

MEMPHIS

STARTERS

SOUP OF THE DAY

Cup 7 | Bowl 9

SHRIMP BISQUE

Cup 8 | Bowl 10

CHEESE FRITTERS

blended cheeses, marinara, honey mustard Small 9 | Full 13

OVEN-ROASTED ARTICHOKE CHEESE DIP

artichoke, tomato, scallion, swiss, Parmesan, focaccia crisp 13

CALAMARI FRITTI

creamy caper pesto, marinara Small 9 | Full 13

BRUSCHETTA

grilled focaccia, olive tapenade, white wine roasted grape tomato, basil, mozzarella 12.5

TUSCAN CRAB CAKES

jumbo lump crab, greens, white bean salsa, lemon basil butter Small 10 | Full 16

PRINCE EDWARD ISLAND MUSSELS* ©

garlic wine broth, diced tomato, capers, grilled focaccia 16

SMOKED GOUDA JALAPEÑO MAC 'N CHEESE 8 with Italian bacon 10

ARTICHOKES

fried or grilled 11

SALADS

ADD TO ANY SALAD: Chicken 8 | Salmon* 9 | Shrimp 9 | Steak* 15

HOUSE-MADE DRESSINGS: Balsamic Vinaigrette, Dijon Honey Mustard, Parmesan-Peppercorn, Gorgonzola Vinaigrette, White Balsamic Vinaigrette, Caesar

CAESAR 6

Parmesan, crouton, house-made Caesar dressing 8.5

ARUGULA & FLAME-GRILLED APPLE ©

roasted walnut, Gorgonzola cheese, Gorgonzola vinaigrette 10.5

MEDITERRANEAN

whole wheat penne, sun-dried tomato, black olive, roasted red pepper, walnut, capers, Parmesan, balsamic vinaigrette and red chili sauce over greens 12.5 with roasted chicken 15

FLAME-GRILLED PORTOBELLO MUSHROOM ©

roasted walnut, goat cheese, cheese toast, balsamic vinaigrette 13.5

INSALATA NONA 🚳

roasted red pepper, grape tomato, kalamata olive, red onion, grilled asparagus, artichoke, white balsamic vinaigrette 11

GOAT CHEESE & WALNUT ©

grape tomato, red onion, roasted red pepper, goat cheese, roasted walnut, balsamic vinaigrette 11

BOW TIE PASTA CAESAR

roasted chicken, sun-dried tomato, Parmesan, pesto and balsamic vinaigrette over Caesar salad 14.5

PASTAS

ADD: Caesar or Spring Mix salad to any pasta for 7 | ADD TO ANY PASTA: Chicken 8 | Salmon* 9 | Shrimp 9 | Steak* 15 Substitute gluten free pasta for 3. Whole wheat penne is also available on most items.

SPAGHETTI

tomato sauce, jumbo meatball 14

FIVE-LAYER LASAGNA

ground beef, spicy pork ragu, Parmesan, tomato sauce 15

GOAT CHEESE & PENNE ©

sun-dried tomato, garlic, scallion, diced tomato 13 GS 16

CANNELLONI AL FORNO

egg pasta stuffed with roasted chicken, spinach, ricotta, herbs, Parmesan; topped with mozzarella, béchamel, tomato sauce 17

FETTUCCINE IMPERIAL ®

grilled chicken, Italian bacon, mushroom, Parmesan cream sauce 16 *GS 19*

PASTA POMODORO ©

spaghetti pasta, diced tomato, onion, capers, garlic, Parmesan, herbs, olive oil-marinara sauce 13 *GS* 16

BOWTIE & SAUSAGE

spicy ground sausage, tri-colored pepper, onion, vodka tomato cream sauce 17

SHRIMP SCAMPI

angel hair, scallion, tomato, white wine garlic butter 19

SMOKED CHICKEN RAVIOLI

diced tomato, scallion, flash-fried artichoke, Parmesan cream sauce 16

THREE-CHEESE TORTELLINI

jumbo lump crab, garlic, onion, spinach, spiced Parmesan cream sauce 19 | substitute blackened chicken 17

