

Chilled Raw Bar

Jumbo Shrimp Cocktail (6)	17.99
Bloody Mary Cocktail Sauce and Lemon	
Colossal Lumb Crab Cocktail (1/4 pound)	21.99
Old Bay Mayo and Bloody Mary Cocktail Sauce	
Fresh East Coast Oysters (6)	16.99
New York Steakhouse Select	
Fresh Medium Neck Clams (6)	11.99
Bloody Mary Cocktail Sauce and Lemon	
Fresh Medium Neck Clams (12)	22.99
Seafood Paradise (Serves 2 - 4)	54.99
Four Shrimp, Four Oysters, Four Clams, 1/4 Pound Colossal Crabmeat, Sauces and Lemon	

Hot Appetizers

Fried Crispy Calamari	14.99
Marinara Sauce and Lemon	
Grilled Octopus	19.99
“Mediterraneans Favorite” Over Arugula, Herbs with Extra Virgin Olive Oil and Lemon Vinaigrette	
Two Jumbo Lump Crab Cake	17.99
“Baltimore’s Favorite” Fried or Broiled over Black Bean and Corn Salsa	
Buffalo Jumbo Shrimp	16.99
Buffalo Style Sauce	
Bacon Wrapped Jumbo BBQ Shrimp	16.99
Served over Blue Cheese Melon Salad	
Oysters Rockefeller	17.99
Fresh Spinach, Feta, Onions, Garlic and Herbs	
Clams Casino	14.99
Fresh Shucked Middleneck Clams Baked with Peppers, Onions, Bacon and Bread Crumbs	

Mussels Italiano 15.99                      Clams Italiano 19.99  
Pan Roasted in White Wine Sauce, Crushed Red Pepper, Garlic and Scallions, Served with Toasted Garlic Bread.  
Also Available with Basil Tomato Broth

PLUMP JUICY WINGS OUR FAMOUS 100%  
All-Natural Chicken Wings  
Traditional Or Boneless  
Served with Celery, Carrots and Blue Cheese Dressing

SAUCES & SEASONINGS

Buffalo Classic                                      Carolina BBQ  
High Flavor, High Heat                      Sweet BBQ Sauce

8 Jumbo Wings: 14.99                      16 Jumbo Wings: 28.99  
24 Jumbo Wings: 37.99

Quesadillas

Quesadilla	12.99
Flour Tortilla Stuffed with Jack Cheese, Sautéed Green - Red Bell Peppers and Caramelized Onions, Served with Guacamole, Sour Cream and Pico de Gallo	
Chicken 15.99                      Steak 17.99	
Vegetarian Quesadilla	14.99
Flour Tortilla Stuffed with Jack Cheese, Sautéed Zucchini, Mushrooms, Spinach, Green Bell Peppers and Caramelized Onions, Served with Guacamole, Sour Cream and Pico de Gallo	

Add On Extra: Guacamole \$2.49

## Things To Share

<b>Jimmy's Combo</b>	22.99
Chicken Tenders, Fried Mozzarella, Southwest Egg Rolls and Buffalo Wings Served with Assorted Dipping Sauces	
<b>Nachos "Stacked Nachos"</b>	13.99
Chicken or Beef Chili, Corn Tortillas, Roasted Green Bell Peppers, Cheddar Cheese, Cilantro, Served with Pico de Gallo, Sour Cream and Guacamole	
<b>Roast Pork Empanada</b>	13.99
Served with Black Bean and Roasted Corn Salsa	
<b>Spinach &amp; Artichoke Dip</b>	13.99
Spinach and Roasted Artichokes in a Creamy Cheese Sauce with Rainbow Tortilla Chips	
<b>Southwest Egg Rolls</b>	13.99
Mesquite Smoked Chicken, Black Beans, Roasted Corn, Roasted Peppers, Cilantro and Jalapeño Jack Cheese, over Pico de Gallo served with Southwest Ranch Dipping Sauce	
<b>Pot Stickers</b>	13.99
Hun Tun Wraps with Vegetable Stuffing, Served with Soy Ginger Sauce	
<b>Chicken Tenders</b>	13.99
Hand Breaded, Fried Crispy, Served with Honey Mustard Sauce	
<b>Fried Mozzarella</b>	11.99
Hand Breaded, Fried Crispy and Served with Spicy Marinara Sauce	
<b>Bases Loaded Skins</b>	10.99
Topped with Broccoli, Bacon and Cheddar Cheese, Served with Sour Cream and Scallions	
<b>Hummus Dip</b>	13.99
A Blend of Chickpeas, Garlic, Lemon and Extra Virgin Olive Oil Served with Toasted Pita Bread	

