

T19 SPECIALS

STARTERS

PEAR & GORGONZOLA SALAD - 11
mixed greens, dried cranberries, pears, gorgonzola , candied walnuts & cherry tomato

BURRATTA SALAD - 9
fresh burrata served on a bed of arugula with endives and garlic infused olive oil

PORK POTSTICKERS - 9
served with sweet chili sauce

JALAPENO POPPERS - 9
served with sour cream

CLAMS CASINO - 14
local clams on the half shell baked with bacon and crumbs

SANDWICHES served with fries

ITALIAN GRINDER - 15
capicola, salami, prosciutto, provolone, lettuce, & tomato relish on grinder roll

SAUSAGE GRINDER - 14
sweet italian sausage with sautéed peppers & onions on grinder roll

FRENCH DIP - 14
thin sliced prime rib, swiss cheese on grinder roll, au jus

RODEO CHICKEN - 14
fried buttermilk chicken, cheddar cheese, chipotle bbq sauce, bacon on brioche

THANKSGIVING SANDWICH - 14
sliced roast turkey, swiss cheese, stuffing & cranberry mayo on brioche

ENTREES

SAUSAGE & BROCCOLI - 24
sautéed italian sausage & broccoli tossed with rigatoni with herbed ricotta & parmesan

SEARED AHI TUNA - 28
ahi tuna steak seared with an asian inspired ginger sauce served over sautéed green beans & steamed rice

STUFFED SOLE - 24
sole in a sherry sauce served with mashed potatoes & vegetable

TENDERLOIN TIPS - 25
brown sugar & bourbon tips grilled with onions & mushrooms served with mashed potatoes & vegetable

BOLOGNESE - 19
house made meat sauce served over rigatoni

BEEF STEW - 15
hearty beef stew made with prime beef

DESSERTS

APPLE CRISP - 8
homemade hot apple crisp with fresh whipped cream

XANGO - 8
deep fried banana cheesecake burrito topped with caramel & cinnamon sugar

MOLTEN LAVA CAKE - 7
chocolate torte with hot fudge center topped with whipped cream

CHOCOLATE TRUFFLE - 6
rich creamy chocolate in a hard chocolate shell

CARROT CAKE - 7
moist carrot cake with cream cheese frosting and whipped cream