



## APPETIZERS

### West Side Wings

Crispy jumbo chicken wings tossed in your choice of Thai Sriracha, Southern Comfort BBQ, mango habanero, blueberry habanero or pineapple habanero 10

### Artisan Cheese Board

Chef's choice 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 Flatbread

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

### Bruschetta Flat Bread

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

### Crackling Edamame

Steamed green soybeans, in the pod, tossed with Himalayan salt and Sriracha sauce ... or try one of our house-made habanero sauces for dipping 10

### 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 ... taste or indulge! 3

### Parmesan and Truffle Fries

Long skinny fries, tossed with parmesan cheese and fragrant white truffle oil 10

### 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

### Ceviche Mixto

Citrus-marinated cured flounder, shrimp and clams, served chilled with cherry tomatoes and fresh cilantro 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 11

### 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. 12

### 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 12

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

Dressings: Blueberry balsamic, orange ginger, and 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.*

### **Roasted Garlic Shrimp Scampi**

Six jumbo shrimp sautéed with roasted garlic, herbs and white wine served on a bed of linguini and garlic bread for dipping 27

### **Chicken Francaise**

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

### **Pan-Roasted Swordfish Steak**

Pan-roasted swordfish with a lemon and peppercorn butter sauce, served with choice of herb-roasted fingerlings or baked potato and our blend of sautéed kale and seasonal veggies 27

### **Roulade of Roasted Pork Tenderloin**

Fresh roasted red peppers, sautéed spinach and provolone served with Spanish rice, sweet fried plantains and sautéed kale with seasonal veggies 19

### **Blackened Haddock**

Served with herb-roasted fingerling potatoes or baked potato and our blend of sautéed kale with seasonal veggies 18

### **Pennsylvania's Favorite**

A Pennsylvania tradition: Haluski, fried cabbage & 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 a serious steak lover.* The Tomahawk is approximately 38 ounces with a 14 inch bone, grilled to your liking and served with a side salad, herb roasted fingerling potatoes or Spanish rice, and our blend of sautéed kale with seasonal veggies 59

### **Salmon Tapenade**

Wild salmon served on a cedar plank, topped with a basil olive tapenade, served with herb-roasted fingerling or baked potato and our blend of sautéed kale with seasonal veggies 22

### **New York Strip Steak**

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

### **T-Bone Steak**

Hand-cut 12oz, 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  
add shrimp 12

### **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 45

### **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 and ginger sauce and mixed with a blend of curry spices, served over Spanish rice 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.*