## Signature Brick Oven Pizza

<b>Cheese &amp; Marinara</b>	12.99
All-Natural House-made Marinara, Mozzarella and Romano	
<b>Margherita</b>	14.99
Marinara, Fresh Mozzarella and Basil	
<b>Texas BBQ Chicken</b>	15.99
Chicken Breast, Mozzarella, Onions and BBQ Sauce	
<b>Buffalo Chicken</b>	15.99
Spicy Buffalo Chicken Breast, Onion, Peppers, Roasted Garlic and Blue Cheese	

## Add Ons:

**Start with Cheese & Marinara then Add Your Favorite Toppings:**

Extra Cheese • Sliced Mushrooms • Onions • Pesto • Broccoli • Eggplant  
Spinach • Pineapple • Roasted Peppers • Roasted Vegetables \$1.79 ea.  
Sliced Philly Steak • Pepperoni • Sausage • Chicken • Ham \$3.49 ea.

## Flat Breads

<b>Margherita</b>	11.99
Marinara, Mozzarella and Basil	
<b>Spinach &amp; Feta</b>	12.99
Fresh Baby Spinach, Feta Cheese & Herbs	
<b>Mediterranean</b>	12.99
Marinated Artichoke, Feta, Onion and Pesto	
<b>Jimmy's</b>	12.99
Spicy Chicken Breast, House Blend Cheese and Arugula Salad	

# Soups, Chili & More

## Chef’s “TASTE OF THE DAY” Soup

Ask Your Server

Bowl 6.99 • Bowl with an Entree 5.99

### Best Crockpot Chili In Town

Slow Cooked with Beef, Poblanos, Jalapenos and Onions. Topped with Three Cheese Blend, Sour Cream

Bowl 9.99 • Bowl with an Entree 7.99

## New England Clam Chowder

A New England Favorite, Seasoned with our own Blend of Spices

Bowl 7.99 • Bowl with an Entree 6.99

### French Onion

Onions Sautéed in a Sherry Broth and Smothered in a Thick Layer of Provolone

Bowl 8.99 • Bowl with an Entree 7.99

# Salads

## Tuscan Salad

13.99

Fresh Buffalo Mozzarella, Tomatoes, Fresh Greens, Fresh Basil, Balsamic Glaze Drizzle and Lemon Vinaigrette Dressing

## Greek Salad

12.99

Romaine Lettuce, Tomatoes, Cucumbers, Onions, Kalamata Olives, Stuffed Grape Leaves, Anchovies, Feta Cheese and Greek Dressing

## Cobb Salad

12.99

Iceberg Lettuce Topped with Diced Egg, Cheddar Cheese, Diced Tomatoes, Bacon, Crumbled Blue Cheese and Red Onions, Choice of Dressing

## Wedge Salad

12.99

Crispy Iceberg Lettuce Wedge topped with Blue Cheese Crumbles, Tomatoes and Chopped Bacon, served with Blue Cheese Dressing

## Chef Salad

14.99

Chopped Greens, Turkey, Ham, Swiss Cheese, Tomato, Red Onions, Cucumber, Hard Boiled Egg, Your Choice of Dressing

## Steak & Blue

19.99

Grilled Steak Over Mixed Green, with Tomatoes, Cucumber, Crumbled Blue Cheese and Topped with Crispy Fried Onions, Balsamic Glaze Drizzle and a Lemon Vinaigrette

## Caesar Salad

11.99

Fresh Romaine Tossed in a Creamy Caesar with Garlic Herb Croûtons & Parmigiana Cheese

## Apple Walnut Salad

14.99

Fresh Romaine Topped with a Apple Walnut Vinaigrette Dressing, Golden Raisins, Candied Walnuts, Fresh Apples, Grapes and Crumbled Blue Cheese

