

October 2026 Menu

All dinner entrees come with choice of soup or salad and bread.

Appetizer Plus - add a soup or salad with your appetizer for an additional \$4

Healthy Choice available **both nights** – Grilled chicken, sweet potato & veggies - \$17

Friday – October 2

Appetizer

- Baked spinach & artichoke dip with crostini..... \$11.00

Dinner Entrées

- Red wine beef tips..... \$23.00
- Baked chicken & spinach penne alla vodka..... \$21.00
- Cod in tomato-olive sauce..... \$22.00

Tuesday – October 6

Dinner Entrées

- Chicken sausage & roasted pepper baked rigatoni..... \$17.00
- Chicken Florentine penne in roasted garlic cream..... \$17.00
- Chef's Special - Eggplant parmesan hoagie..... \$17.00

Friday – October 9

Appetizer

- Baked stuffed mushroom with herbed breadcrumbs..... \$11.00

Dinner Entrées

- Italian stuffed peppers with beef, rich & marinara..... \$21.00
- Baked chicken & artichoke cavatappi in white wine cream..... \$21.00
- Haddock in lemon-herb cream sauce..... \$23.00

Tuesday – October 13 (Scopa Night)

Dinner Entrées

- Beef Bolognese over penne..... \$17.00
- Creamy chicken & mushroom penne..... \$17.00
- NY Chopped Cheese with lettuce & tomato..... \$17.00

***Personal Pizza only available on Tues. Large pizzas are temporarily not available**

\$4.00 Sharing Up Charge Applies

There is a 3% charge for the use of a credit/bank card

Friday – October 16

Appetizer

- Antipasto cups with provolone, olives, artichokes, & vegetables..... \$12.00

Dinner Entrées

- Sliced roast sirloin in mushroom gravy with mashed potatoes & green beans..... \$29.00
- Baked cavatappi with braised pork, mushrooms & fontina cream..... \$22.00
- Dijon-herb salmon in cream sauce..... \$24.00

Tuesday – October 20

Dinner Entrées

- Chicken arrabbiata over rigatoni..... \$17.00
- Spinach-ricotta tortellini with chicken in garlic cream..... \$17.00
- **Chef's Special** – Beef, mushroom & swiss melt on a toasted roll..... \$17.00

Friday – October 23

Appetizer

- Warm caprese flatbread squares..... \$11.00

Dinner Entrées

- Slow-braised beef pot roast with onion gravy..... \$23.00
- Baked cheese ravioli with chicken & roasted red pepper cream..... \$21.00
- Shrimp and grits..... \$24.00

Tuesday – October 27

Dinner Entrées

- Beef and ricotta baked ziti..... \$17.00
- Lemon-parmesan chicken and broccoli rotini..... \$17.00
- **Chef's Special** – Italian chicken cutlet sandwich with spinach, roasted red peppers, prosciutto and burrata..... \$17.00

Friday – October 30

Appetizer

- Garlic-parmesan wings, fried in 100% beef tallow..... \$12.00

Dinner Entrées

- Baked beef & cheese manicotti with marinara..... \$21.00
- Chicken and white bean casserole with rosemary..... \$21.00
- Mahi Mahi in tomato-basil sauce..... \$23.00