

Appetizers

Beef Tenderloin Brochettes

Grilled tenderloin tips served on a bed of béchamel cream with diced tomatoes and basil

17

Carciofi Fritti * Seasonal

Fresh sliced artichoke hearts, dipped in batter, and fried golden brown served with Mrs. Kemoll's special sauce for dipping

serves 2 **17** serves 4 **22**

Handmade Toasted Ravioli

Served with our homemade meat sauce

16

Stuffed Peruvian Peppers *

Mild Peppadew peppers stuffed with herbed-goat cheese and topped with a balsamic reduction, served with crostini

16

Bangkok Chicken

Asian-marinated chicken, panko encrusted, finished in a sweet and spicy chili sauce

16

Fried Spinach *

Flash-fried and topped with fresh Parmesan served with lemon

12

* Vegetarian option

Jumbo Crab Cakes

Served with a side of spicy aioli

18

Oysters Gaetano

Baked Canadian Malpeque oysters topped with Gaetano sauce and Parmesan cheese

18

Oysters on the Half Shell

Served with mignonette and cocktail sauce

18

New Zealand Greenlip Mussels

Sautéed in a garlic cream sauce

16

Seafood Cocktail

Jumbo shrimp and crab claws served chilled with cocktail sauce and lemon

20

Calzone

Turnover-style pastry filled with Italian sausage, pepperoni, salami, mortadella and mozzarella, served with a side of meat sauce

18

Braised Beef Short Ribs Medallions

Glazed in General Tso's sauce and caramelized onions, then finished with sesame seeds and fried wontons

16

House Specials

Center-Cut Pork Steak

32 oz bone-in pork steak, slow roasted, then char-grilled to perfection,
served with house made BBQ leek sauce

40

Joyce Farms Half-Roasted Chicken

Served with a sautéed onion, wild mushroom Au jus

40

Lasagna (with salad only)

Three layers of pasta blended, with a combination of five-cheeses (mozzarella, asiago, provolone,
sharp cheddar, and cream cheese) and Mrs. Kemoll's meat sauce

40

Entrées include one side dish and house salad

From the Grill

6 oz. Aged Choice Petit Filet Mignon
40

10 oz. Aged Choice Filet Mignon
55

8 oz. Joyce Farms Heritage[®]
Grass Fed Sirloin Steak
40



16 oz. Certified Hereford Beef Strip Steak
55

12 oz. USDA Choice Ribeye Steak
50



24oz. Certified Hereford Beef Cowboy Ribeye Steak
60

16 oz. Double Bone-In Pork Chop
40

16 oz. Center Cut Bone-In Veal Chop
40

Choice of Sauce

Marsala wine sauce
House made BBQ leek sauce
Wild mushroom demi-glaze

Au Poivre
Balsamico
Natural demi-glaze

Entrées include one side dish and house salad

From the Sea

Colossal Prawn Scampi

Served traditional Sicilian style, char-broiled with garlic butter, fresh tomatoes, basil and topped with Kemolls bread crumbs, on a bed of creamy béchamel sauce

53

10 oz Lobster Tail

Cold-water tail baked in garlic butter and served with lemon and drawn butter

Market Price

Blackened Snapper

Served with pancetta relish

45

Chef's Fresh Catch

Market Price

Entrées include one side dish and house salad

Traditional Italian

Pasta Molica*

Fusilli pasta served in olive oil, marinara, fresh tomatoes, garlic, basil and parsley, topped with feta cheese

35

Add seasonal vegetables **3** Add grilled chicken **5** Add shrimp **8**

Cannelloni allá Toscano or allá Crema

Homemade tube noodles stuffed with a combination of chicken, beef and veal. Served with a choice of meat sauce, marinara sauce or cream sauce, then topped with mozzarella, provolone, and Parmesan cheeses

37

Manicotti allá Toscano or allá Crema *

Homemade tube noodles stuffed with a ricotta cheese and parsley filling. Served with a choice of meat sauce, marinara sauce or cream sauce, then topped with mozzarella, provolone, and Parmesan cheeses

37

Eggplant Parmesan *

Breaded medallions topped with marinara sauce and a mix of mozzarella, provolone, and Parmesan cheeses

37

Pasta Basilica*

Fusilli noodles tossed in a creamy Alfredo sauce with sun-dried tomatoes, basil, and pine nuts then sprinkled with Kemoll's bread crumbs

35

Veal Milanese (includes salad and 1 side dish)

Cutlet breaded in Kemoll's bread crumbs, sautéed in garlic butter, topped with tomatoes, basil, artichokes and Kalamata olives

54

Veal Parmesan (includes salad and 1 side dish)

Cutlet breaded in Kemoll's bread crumbs, topped with marinara sauce, mozzarella, provolone and Parmesan cheeses

54

Entrées include house salad

* Vegetarian option

Sides

(Included in entrée price)

*Fusilli Marinara

*Fusilli Bolognese

*Fusilli Basilica

*Baked Potato with butter and sour cream

*Vegetable of the day

Upgraded sides

(additional \$4)

*Roasted Potatoes topped with a sautéed onion
and wild mushroom Au jus

*Sautéed mushrooms in herb butter

*Fire roasted corn topped with baked Parmesan

*Creamed spinach casserole

House Salad

Romaine lettuce, red cabbage,
red onion, hard-boiled egg, garbanzo beans,
roasted red pepper, Parmesan and asiago cheese,
tossed with your choice of dressing