## Southwest Salad

14.99

Mixed Greens, Peppers, Corn, Tomatoes, Black Beans and Red Onions, Tossed in a Southwestern Ranch Dressing all in a Crispy Open Tortilla Shell

## Spinach Salad

12.99

Fresh Spinach, Hatfield Bacon, Mushrooms, Red Onions and Feta Cheese, served with Balsamic Vinaigrette

Add Ons: Chicken 5.99 • Shrimp 9.99 • Salmon 9.99 • Sliced Steak 9.99

# Kids

Kids 10 and Younger Served with your Choice of Soft Drink 9.99

## Kids Fried Chicken Tenders

Served with French Fries

## Kids Mac and Cheese

## Kids Grilled Cheese

Served with French Fries

## Kids Ziti Pasta

Butter or Parmesan Tomato sauce

# Pasta, Chicken & Seafood

Soup of the Day or House Salad (Greek or Caesar +2.99)

## Parmigiana

Lightly Fried topped with Melted Mozzarella and our Smooth Marinara Sauce, Served with Linguini

Eggplant 21.99    Chicken 24.99    Natural Veal 29.99

## Marsala

Sautéed with Mushrooms, Shallots in a Marsala Wine and Homemade Demi Glaze, Served with Yukon Gold Mashed Potato and Vegetable Medley

Chicken 25.99    Natural Veal 30.99

## Francaise

Tender Breast of Chicken Sautéed with Broccoli and Lemon Butter Sherry Wine Sauce, Served with Yukon Gold Mashed Potato and Vegetable Medley

Chicken 24.99    Natural Veal 29.99

## Piccante

Sautéed in Olive Oil, Spices, Capers, Lemon and White Wine; Served with Yukon Gold Mashed Potato and Vegetable Medley

Chicken 24.99    Natural Veal 29.99

## Milanese

Tender Breasts of Chicken Thinly Pounded, Lightly Crusted in a Mix of Pecorino Romano and Panko, Sautéed in Lemon Sauce and topped with Fresh Arugula

Chicken 24.99    Natural Veal 29.99

## Frutti Di Mare

Jumbo Shrimp, Calamari, Mussels and Clams in a Fresh Spicy or Mild Tomato Sauce, White Wine, Roasted Garlic, Basil, Fresh Aromatic Herbs over Linguini

29.99

## Rigatoni Alla Vodka

Rigatoni Pasta, served with Our Famous Tomato-Cream Vodka Sauce and Green Peas

Chicken 24.99    Jumbo Shrimp 29.99    Large Sea Scallops 34.99

## Scampi

Cooked to Perfection in a White Wine Sauce, Served over Sautéed Spinach and Linguini

Chicken 24.99    Jumbo Shrimp 29.99    Large Sea Scallops 34.99

## Fettuccine Alfredo

A Wonderful Alfredo Sauce Prepared to Order with a Unique Blend of Fresh Cheese and Cream, Combined to Perfection, A true Masterpiece

Chicken 24.99    Jumbo Shrimp 29.99    Large Sea Scallops 34.99

## Stir Fry

Broccoli, Carrots, Red Peppers, Onions, Mushrooms, Baby Corn in a Teriyaki Sauce over Rice Pilaf

Chicken 24.99    Jumbo Shrimp 29.99    Large Sea Scallops 34.99

## Angel Hair Alla Toscana

Fresh Angel Hair Pasta with Sun-Dried Tomatoes, Mushrooms, Shallots in a Brandy Cream Sauce

Chicken 24.99    Jumbo Shrimp 29.99    Large Sea Scallops 34.99

# Sizzling Fajitas

Sizzling Fajitas with Chipotle Garlic Butter, Bell Peppers, Caramelized Onions and Chopped Cilantro. Served with Three Cheese Blend, Guacamole, Sour Cream, Pico De Gallo and Warm Flour Tortillas

## Grilled Chicken Breast

Fresh Citrus Chipotle Marinated Chicken Breast Grilled to Perfection

19.99

## Steak Chipotle

Lime Marinated Sliced Steak in Garlic and Cilantro

24.99

## Sizzling Mexican Shrimp

Marinated in Guajillo Chiles and Sautéed in Jalapeño Butter

24.99

## Sizzling Trio

Chicken, Shrimp and Steak

29.99



## Fish & Seafood

Soup of the Day or House Salad (Greek or Caesar +2.99)