WILD MUSHROOM RAVIOLI

spinach, chili flake, mushroom Parmesan cream sauce 17

SEAFOOD PASTA ®

shrimp, crab, crawfish tail, fettuccine, tomato, scallion, spiced Parmesan cream sauce 28 GS 31

ENTRÉES

ADD: Caesar or Spring Mix salad to any entrée for 7

CHICKEN MARGARITE

grilled chicken, angel hair, mozzarella, basil; choice of tomato, scallion cream or garlic butter sauce 16

CHICKEN TUSCANY

breaded, sautéed chicken breast, fettuccine, herbs, tomato, scallion, mushroom, red wine brown sauce 18

MARSALA

sautéed chicken breasts or veal, fettuccine, mushroom, artichoke, Marsala wine sauce Chicken 20 | Veal 23

PARMESAN

breaded, sautéed eggplant, chicken breast or veal, fettuccine, mozzarella, Parmesan, tomato sauce Eggplant 17 | Chicken 20 | Veal 23

PICCATA

sautéed chicken breasts or veal, angel hair, mushroom, capers, jumbo lump crab, white wine lemon butter Chicken 20 | Veal 23

CHICKEN ACUTO 69

grilled chicken breasts, black bean salsa, grilled artichoke, green beans, spicy olive oil with lemon, cilantro and herbs 20

LAKE FARM'S CATFISH

blackened, smoked gouda jalapeño mac 'n cheese, Italian bacon, braised greens 20

RIBEYE*

14oz Choice, green beans, Parmesan truffle fries 37

FILET*

8oz center-cut; choice of sun-dried tomato, Gorgonzola or portobello 39

CEDAR-ROASTED PORK CHOP* ©

house-cured, pineapple glaze, Asiago cheese & leek smashed potatoes, julienned zucchini, squash and red bell pepper 27

SCALLOPS VENETO* ©

blackened jumbo scallops, white bean & fried potato succotash, Italian bacon, basil walnut pesto 30

FLAME-GRILLED SALMON FILET* ©

black bean salsa, green beans, sun-dried tomato herb butter Petite 19 | Regular 24 | Acuto style 25

CEDAR-ROASTED FISH OF THE DAY* ©

blended Asiago cheese & leek smashed potatoes, julienned zucchini, squash and red bell pepper 30

VEAL SALTIMBOCCA

veal stuffed with mozzarella & sage, wrapped with ham & pan-sautéed over Parmesan polenta and spinach; tomato brown sauce 29

PIZZAS

MARGHERITA tomato, basil, mozzarella 13

PEPPERONI roasted red pepper, mushroom 14

SAUSAGE pickled red onion, smoked mozzarella 14

BBQ CHICKEN house-made BBQ sauce, grilled chicken, smoked mozzarella, red onion, cilantro 14

CHICKEN PESTO artichoke, roasted garlic, mozzarella 14

SIDES

VEGETABLE SELECTION | BRAISED GREENS | PASTA WITH CHOICE OF SAUCE | PARMESAN POLENTA 6

KIDS

Includes choice of soda or tea (dine-in only) 6 | Available for kids 12 and under

SPAGHETTI | CHICKEN STRIPS & FRIES | FETTUCCINE ALFREDO | CHEESE, SAUSAGE OR PEPPERONI PIZZA

DESSERTS

TIRAMISU

vanilla cream and Kahlua chocolate 9.5

PECAN BUTTER CRUNCH CAKE

vanilla ice cream, Granny Smith apple cinnamon glaze 9.5

KEY LIME PIE

whipped cream 9.5

GELATO & SORBET OF THE DAY ©

from Sweet Magnolia Ice Cream Co. 8.5

CHOCOLATE PECAN FUDGE BROWNIE

pecan praline ice cream, caramel, white chocolate 9.5

PEANUT BUTTER BLONDIE ©

rocky road ganache, vanilla ice cream 9.5

CHEESECAKE OF THE DAY

locally made by Lea's Kitchen Bake Shop 11

the following menu items can be modified to accommodate a gluten-sensitive diet. Please inform your server when ordering gluten-sensitive items.

