From the Grill

Bardine's Fresh-Cut Delmonico Steak 36

Thick -cut grilled Delmonico steak grilled to perfection

Wildberry Salmon 26

802 Salmon filet topped with a wildberry sauce.

Lobster Tail

502 Grilled lobster tail served with drawn butter.

One Tail - 25 Two Tails - 30

Bourbon Chicken 22

802 Grilled chicken breast topped with grilled pineapple and a sweet bourbon sauce.

Grilled Apple Pork Chops 22

Two Goz boneless pork chops topped with an apple butter demi-glaze and rested on a grilled honey crisp apple.

All dinners are served with a pouch of redskin potatoes, broccoli florets and baby carrots, and a salad bar.

Pizza

Traditional Italian Pizza Napolitana 12 Crushed fresh tomato sauce and Mozzarella.

Traditional Pizza 12

Topping choices (additional charge): Pepperoni, Mushrooms, Italian Sausage, Bell Peppers) Red Onions, Hot Pepper Mix, and Cherry Tomatoes.

> ~Massimo's Favorite~ Broccoli & Sausage White Pizza 14 Topped with garlic, basil, and Mozzarella.

> > Traditional White Pizza 13

Topped with garlic, tomatoes, basil, and Mozzarella.

Grill Sandwiches

Kobe Filet Burger 15

Ground Kobe filet grilled to your preferred doneness. Served with or with out cheese.

Cheddar Kielbasa 12

Kielbasa sausage stuffed with cheddar cheese and topped with sautéed peppers and onions.

Grilled Chicken Sandwich 10

802 Grilled chicken breast topped with a basil pesto sauce and fresh spinach.

Grilled Portabella 9

Grilled portabella mushroom topped with sautéed peppers and onion, and provolone cheese.

Grilled Hot Dog 5

Grilled all beef hot dog.

Above Sandwiches are served with two cold prepared salads of the day.





Beverages

All Items and Prices subject to change & all menus may not always be available

White Wine

2016 Brugano, V90 Pinot Grigio

8/22

Straw yellow color, the nose reveals persistent notes of white fruits.

The palate is strong and clear with slight stone nuances and bright acidity.

2016 Brugano, V90 Sauvignon Blanc

8/22

Straw yellow color with slight green highlights. The nose reveals intensive, persistent and delicate varietal fragrance. Wonderful citrus and peach notes. The palate is fresh and lively with bracing acidity on the finish.

2015 Rocca Dei Sanniti, Falanghina

11/30

A beautiful straw-hay color, with a wonderful aromatic floral nose that is both dry and fruity on the palate. Aged in stainless steel tanks for six months and another three months in the bottle prior to release.

Red Wine

2015 Cinta, Montepulciano, Abruzzo

7/19

Rustic, rich with traditional characteristics of the Montepulciano grape. It possesses deep red-purplish color and highly aromatic with earthy notes and hints of pepper and spice. Fresh and full-bodied with dark cherry flavors.

2013 Badíolo, Chiantí Riserva

10/28

This Chianti DOCG has been matured for over a year in oak barrels and then refined in bottles for about four months, thus enhancing its bouquet and refining its body and smoothness. A very intense ruby color, tending to garnet with ageing and for intense and very typical bouquet and balanced structure.

2014 Ornella Molon, Eros Veneto- Italy

13/35

50% Malbec-50% Pinot Noir, Silky, delicate Pinot Noir lends nice cherry and spice on the palate, while the earthy Malbec is strong and smoky. The wine is overflowing with blackberry, strawberry, tomato, suede and the soil of northeast Italy.

Beer

Aluminum Bottles - Miller Lite, Coors Light, Budweiser & Bud Light - 3.75 Michelob Ultra - 4.50 Glass Bottles - Peroni & Stella - 5.00 Corona - 5.00 Miller 64, Rolling Rock & Yuengling - 3.75