



2969 Cahill Main Fitchburg, WI

(608) 270-1684

Appetizers

Bruschetta \$7

Vine-ripe tomatoes, fresh basil and garlic basil cream cheese, over crostini.

Crab Cakes \$6 (1) \$10 (2)

King crab, Napa cabbage, ginger and basil served with apple remoulade.

Tuna Piccata \$10

Yellowfin tuna seared rare with, capers, garlic, butter and white wine sauce served with fettuccine.

Jumbo Shrimp \$9 (3)

Jumbo shrimp the way you want it: **cocktail**, **tempura** served with a homemade cocktail sauce, **grilled** served with apple remoulade sauce.

Calamari \$7

Lightly seasoned fried squid and onions served with apple remoulade and marinara sauce.

Grilled Jumbo Chicken Wings \$11

Fried chicken wings seasoned with a buffalo sauce, then grilled and served with gorgonzola ranch dressing.

Tenderloin Platter \$26

Filet of tenderloin cooked to order, sliced into appetizer size pieces served with crostini and aged cheddar cheese.

Spinach Artichoke Dip \$8

A blend of spinach, artichokes and cream cheese served with multigrain crostini.

Sliders \$8

Three Angus beef mini burgers, diced tomatoes, lettuce, and cheese.

Steamed Mussels \$10

Neapolitan style steamed mussels with lemon, garlic, olive oil, parsley and cracked pepper.

Antipasti Platter \$15

Fresh mozzarella, roasted peppers, olives, soprosata, fontina cheese, olive butter spread and crostini.

Salads – Sides

Add chicken breast for \$4 or seared tuna for \$6 to any salad. For a larger dinner size salad add \$3

Caesar Salad \$5

Romaine lettuce, shaved asiago in a traditional parmesan dressing. (*anchovies optional*)

Spinach Salad \$6

Baby spinach leaves, cremini mushrooms, walnuts, hard boiled egg and feta cheese with a warm bacon dressing.

House Salad \$5

A spring mix of lettuce, gorgonzola cheese, toasted walnuts and golden apples with a honey balsamic dressing.

Iceberg Wedge Salad \$5

Baby iceberg, gorgonzola ranch dressing, applewood smoked bacon, tomatoes and herb croutons.

Bowl of Soup \$5

Ask your server for the featured soup of the day.

Rigatoni and Cheese \$7

Chef Adi's famous three cheese, "Mac and Cheese".



(608) 270-1684

Pizzas

Choose one of our creations or build your own.

Margherita \$9

Fresh tomatoes, fresh mozzarella, marinara, basil and roasted garlic.

Chicken Artichoke Pizza \$11

Grilled chicken, mozzarella, spinach and artichokes with alfredo sauce.

Mediterranean Pizza \$11

Sundried tomato pesto topped with artichoke hearts, spinach, feta and mozzarella.

Tuscan Pizza \$11

Prime rib meat, Italian sausage, prosciutto, tomatoes, cheddar, pepper jack and mozzarella cheese.

Build your own Pizza \$7

\$1.50 each: Italian sausage, salami, pepperoni, prosciutto, anchovies, green peppers, green olives, black olives, mushrooms, roasted garlic, spinach, sun dried or fresh tomatoes, extra cheese, or onions

\$2.50 each: andouille sausage, shrimp, chicken, prime rib, feta cheese, fresh mozzarella, artichoke hearts, pesto or alfredo sauce

Sandwiches

Served with your choice of French Fries or a House Salad.

Angus Burger \$7

A 7oz Angus burger, grilled to temperature served on a Kaiser bun.

add peppered applewood bacon, gorgonzola, cheddar, swiss, pepper jack or mushrooms to any burger for \$1 each.

Chicken Wrap \$8

Grilled chicken breast, fresh mozzarella, tomatoes and basil with artichoke aioli in a sun dried tomato tortilla.

Prime Rib Sandwich \$10

Shaved prime rib, onion straws, cheddar and mozzarella cheese on toasted sourdough bread.

