, served with herb-roasted fingerling potatoes or baked potato and our blend of sautéed kale with seasonal veggies 24

New York Strip Steak

Hand-cut, 12 oz. New York strip, seasoned with sea salt and cracked pepper, served with potato wedges and chimichurri sauce 26

T-Bone Steak

Hand-cut 12 ounce T-bone steak, grilled to your liking and served with herb-roasted fingerling potatoes or baked potato and our blend of sautéed kale with seasonal veggies 26

Hibachi Parrillada for Two

Argentinian-style sizzling grill, served family style, featuring made-in-house chicken sausage, chicken breast and petit tender steak, chimichurri sauce for dipping, served with house greens and Yukon Gold potato wedges 49

Fresh Butternut Squash & Sweet Potato Curry

A blend of butternut squash, sweet potatoes, sautéed green and red peppers and garbanzo beans, cooked in creamy coconut milk & ginger sauce and mixed with a blend of curry spices, served over Turkish style barley 20

We will do our best to accommodate any dietary restrictions you may have. Just ask your server. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All food is prepared in trans-fat free oils.

A 20% gratuity is added for parties of 6 or more.