

Spring/Summer 2009 Menu

**ANTIPASTO
CALAMARI**

Flash fried with sweet peppers, onions
and cajun dipping sauce 7.95

COCONUT SHRIMP

Coconut breaded gulf shrimp served
with spicy orange marmalade 7.95

ESCARGOT

Old world style with garlic butter,
parsley and parmesan cheese 7.95

½ LB. OF STEAMED MUSSELS*

steamed mussels, spinach and garlic
served with toasted ciabatta 9.95

FRIED MOZZARELLA

Served with marinated tomatoes, greens,
fresh basil, cracked black pepper and
balsamic vinegar 7.95

COMBO PLATTER*

Coconut shrimp, fried mozzarella,
calamari and fried zucchini 14.95

NACHOS

Seasoned ground beef, fresh chips, spicy
cheese, lettuce, tomato, onion and
jalapeno peppers 7.95

FRIED ZUCCHINI

Fresh zucchini strips, battered, fried and
served with ranch dressing 6.95

PAN SEARED JUMBO SEA SCALLOPS*

Served on a bed of greens with fresh
berries and a balsamic glaze 8.00

INSALATA

CRISPY CHICKEN SALAD*

Exotic field greens with red onion,
tomatoes and bacon 8.95

COBB SALAD

Exotic field greens, turkey, bacon,
gorgonzola cheese, avocado, tomato
artichoke hearts, red onion, capers and
house vinaigrette 8.95

CAESAR SALAD

Romaine lettuce, seasoned croutons,
parmesan, romano cheese, and house
caesar dressing 7.95
add chicken 9.95, calamari 12.95

BLACKENED BEEF TIP SALAD*

Mixed green, tomatoes, red onions,
sun-dried cherries, crumbled gorgonzola
cheese and bleu cheese dressing 10.95

Pranzo

Served with fries

BOURSIN CHEESE BURGER *

Served on a soft roll with lettuce,
tomato, red onion and bacon 8.25

JALAPENO BURGER

Served with pepperjack cheese on a soft
roll, with lettuce, tomato, red onion and
bacon 8.50

GRILLED CHICKEN CLUB SANDWICH*

Served with lettuce, tomato, thick cut
bacon, melted mozzarella and
mayonnaise 8.95

FRENCH DIP

Grilled sliced beef with onions and
smoked mozzarella cheese on a baguette
with au jus 8.95

GRILLED TURKEY REUBEN

Thin sliced turkey, sauerkraut and swiss
cheese with thousand island dressing on
caraway rye bread 7.95

PERCH SANDWICH*

Fried lake perch, served on a soft roll
with lettuce and tartar sauce 8.95

PASTA

SEAFOOD PASTA*

Sautéed shrimp, scallops, mushrooms, sweet peppers and shallots in a dill cream sauce tossed with linguini 17.95

WILD MUSHROOM GARDEN PASTA

Sautéed oyster, crimini and shiitake mushrooms with spinach, red pepper flakes finished with parmesan cheese, tossed with linguini 13.95

PASTA PRIMEVERA

Tri-colored fettuccini with a white wine butter sauce and fresh vegetables 11.95

ANGEL HAIR PASTA

Pasta with roasted garlic, tomatoes, artichokes and basil 11.95

SHRIMP SCAMPI*

Colossal gulf shrimp sautéed in white wine and butter with diced tomato and green onion tossed with angel hair pasta 16.95

HOUSE MADE LASAGNA

Baked pasta with ricotta, parmesan and mozzarella cheese, roasted red peppers, bolognese and béchamel sauce 15.95

PAN SEARED BEEF TIP PASTA*

Roasted garlic, peppers, fresh mozzarella, and spicy tomato sauce, served over tri-colored fettuccini 13.95

FOUR CHEESE RAVIOLI

stuffed pasta, served in a marinara sauce with fresh herbs, topped with blended cheeses 16.95

SHRIMP AND SCALLOP PASTA*

Sea scallops and shrimp sautéed with roasted garlic, tomatoes, artichokes and basil, tossed with tricolor fettuccini 18.95

PESCE

AHI TUNA *

Sesame seed encrusted tuna served with balsamic glaze 17.95

PARMESAN AND HERB SALMON*

Atlantic salmon encrusted with Italian herbs and parmesan cheese 17.95

PAN SEARED SEA SCALLOPS*

With angel hair pasta, roasted garlic, fresh tomatoes, artichoke hearts and basil in a light olive oil sauce 18.95

CRAB STUFFED SHRIMP*

Colossal shrimp stuffed with crab and served with white wine-tomato and fresh basil sauce 17.95

FISH AND CHIPS*

Alaskan cod, deep fried and served with french fries 12.95

WHITEFISH*

Great Lakes whitefish lightly seasoned, served sautéed or broiled 14.95

LAKE PERCH

"A DOWNRIVER CLASSIC"

Served lightly fried with tartar sauce or sautéed and finished with a white wine lemon caper sauce 15.95

COLOSSAL GULF SHRIMP*

Battered or scampi style 15.95

SHRIMP, MUSSELS & SALMON*

Poached in a saffron broth with artichokes, spinach, tomatoes, and rice 16.95

MAHI MAHI *

Broiled, served with a mild pepper sauce and mango chutney 17.95

MARYLAND STYLE CRAB CAKES*

Served with house rémoulade 20.95

POLLO

*All entrees include chef's daily starch
and vegetable*

CHICKEN PICATTA*

*Chicken breast sautéed in lemon butter
and white wine with capers and
artichoke hearts 16.95*

CHICKEN MARSALA *

*Chicken breast sautéed with wild
mushrooms and fresh basil in a rich
demi-glace 15.95*

CHICKEN PARMESAN *

*Breaded chicken topped with our house
made bolognese, mozzarella and
fontina cheese, served with
angel hair pasta 16.95*

CHICKEN ALFREDO

*Grilled chicken served in a traditional
parmesan cream sauce 12.25*

CARNE di VITELLO

*All entrees include chef's daily potato
and vegetable*

VEAL PORTOFINO*

*Medallions of veal and gulf shrimp
sautéed with olive tapenade finished
with a white wine demi-glace 18.95*

VEAL MARSALA*

*Tender medallions of veal sautéed with
wild mushrooms and fresh basil in a
rich demi-glace 17.95*

VEAL PICATTA *

*Tender medallions of veal sautéed with
artichokes, capers, and fresh basil in a
white wine lemon butter sauce 17.95*

CARNE

*Caramelized Onions with Mushrooms
served with steaks 1.25*

FILET MIGNON*

*Finished with vintage sauce
6 oz 21.95 8 oz 25.95*

HALF POUND NEW YORK STRIP*

Heavy aged and grilled 12.50

NEW YORK STRIP STEAK *

*16 oz. strip steak glazed with vintage
sauce 23.50*

16 OUNCE BONE IN RIBEYE*

*Center cut ribeye, served with our
famous vintage sauce 26.95*

BABY BACK PORK RIBS*

*Slow roasted with a brown sugar rub
and finished with barbeque sauce
½ rack 14.95*

GRILLED LAMB CHOPS*

*Marinated in fresh herbs, garlic and
olive oil 20.95*

*All entrees include chef's daily starch
and vegetable*

***Consuming raw or under cooked meats, poultry,
seafood, shellfish or eggs may increase your risk of
a foodborne illness**