

ENTREES

ALL ENTREES INCLUDE CHOICE OF SOUP OF THE DAY OR HOUSE SALAD |

CAESAR SALAD FOR \$3

*** RIBEYE STEAK \$50**

SANTA MARINA SEASONED 14 OZ CHARBROILED RIBEYE SERVED WITH SEASONAL VEGETABLES & GOLDEN MASHED POTATOES

HOMESTYLE MEATLOAF \$32

TOMATO GLAZED TRADITIONAL MEATLOAF TOPPED WITH WILD FOREST MUSHROOMS, RED WINE DEMI & SERVED WITH SEASONAL VEGETABLES & GOLDEN MASHED POTATOES

*** CHARBROILED SALMON \$38**

8 OZ ATLANTIC SALMON FILET, SWEET TOMATO JAM & CANDIED WALNUTS SERVED WITH SEASONAL VEGETABLES & 5 GRAIN RICE

*** PAN ROASTED BRANZINO \$38**

BUTTERFLIED BRANZINO TOPPED WITH PICCATA SAUCE SERVED WITH SEASONAL VEGETABLES & 5 GRAIN RICE

*** SPAGHETTI & MEATBALLS \$28**

SPAGHETTI WITH PORK & BEEF MEATBALLS IN OUR HOMEMADE MARINARA SAUCE

CHICKEN PARMIGIANA \$38

CHICKEN BREAST LIGHTLY BREADED, TOPPED WITH MARINARA SAUCE & MOZZARELLA CHEESE, SERVED WITH SPAGHETTI TOPPED WITH MARINARA SAUCE

BRAISED SHORT RIBS \$40

KOSHER CUT SHORT RIB, SLOW COOKED TO PERFECTION & TOPPED WITH DEMI-GLAZE. SERVED WITH SEASONAL VEGETABLES & GOLDEN MASHED POTATOES

CHICKEN POT PIE \$28

CHICKEN & VEGETABLES IN A LIGHT CREAM SAUCE TOPPED WITH A FLAKY PUFF PASTRY CRUST

VEAL PARMIGIANA \$50

BONE-IN VEAL PARMIGIANA, SERVED WITH SPAGHETTI & MARINARA SAUCE

SPAGHETTI ZINGARA \$28

SPAGHETTI PASTA, CHICKEN, SAUSAGE, & PEPPERS IN OUR FAMOUS OSSOBUCO SAUCE

SEAFOOD PASTA \$48

BLACK MUSSELS, CLAMS, BAY SCALLOPS, SHRIMP, CALAMARI & SALMON, OVER LINGUINI PASTA WITH YOUR CHOICE OF WHITE WINE CREAM OR MARINARA

*** LINGUINI RUSTICA \$28**

WILD FOREST MUSHROOMS, SAUSAGE, CHICKEN, SAUTEED IN A CREAMY CHAMPAGNE SAUCE