<b>Golden Dipped English Style Fish’n Chips</b>	22.99
Wildly Delicious, Served with French Fries and Cole Slaw	
<b>North Atlantic Salmon</b>	26.99
Broiled, Lemon - Butter, Served with Grilled Asparagus and Roasted Lemon Potatoes	
<b>Crab Overstuffed Flounder</b>	29.99
Broiled, Butter - Lemon, Served with Yukon Gold Whipped Potatoes and Broccoli	
<b>Crab Overstuffed Jumbo Shrimp</b>	29.99
Broiled, Butter - Lemon, Served with Yukon Gold Whipped Potatoes and Broccoli	
<b>Broiled Filet of Flounder</b>	26.99
Lemon - Butter, Broccoli and Yukon Gold Whipped Potatoes	
<b>Fried Filet of Flounder</b>	26.99
Lightly Fried with Tartar Sauce and Lemon Served with French Fries and Cole Slaw	
<b>Three Jumbo Lump Crab Cakes</b>	29.99
“Baltimore’s Favorite” Fried or Broiled a Generous Amount of Jumbo Lump Crab Meat, Served with Yukon Gold Whipped Potatoes and Broccoli	
<b>Fried Large Shrimp</b>	27.99
Six Large Shrimp, Lightly Fried, Cocktail Sauce and Lemon. Served with French Fries and Cole Slaw	
<b>Broiled Seafood Platter</b>	44.99
Crab Cake, Filet Of Flounder, Jumbo Shrimp, Sea Scallops and Tomato Florentine. Butter-Lemon Sauce. Served with Yukon Gold Whipped Potatoes and Broccoli	
<b>Fried Seafood Platter</b>	44.99
Crab Cake, Filet Of Flounder, Jumbo Shrimp, Sea Scallops, Cocktail Sauce, Lemon, French Fries and Cole Slaw	
<b>Bouillabaisse</b>	34.99
Shrimp, Clams, Mussels, Calamari and Fish Stewed in a Saffron Tomato Broth Served with Garlic Toast	
<b>Broiled Large Sea Scallops</b>	34.99
Lemon Butter Sauce, Served with Yukon Gold Whipped Potatoes and Broccoli	
<b>Fried Sea Scallops</b>	34.99
Lightly Fried, Cocktail Sauce, Lemon, French Fries and Cole Slaw	
<b>Crab Overstuffed Seafood Combo</b>	34.99
Crab Overstuffed Jumbo Shrimp, Filet of Flounder, Mushroom and Tomato Florentine Dill Sauce; Served with Yukon Gold Whipped Potatoes and Broccoli	
<b>Brazilian Lobster Tails</b>	59.99
Two 6oz Lobster Tails Served with Grilled Asparagus and Roasted Lemon Potatoes, Butter and Lemon Sauce. Stuffed with Crab Imperial add 14.99	

## Sides for the Table

<b>Yukon Gold Whipped Potatoes or French Fries</b>	5.99
<b>Jumbo Baked Potato or Baked Sweet Potato</b>	5.99
<b>Roasted Lemon Potatoes</b>	5.99
<b>Sautéed Green Beans</b>	6.99
<b>Soy Glazed Brussel Sprouts</b>	7.99
<b>Sautéed Spinach, Garlic &amp; Oil or Creamed Spinach</b>	7.99
<b>Sautéed Mushrooms or Sautéed Onions</b>	5.99
<b>Steamed Broccoli with Olive Oil and Garlic</b>	6.99
<b>Grilled Fresh Asparagus or Broccoli Rabe</b>	7.99

Steaks, Chops & More

Our Steaks are Premium and Hand Cut  
in House by Our Butchers Daily

Soup of the Day or House Salad (Greek or Caesar +2.99),  
Served with Baked Potato, Garlic Broccoli (Unless Specified)

Add Our Blackened Steak Seasoning or Demi Glaze Sauce Complimentary

<b>Prime NY Strip</b> (10oz+) Seasoned and Perfectly Seared	34.99
<b>Prime NY Strip</b> (16oz+) Seasoned and Perfectly Seared	44.99
<b>Filet Mignon</b> (10oz) Our Most Tender USDA Premium Center Cut	44.99
<b>Filet Mignon</b> (16oz) Our Most Tender USDA Premium Center Cut	54.99
<b>Cowboy Rib Eye</b> (20oz.) Bone-in Well-Marbled USDA Premium Center Cut	44.99
<b>Bone-in Kansas City Strip</b> (20oz) Rich in Flavor for the True Steak Enthusiast	44.99
<b>The Porterhouse</b> (24oz) The Best of Both Worlds, Filet and New York Strip	49.99
<b>Surf and Turf</b> (10oz) Filet Mignon and (6oz) Brazilian Lobster Tail	69.99
<b>New Zealand Rack of Lamb</b> Served over Broccoli Rabe Sautéed with Roasted Peppers and Garlic, Roasted Lemon Potatoes	44.99
<b>Premium Cut Steak Medallions</b> Pan Seared with White Wine, Mushrooms, Scallions and Herbs, Served over Risotto	29.99
<b>Premium Reserve Pork Chops</b> (Bone-in 20oz) Very Flavorful Center Cut Chops, Grilled to Perfection	29.99
<b>Full Rack Baby Back Ribs</b> Glazed with our Classic BBQ Sauce, Served with French Fries, Corn on the Cob	27.99

**Rare** Cool Red Center    **Medium-Rare** Warm Red Center

**Medium** Pink Throughout

**Medium-Well** Hint of Pink Inside    **Well** No Pink

Great Steak Additions

<b>Oscar</b> (Crab, Asparagus Bearnaise)	16.99
<b>Brazilian Lobster Tail</b> (6oz)	21.99
<b>Twin Jumbo Lump Crabcakes</b> (3oz each.)	17.99
<b>Fried Jumbo Shrimp</b> (3)	15.99

## Signature Sandwiches

All our Sandwiches are Served with French Fries  
(Pickle and Cole Slaw Served Upon Request +.99)

<b>Blackened Chicken</b> Cheddar Cheese, Lettuce, Tomato, Mayonnaise on a Toasted Ciabatta Roll	15.99
<b>Chicken Parmesan</b> Marinara, Mozzarella Cheese on a Toasted Ciabatta Roll	16.99
<b>Chicken Wrap</b> Choice of Grilled Chicken with Romaine, Croûtons and Caesar Dressing or Buffalo Chicken with Lettuce, Tomato and Blue Cheese Dressing	16.99
<b>Cuban Sandwich</b> Slow Roasted Pork, Country Ham, Swiss, Dill Pickles, Mustard and Mayo on Cuban Bread	16.99
<b>Philly Cheese Steak</b> White American Cheese, Grilled Onions, Bell Peppers, on a Toasted Torpedo Roll	16.99
<b>BBQ Pulled Pork</b> Slow Roasted, Pulled and Marinated in Barbeque Sauce with Fried Onion Strings, Cheddar Cheese on a Brioche Bun	16.99
<b>Buffalo Chicken Ranch</b> Crispy Spicy Buffalo Chicken with Sliced Tomato, Lettuce and Ranch on a Toasted Ciabatta Roll	16.99
<b>Bacon, Avocado, Chicken</b> Provolone, Sautéed Onions, Lettuce, Tomato, Pesto Mayo on a Toasted Ciabatta Roll	17.99
<b>NY Style Reuben</b> Fresh Sliced Corned Beef, Sauerkraut, Swiss Cheese, Russian Dressing on Rye Bread	17.99
<b>Jimmy's Triple Decker</b> Fresh Roasted Turkey, Bacon, Lettuce, Mayonnaise and Tomato Between Three Slices of Toasted White Bread	17.99
<b>Classic Turkey Breast</b> Slices of Slow Cooked Turkey Breast, Served Cold with Crispy Lettuce and Mayonnaise on Rye Bread	16.99
<b>Chicken and Swiss Club</b> Fried Chicken Breast, Ham, Swiss, Bacon, Lettuce, Tomato and Mayonnaise on a Toasted Ciabatta Roll	16.99
<b>Nations Best Corned Beef Brisket</b> Thinly Sliced and Served Hot on Rye Bread	17.99
<b>Slow Cooked Virginia Ham</b> Slices of Slow Cooked Virginia Ham, Served Cold with Mayonnaise and Lettuce on Rye Bread	16.99
<b>Jumbo Lump Fried Crab Cake Sandwich</b> Our Own Lump Crab Cake, Served with Lettuce, Tomato and Tartar Sauce on a Brioche Bun	17.99
<b>Blackened Salmon Sandwich</b> Blackened Salmon, Tomato, Arugula and Lemon Mayo on a Toasted Ciabatta Roll	17.99
<b>Prime Rib Beef Sandwich</b> Au Jus and Horseradish Sauce, Topped with Onion Strings on a Garlic Toasted Torpedo Roll	19.99
<b>Italian Sausage &amp; Broccoli Rabe Sandwich</b> Italian Sausage with Braised Spicy Broccoli Rabe, Provolone Cheese Served on a Toasted Torpedo Roll	17.99

# *Fresh USDA Prime Burgers*

## Only the Best of the Best are Graded to Prime

All our Prime Beef Burgers are Served with Lettuce, Tomato, Onion and French Fries

<b>Classic</b>	15.99
<b>Classic Cheese</b> Your Choice of American, Swiss, Cheddar, Blue or Pepper Jack Cheese	16.99
<b>Turkey Burger</b> All Natural 100% White Meat Turkey. Served with Swiss Cheese	16.99
<b>Veggie</b> Our Great Tasting Vegetarian Alternative that Still Packs all of the Real Burger Flavor. Topped with Grilled Onions, Mushrooms and Chipotle Mayo	16.99
<b>Italian Burger</b> Melted Mozzarella Cheese and Tomato Sauce for Dipping	16.99
<b>Protein “Brunch” Burger</b> Hatfield Bacon, Fried Eggs, American Cheese	17.99
<b>Smokehouse</b> Cheddar Cheese, Chicago Sauce, Crispy Onion Strings and Bacon	17.99
<b>Jalapeño Crunch</b> Fried Jalapeno Peppers, Pepper Jack Cheese and Chipotle Mayo	17.99
<b>BBQ Bacon Cheese</b> Our Famous BBQ Sauce with Cheddar Cheese, Bacon and Onion Strings	17.99
<b>Black &amp; Blue</b> Blackening Seasoning and Melted Blue Cheese Crumbles and Onion Strings	17.99
<b>Mexican Burger</b> topped with Cheddar Cheese and Jalapeño Peppers	17.99
<b>Reuben Burger Melt</b> Sauerkraut, Swiss Cheese and Thousand Island Dressing on Grilled Rye	17.99
<b>Mushroom Burger</b> Covered with Mushrooms, Onions, Melted Swiss, with a Toasted Brioche Bun	17.99
<b>Brooklyn Burger</b> Swiss, Bacon & Mushrooms	17.99
<b>Southwestern Burger</b> Melted Cheddar, Peppers, Onions, Jalapeno Peppers and Fried Egg	17.99
<b>Portobello Turkey Burger</b> Fresh Grilled Portobello Slices & Swiss Cheese	17.99
<b>Jersey Burger</b> Trenton Pork Roll, American Cheese and Fried Egg	17.99
<b>Portobello Beef Burger</b> Beef Burger topped with Balsamic Marinated Portobello and Provolone	18.99
<b>California Avocado</b> Fresh Avocado	18.99

### *Alternative Burger Toppings*

American, Mozzarella, Swiss, Provolone, Cheddar 1.79  
Mushrooms, Jalapenos, Fried Onions, Roasted Peppers 1.79  
Grilled Bacon, Canadian Bacon, Avocado,  
Sliced Virginia Ham, Chicken Breast,  
Portobello Mushrooms 2.49



## After Dinner Cocktails

<b>Key Lime Tini</b>	12
Stoli Vanilla Vodka, Licor 43, Lime Juice, Whipped Cream	
<b>Mochatini</b>	10
Finlandia, Godiva, Kahlua, Baileys, Fresh Espresso	
<b>Banana Bread</b>	12
Jack Honey, Frangelico, Banana Liquor	
<b>Espresso Tini</b>	12
Stoli Vanilla, Kahlua, Fresh Espresso	

## Specialty Coffee's

<b>Jamaican Coffee</b>	8
Tia Maria Coffee	
<b>Irish Coffee</b>	10
Jameson, Dark Cocoa, Green Creme De-Menthe	
<b>KGB Coffee</b>	10
Kahlua, Grand Marnier, Baileys	
<b>Mexican Coffee</b>	8
Kahlua	

## Espresso Drinks

Regular or Decaf

<b>Café Latté</b>	5.99
Double Espresso, Extra Steamed Milk	
<b>Café Mocha</b>	5.99
Double Espresso, Steamed Milk, Chocolate, Whipped Cream	
<b>Cappuccino</b>	5.99
Double Shot of Espresso and Steamed Milk	
<b>Double Espresso</b>	5.99
<b>Espresso</b>	3.99

## Beverages

<b>Freshly Brewed Coffee</b>	2.99
Bottomless Cup	
<b>Black Tea</b>	2.99
<b>Herbal Tea</b>	2.99
Ask your server	
<b>Hot Chocolate</b>	3.99
<b>Soft Drinks</b>	2.99
(Free refills) Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale	
<b>Stewarts Root Beer</b>	2.99
(Bottle, no refills)	
<b>Ice Tea</b>	2.99
Unsweetened or Raspberry	
<b>Shirley Temple</b>	3.29
<b>Assorted Juices</b>	4.49
Orange, Apple, Cranberry, Lemonade	
<b>Natural Sparkling Water</b>	
(Pellegrino 8oz)	2.99
(Pellegrino 33oz)	4.99
<b>Natural Still Water</b>	
(Aqua Panna 16oz)	2.99
(Aqua Panna 33oz)	4.99

## *Dessert Favorites*

<b>Empire New York Classic Cheesecake</b>	7.99
A Rich, Dense, Cheesecake, Exploding with Vanilla Flavor sitting on a Traditional Buttery Graham Cracker Crust Add Strawberries or Blueberries +1.99	
<b>Oreo Cookie Cheesecake</b>	8.99
A Creamy Vanilla Cheesecake Baked with Oreos, Sitting on an Oreo Cookie Crust and topped with Mini Oreo Cookies	
<b>Peanut Butter Explosion (GF)</b>	9.99
A Chocolate Candy Bar Bottom topped with Peanut Butter Ganache and a Mound of Chocolate Mousse. Coated in Ganache and Finished with Chopped Peanuts and Peanut Butter Sauce	
<b>Carrot Cake</b>	8.99
A Moist Carrot Cake Made with Fresh Carrot, Pineapples, Cinnamon, Brown Sugar, Roasted Walnuts and Non-GMO Sugar	
<b>Chocolate Reese's Torte</b>	8.99
Three Layers of Chocolate Cake Filled with Chocolate Ganache and Peanut Butter Mousse. Iced in Peanut Butter, Butter Cream and Surrounded by Chopped Peanuts. Finished with Ganache and Peanut Butter Cups	
<b>Chocolate Zanzibar Torte</b>	8.99
Three Layers of Fudge Cake Laced in Cappuccino. Filled with Layers of Chocolate and White Chocolate Mousse. Iced in Chocolate Ganache and with two-tone Chocolate Diamonds	
<b>Big Kahuna Cake</b>	8.99
Layers of Vanilla Cake, Soaked with Coconut Rum, Pineapple Mousse and Iced in Vanilla Butter Cream, Toasted Coconut Flakes and White Chocolate Ganache	

## *Made To Order*

<b>Chocolate Lava Cake</b>	9.99
Melted Chocolate Center; Served with Vanilla Ice Cream	
<b>Classic Creme Brulee</b>	7.99
Seasonal Berries	
<b>Brownie S'more Sundae</b>	8.99
Brownie, Graham Crackers, Vanilla Ice Cream, topped with Marshmallows and Chocolate Sauce	
<b>Ice Cream</b>	4.99
Vanilla or Chocolate	
<b>Fried Empanada</b>	8.99
Apple Filling Á la Mode Served with Vanilla Ice Cream	
<b>Rice Pudding</b>	4.99
Creamy Rice Pudding Made from Grandma's Recipe Book. Topped with Cinnamon and Whipped Cream	