Balsamic Chicken Sandwich \$9

Balsamic grilled chicken breast, fresh basil, tomatoes, fresh mozzarella and roasted peppers on a Kaiser bun.

Nightly Happy Hour 4:00 – 7:00

Join us in the lounge Monday – Saturday
for half price appetizers.

**Come and experience
Fitchburg's hidden gem.**



"Hamburgers and steaks that are served rare to medium-rare may be undercooked and will only be served upon the consumer's request. Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness"



House Specialties

Served with your choice of:

Soup, Caesar, Iceberg Wedge, or House Salad.

(608) 270-1684

House specialties also served with your choice of:

House Vegetable, Pasta of the day, Hash Browns,
Croquette Potatoes, Risotto, Smashed Potatoes
(smashed baby red potatoes, fresh garlic and olive oil)

Atlantic Salmon \$18

Grilled, served on a bed of sautéed spinach topped with a shrimp champagne saffron sauce.

Walleye \$18

Baked Canadian walleye topped with crispy seasoned pretzel crumbs mixed with tomato pesto.

Veal Spedini \$18

Veal scaloppini filled with mozzarella and parmesan cheese sautéed onions and fresh herbs served over roasted red pepper marinara sauce.

Peppercorn-Encrusted Pork Tenderloin \$20

Pork tenderloin roasted with cracked peppercorns glazed with dark beer and honey served with apple chutney.

Osso Bucco \$20

Bone in pork shank served over basil risotto with soprosata and braised vegetable sauce.

Breaded New York Strip \$21

Tender New York Strip steak pounded thin, lightly breaded and pan fried.

For a real treat add marinara sauce and mozzarella \$2.50

Filet and T-Bone come with your choice of sauces on the side.

Mushroom demi-glace or Peppercorn-Shallot demi-glace.

Sautéed mushrooms add \$2.50

Filet \$28 7oz

Pan seared to perfection.

T-Bone \$26 16oz

A perfect marriage of our strip loin and filet mignon.

Tini-Tuesday

Over 125 Martini's
miniaturized for
You to sample!
4oz Martini's for
\$3.50



Wednesday Pasta Plus

All You Can Eat!
You build your own dish
Served with Soup or Salad and
Your choice of garlic or cheese bread.
\$12.95

Foods ordered rare or medium rare may be under cooked and will only be served at your request.

Pastas

We feature fresh hand-made pasta. *Whole wheat pasta available upon request.*

Served with your choice of: Soup, Caesar, Iceberg Wedge, or House Salad.

Tuscan Pasta \$8

Fettuccine pasta with marinara and parmesan.

add homemade meatballs \$3, add chicken breast \$4, substitute alfredo sauce add \$2

Chicken Gorgonzola \$16

(Available as a vegetarian dish)

Chicken breast, rigatoni, broccoli, mushrooms and basil in a gorgonzola cream sauce.

Roasted Chicken \$16

Oven roasted chicken breast with white wine, garlic lemon sauce, artichokes, andouille sausage over fettuccine.

Seafood Shells \$18

Jumbo pasta shells stuffed with shrimp, crab and lobster meat, three Italian cheeses, tomato and basil in a parmesan sherry cream sauce.

Butternut Squash Ravioli \$14

Butternut squash ravioli served with cranberry, mascarpone and brown sugar sauce.

Portabella Ravioli \$14

Portabella mushroom ravioli served in a cream sauce.

**Add Jumbo Shrimp to any of our Specialties or Pastas the way you want it:
cocktail, grilled or tempura \$2.50 each.**

Friday Fish Fry

Lightly breaded or baked lake perch or cod served with our extraordinary parmesan potatoes and cole slaw with your choice of soup or salad

\$13.95

\$17.95 all you can eat



Saturday Prime Rib

Seasoned angus prime rib of beef is slow roasted and carved to order, with horseradish, hash browns and your choice of soup or salad.

8oz \$15.95

12oz \$18.95

16oz \$21.95

19% gratuity added on tables of 8 or more, No split checks on tables of 8 or more.