

Small Plates & Appetizers

Baked Bruschetta 9

Fresh tomato basil relish and mozzarella, baked on grilled baguette, drizzled with balsamic reduction

Rosemary Chicken Flatbread 12

Grilled chicken, rosemary, asiago, mozzarella & parmesan, grilled red onion and Alfredo sauce

Shrimp Scampi 12

Jumbo shrimp broiled in white wine, garlic, lemon & butter, topped with fresh basil

Smoked Italian Sausage & Peppers 9

Spicy smoked sausage link topped with roasted peppers & onion, tucked into a crusty baguette, served with house marinara

M's Chicken Wings 12

Eight chicken wings tossed with a blend of spices and garlic butter with blue cheese dip and blistered shishito peppers

Lobster Fonduta 14

Lobster, herbs and a blend of creamy cheeses, baked until bubbly and golden brown, served with crostini & lavosh

Artichoke Feta Dip 10

Artichokes, Feta & a blend of creamy cheeses, served hot with crostini & lavosh

Oven Baked Baguette

Half (5 slices) 2.50, Full (10 slices) 5

Soups & Salads

Soup du Jour Cup 3

M's Caesar 7

Romaine lettuce with creamy Caesar dressing and croutons, shaved Parmesan, crispy onions, bacon, Roma tomato and hard boiled egg

M's Wedge Salad 7

Baby iceberg lettuce, bacon, crispy onions, Roma tomato, hard boiled egg, blue cheese crumbles & tarragon blue cheese dressing

Shrimp & Avocado Salad 15

Romaine lettuce, fire roasted white corn and pepper relish, roasted pumpkin seeds, fresh avocado, grilled shrimp and Roma tomato. Served with Roasted Pepper Ranch

Berry Almond Chicken Salad 15

Grilled chicken breast strips, fresh berries, toasted almonds, fresh fennel, and Parmesan cheese over spring greens.

House Salad 3

Romaine & spring lettuce, Roma tomato, croutons, parmesan and choice of dressing

SALAD DRESSINGS: PARMESAN PEPPERCORN, RANCH, ROASTED PEPPER RANCH, BLUE CHEESE, FRENCH, CAESAR, VENETIAN ITALIAN, HOUSE, BALSAMIC, RASPBERRY, AND BLOOD ORANGE VINAIGRETTE

WE OFFER A VARIETY OF COKE PRODUCTS, COFFEE, ICED TEA, HOT TEA, MILK, JUICE AND "MOCKTAILS", AS WELL AS A FULL BAR AND WINE SELECTION. PLEASE STOP IN TO M'S UNCORKED AND CHECK OUT OUR VAST SELECTION OF WINE

Broiled Beef Marrow 15

Broiled beef bone marrow canoes served with parsley, onion & caper salad and crostini

Bacon & Onion Flatbread 12

Caramelized onion & bacon jam, fontina, asiago & parmesan and crispy bacon, topped with fresh arugula

Grilled Lamb Kebabs 12

Grilled garlic & herb marinated lamb kebabs, served with tzatziki sauce for dipping

Seared Ahi Tuna 15

Sesame crusted *rare ahi tuna with roasted corn & pepper salad, mixed greens, blood orange vinaigrette and avocado citrus aioli

Mussels in Garlic Wine Sauce 12

Mussels braised in garlic & white wine, served with a lemon wedge and slice of grilled baguette

Garlic Cheese Bread 4

Two slices of baguette broiled with garlic butter and mozzarella cheese

Cheese Plate 12

Seasonal selection of cheeses with a medley of olives & fig jam, served with lavosh



• restaurant & bar •

Soup du Jour Bowl 6

Grilled Steak Salad 16

Sliced grilled sirloin over spring lettuce & arugula with blue cheese crumbles, caper relish, pecans, sliced potato, grilled asparagus and balsamic vinaigrette

Beet & Boursin Salad 9

Red beets, walnut crusted Boursin cheese, orange slices, arugula and blood orange vinaigrette

Salmon Citrus Salad 18

Fresh pan seared salmon over spring greens topped with feta cheese, orange slices, sliced beets, glazed walnuts and sweet potato, with blood orange vinaigrette

Caprese Salad 8

Sliced Roma tomato, fresh Mozzarella, basil, extra virgin olive oil and balsamic glaze arranged on a bed of spring greens

Caesar Side Salad 4

Romaine lettuce, croutons, Roma tomato & Parmesan cheese

Additions & Substitutions

extra crostini or lavosh \$1, blue cheese crumbles \$1, gluten free bread or noodle substitution \$2

Pastas

Chicken Fettuccine Alfredo 13.50

Fettuccine noodles and grilled chicken tossed in a white wine, garlic and Parmesan cream sauce.
Without Chicken 10.50

Classic Lasagna 13.50

Layers of fire roasted tomato meat sauce, lasagna noodles, three cheeses and herbs

Bucatini Bolognese 14.50

Rich meat sauce tossed with Bucatini noodles topped with fresh basil and shaved Parmesan

Chicken Tortellini Carbonara 15.50

Bacon, grilled chicken, broccolini, bruschetta mix and cheese tortellini in a creamy white wine sauce

Seafood Fettuccine Alfredo 16.50

Salmon and shrimp in white wine garlic cream sauce with fresh dill and asparagus

Lobster Papardelle 16.50

Pappardelle noodles tossed with sweet spring peas, fresh dill, and tender chunks of lobster, in a lobster white wine cream sauce

Steak Tips Tagliatelle 16.50

Seared beef steak tips, veal demi glace & red wine over fresh Tagliatelle noodles with parmesan & basil

Lobster Macaroni & Cheese 16.50

Sharp cheddar & Parmesan cheese sauce, macaroni noodles and tender chunks of lobster

Mushroom, Truffle & Prosciutto Ravioli 16.50

Mushroom Ravioli in a black truffle Alfredo sauce, topped with crispy prosciutto, asparagus & arugula

Pasta Fagioli 15.50

Smoked Italian sausage, fennel, white beans, bruschetta mix and linguine, tossed in olive oil and white wine, finished with shaved parmesan

Linguine with Clams 15.50

Clams in the shell braised in white wine, garlic, lemon, parsley and butter, served over linguine noodles, finished with shaved Parmesan

Steaks & Signature Dishes

Italian Burger 13.50

Charbroiled Italian seasoned burger patty topped with house marinara & fresh Mozzarella, served with roasted fingerlings & garlic herb dip

Eggplant Parmesan 14.50

Lightly breaded eggplant slices, layered with Marinara, mozzarella & parmesan, served over garlic butter Angel Hair

Parmesan & Asiago Crusted Chicken 15.50

Lightly crusted with herbs, cheese & panko, served Marsala, Piccata, or Parmesan style, over garlic butter Angel Hair

Caprese Chicken 15.50

Grilled seasoned chicken breast topped with basil pesto, fresh mozzarella, fresh Roma tomato, basil & balsamic glaze. Served with grilled broccolini

Pork Porterhouse Chop 15.50

Grilled 12 oz. chop, served with caramelized bacon & onion jam and Boursin mashed potatoes

Bruschetta Salmon 20.50

Pan seared, tomato basil relish, grilled broccolini & balsamic glaze

Pan Seared Red Snapper 22.50

Skin-on red snapper fillet, roasted fennel and orange infused butter over lobster saffron risotto

Sirloin Steak Au Poivre 18.50

8 oz grilled beef sirloin with horseradish, caper & peppercorn sauce and Boursin mashed potatoes

8 oz Grilled Beef Filet 24.50

Served with topping of blue cheese crust, garlic butter, or caramelized onion & bacon jam, and Boursin mashed potatoes

12 oz NY Strip Steak 27.50

Grilled choice NY strip steak with caramelized onion demi glace and Boursin mashed potatoes

Additional Sides

Sweet Potato Fingerlings 4

Roasted Fingerlings 5

Grilled Broccolini 6

Boursin Mashed Potatoes 4

Lobster Saffron Risotto 6

Grilled Asparagus 6

Pan Seared Brussel Sprouts 5

Mushroom & Truffle Risotto 5

Lobster Mac & Cheese 8*

*\$2 as substitute side with entrée

Additions & Substitutions

extra crostini or lavosh \$1, blue cheese crumbles \$1, gluten free bread or noodle substitution \$2

*CONSUMING UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS*