

Appetizers

Serves 2 guests

Handmade Toasted Ravioli 16

Served with Mrs. Kemoll's meat sauce

Bangkok Chicken 16

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

Jumbo Crab Cakes 18

Served with a side of remoulade sauce

Flash Fried Calamari 19

Lightly breaded, seasoned, and flash fried served with garlic aioli

Shrimp Cocktail 20

With cocktail sauce and lemon wedge

Stuffed Peruvian Peppers 16

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

Jumbo Fried Shrimp 20

Panko encrusted, flash fried shrimp served with house-made remoulade

Sicilian Meatball Platter 16

Homemade traditional meatballs topped with Mrs. Kemoll's meat sauce, mozzarella, and provolone cheeses

House Specials

Veal Parmigiana 50

Breaded veal cutlet topped with marinara sauce and a blend of mozzarella, provolone and Parmesan cheeses

Includes your choice of House or Caesar Salad and one side dish

Chicken Spiedini 45

Marinated chicken breast, stuffed with a four cheese blend, rolled in Kemoll's bread crumbs served with a choice of sweet Marsala wine sauce or a fresh tomato, basil cream sauce

Includes your choice of House or Caesar Salad and one side dish

Cannelloni allá Toscano or allá Crema 45

Homemade tubular pasta stuffed with a blend of chicken, beef, and veal. Served with Mrs. Kemoll's meat sauce, or marinara sauce or cream sauce, topped with a blend of mozzarella, provolone, and Parmesan cheeses.

Includes your choice of House or Caesar Salad

Vegetable Cannelloni alla Toscano or alla Crema 45

Homemade tubular pasta stuffed with a blend of roasted bell peppers, zucchini, carrots, asparagus, fresh mushrooms, spinach, and sautéed onions with fontina and parmesan cheeses. Served Mrs. Kemoll's meat sauce, marinara or cream sauce, then topped with mozzarella, provolone, and Parmesaen cheeses

Includes your choice of House or Caesar Salad

\$10 Service fee on all split entrees

20% Gratuity added to separate checks and parties of 6 or more

Traditional Italian

Includes your choice of House or Caesar Salad

Pasta Molica 45

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

Add grilled chicken 6 Add shrimp 9

Lobster Ravioli 50

Ravioli stuffed with shrimp, scallops, and lobster tossed in brandy cream sauce

Lasagna 45

Three layers of pasta blended with a combination of five-cheeses and Mrs. Kemoll's meat sauce

Pasta Alfredo 45

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

Add grilled chicken 6 Add shrimp 9

Seafood Linguine 60

Linguine with scallops, shrimp, clams, and mussels tossed in garlic white wine sauce

Add Lobster meat \$25 additional cost

\$10 Service fee on all split entrees

20% Gratuity added to separate checks and parties of 6 or more

From the Grill

**Includes your choice of
House or Caesar Salad and one side dish**

16 oz. Grilled Pork Tenderloin 45

Four 4oz tenderloin medallions served with a Gorgonzola Marsala wine sauce or Demi-glaze

32oz. Center-Cut Pork Steak 45

Bone-in pork steak, slow roasted, and char-grilled served with housemade tangy BBQ sauce



7 oz. Aged Choice Filet Mignon 59

10 oz. Aged Choice Filet Mignon 69

20 oz. Center cut Porterhouse Steak 70

16 oz. Center cut Ribeye 70

Douglas Style additional 35

Select your choice of steak to be finished with Cognac cream sauce and 5oz. of grilled Lobster

Add 4 large flash fried or grilled shrimp to any steak or chop 10

Choice of Sauce

Marsala wine sauce

Au Poivre

Balsamico

Cognac cream sauce

Wild mushroom demi-glaze

Natural demi-glaze

From the Sea

Includes your choice of House or Caesar Salad and one side dish

Sauteed Shrimp Scampi 55

Traditional Sicilian style scampi with garlic butter, fresh tomatoes, and basil or a creamy béchamel sauce with fresh tomatoes and basil

Jumbo Fried Shrimp 55

12 jumbo shrimp panco encrusted, flash fried, and served with cocktail sauce

Lobster Tail

10oz. cold-water tail, grilled with garlic butter and served with lemon and drawn butter

Market Price

Blackened Snapper 45

Served with pancetta relish

Chef's Fresh Catch

Served with a lemon, butter and caper sauce

Market Price

\$10 Service fee on all split entrees

20% Gratuity added to separate checks and parties of 6 or more

Side Dishes

Pasta Bolognese
Pasta Molica
Vegetable of the day
Baked Potato with butter and sour cream

Premium Side Dishes 3

Pasta Alfredo
Au Gratin Potatoes
Creamed spinach casserole

A la carte or additional side dish 6

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY AND SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION