

STARTERS

Crab Cakes

Two made to order jumbo crab cakes with diced peppers and onions fried in panko breading and garnished with a roasted red pepper puree.

Bruschetta

Toasted house made bread topped with a cherry tomato, fresh basil, red onions, and fresh mozzarella mix.

WNY Scampi

Single /Double

Jumbo shrimp dipped in our house garlic butter coated in an Italian and Panko breading served over a bed of rice topped with our roasted garlic aioli.

SOUP AND SALAD

Soup Du Jour

French Onion Soup

Grilled Watermelon Salad

Fresh sliced watermelon seasoned with olive oil and sea salt grilled to perfection served over mixed greens with fresh basil and red onions.
Finished with a balsamic reduction.

Tuna on Top Salad

Fresh Spring mix tossed with cherry tomatoes, red onions, and capers with fresh squeezed lemon juice topped with an Ahi Tuna Filet topped with our house made red wine vinaigrette.

PASTA

(Served with house made garlic bread)

Shrimp Bruschetta Alfredo

Fettuccine in a cream sauce with sautéed garlic, cherry tomatoes, red onions, and fresh mozzarella topped with grilled shrimp finished with a roasted red pepper puree and fresh basil.

Chicken Gorgonzola Penne

Perfectly grilled chicken breast tossed in a gorgonzola red wine cream sauce with roasted red peppers and penne pasta

Chicken Parm Caprese

Fresh chicken breast in a blend of Italian and Panko breadcrumbs fried and topped with a rosemary and garlic slow roasted tomato baked with fresh mozzarella and served over a bed of basil pesto fettuccine.

Chef Ike and our Management team thank you for your patronage and look forward to seeing you again.



ENTREES

Chef Ike's Sheppard's Pie

Carrots, corn, peas, and onions sautéed with lamb and beef in a Guinness and Jameson gravy topped with fresh made mashed potatoes and cheddar cheese. Baked till golden brown and served with our homemade bread.

Mini Beef Wellington

2 filet mignon wrapped in prosciutto and puff pastry baked and topped with marinated mushrooms and a red wine reduction. Served with house made garlic mashed potatoes and seasonal vegetables.

The Point Rib Eye

Nitti 14oz/Capone 20oz

Hand cut Grilled to perfection rib eye topped with house made butter and served with starch of choice and seasonal vegetables.

T-Bone steak

16oz T-bone grilled to temp of choice then topped with a red wine reduction served over fresh garlic mashed potatoes and seasonal vegetables.

Roasted Garlic Honey Salmon

8oz salmon filet baked in a locally produced honey and roasted garlic puree topped with a fresh parsley and oil blend. Served over rice and seasonal vegetables.

Lotus Flower Tuna #5

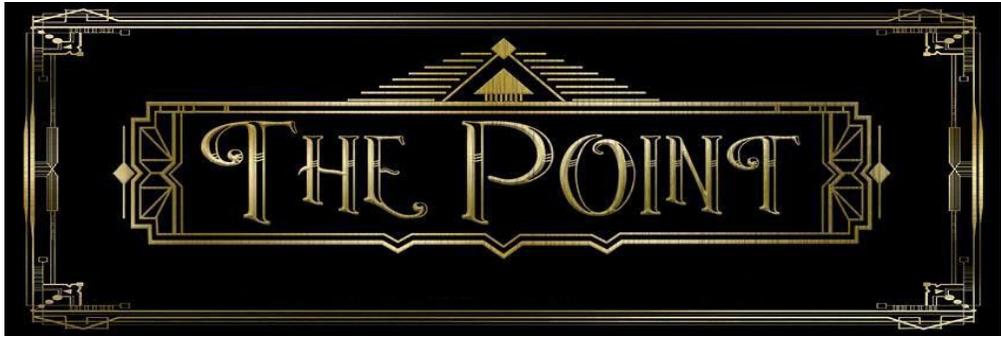
Pan seared Ahi Tuna wrapped in lemon marinated zucchini topped with pickled ginger and agave nectar sweetened sliced radishes served with an Asian red cabbage coleslaw and garnished with a wasabi aioli and balsamic reduction.

Additions:

Add Shrimp, Chicken, or Salmon to any salad for \$6.99

Add Shrimp or Salmon to our Steak entrees for \$6.99

- *Wine-Down Wednesdays 1/2 priced bottles of house wine*
- *Friday Night Fish Fry with house made batter*
- *Saturday Night Slow Roasted Prime Rib*



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