These items are cooked to order. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Menu items are prepared in a kitchen that uses wheat, nuts, eggs, soybeans, fish, milk and shellfish. Please notify management if you have a severe allergy prior to ordering.



SANDWICHES

served with your choice of fries, Caesar or Spring Mix salad

SMOKED TURKEY PANINI

house-smoked turkey, bacon, caramelized onion, fontina, roasted coriander aioli 12

ITALIAN CLUB PANINI

white wine Genoa salami, pepperoni, Cappy ham, bacon, caramelized onion, roasted red pepper, fontina, roasted coriander aioli 12

AMERIGO BURGER*

ground beef, roasted tomato, lettuce, pickle, fontina, roasted coriander aioli 15

DAILY SPECIALS

MONDAY: CHICKEN COURTBOUILLON

grilled chicken breast, angel hair, mozzarella, spicy creole tomato sauce, vegetable medley 13

TUESDAY: FARMSTEAD CHICKEN

grilled chicken breast, angel hair, mozzarella, vegetable & pancetta cream sauce, vegetable medley 13

WEDNESDAY: MEATLOAF

Asiago cheese & leek smashed potatoes, braised greens, flash-fried onion strings, brown sauce 13

THURSDAY: CHICKEN FLORENTINE

breaded, sautéed chicken breast, angel hair, tomato, mushroom & spinach cream sauce, vegetable medley 13

EARLY BIRD

Available 4-6pm Nightly

FRIDAY: LAKE FARM'S CATFISH

house-made coleslaw, fries 13

COMBINATIONS

SOUP AND SALAD

Shrimp Bisque or soup of the day | Caesar or Spring Mix salad 12

HALF PIZZA & SALAD

Margherita, Pepperoni or Italian Sausage pizza | Caesar or Spring Mix salad 13

PASTA AND SALAD

half portion of Spaghetti & Meatball, Fettuccine Alfredo or Pasta Pomodoro | Caesar or Spring Mix salad 13

ENTRÉES

CANNELLONI AL FORNO

egg pasta stuffed with roasted chicken, spinach, ricotta, herbs, Parmesan; topped with mozzarella, béchamel, tomato sauce 12

CHICKEN ACUTO

grilled chicken, black bean salsa, grilled artichoke, green beans, spicy olive oil with lemon, cilantro and herbs 14

VEAL PICCATA

sautéed veal, jumbo lump crab, angel hair, mushroom, capers, white wine lemon butter 18

CHICKEN MARSALA

sautéed chicken breast, fettuccine, mushroom, artichoke, Marsala wine sauce 14.5

FLAME-GRILLED SALMON FILET* 🍪

black bean salsa, green beans, sun-dried tomato herb butter 15

CEDAR-ROASTED FISH OF THE DAY* ©

Asiago cheese & leek smashed potatoes, julienned zucchini, squash and red bell pepper 20

HOUSE WINES 7

SMALL PLATES AND SALADS

CHEESE FRITTERS 8

CALAMARI FRITTI 8

TUSCAN CRAB CAKE 8

CAESAR OR SPRING MIX SALAD 6

ENTRÉES —

CHICKEN MARGARITE 14

SPAGHETTI 12

FIVE-LAYER LASAGNA 14

GRILLED CHICKEN PASTA ALFREDO 14

SHRIMP SCAMPI 16

THREE-CHEESE TORTELLINI with blackened chicken 15

CHICKEN MARSALA 15

CHICKEN ACUTO 6 14

FLAME-GRILLED SALMON FILET* © 15

GOAT CHEESE PASTA 6 12 GS 15

DESSERT

TIRAMISU 7.5