

Appetizers

Beef Tenderloin Brochettes

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

17

Fried Artichokes 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

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

House Specials

Center-Cut Pork Steak

32 oz bone-in pork steak, slow roasted, then char-grilled to perfection,
with house made BBQ leek sauce. *Served with salad & your choice of side dish*

37

Joyce Farms Half-Roasted Chicken

With a sautéed onion, wild mushroom Au jus

Served with salad & your choice of side dish

37

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. *Served with house salad*

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. *Served with house salad*

37

\$10 Service fee on all split entree's

From the Grill

6 oz. Aged Choice Petit Filet Mignon
40

10 oz. Aged Choice Filet Mignon
55



16 oz. Certified Hereford Beef Strip Steak
55

16 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

All entrées include side dish and house salad
\$10 Service fee on all split entree's

From the Sea

Colossal Prawn Scampi

Served traditional Sicilian style, sautéed 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

All entrées include side dish and house salad
\$10 Service fee on all split entree's

Traditional Italian

Pasta Molica

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

35

Add grilled chicken **5** Add shrimp **8**

Lasagna

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

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

Add grilled chicken **5** Add shrimp **8**

Pasta Primavera

Fusilli pasta tossed with seasonal vegetables, marinara, basil, parsley & Feta cheese

35

All entrées include house salad
\$10 Service fee on all split entree's

Side Dishes

Fusilli Marinara

Fusilli Bolognese

Fusilli Basilica

Baked Potato with butter and sour cream

Vegetable of the day

Premium side Dishes

add \$4

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 our famous house dressing