

Station Grille Lunch Menu

Fried Calamari- Lightly breaded calamari with herbs, Parmesan cheese and grilled lemons. Served with a spice marinara sauce-9.00

Mediterranean Sampler- mixed olives, hummus, marinated vegetable salad and sliced hard salami. Served with grilled ciabata bread- 13.00

Seared Crab Cake- made with fresh lump back fin meat on a petit salad and caper aioli – 13.00

Fried Spinach and Artichoke Ravioli- St. Louis style crispy ravioli with bacon ranch dressing –8.00

Petit Meat Balls- A sampling of house made meatballs cooked in bar be que, marinara and mushroom sauces 9.00

Grilled Beef Tip Skewers- white balsamic marinated beef tips and pickled pearl onions on rosemary skewers. 9.00

Soups and Salads

Home Style Chicken Noodle Soup- with vegetables, chicken, noodles and a matzo ball in a light chicken broth. 6.00

Sweet Onion Soup- Finished with Marcella wine and topped with smoked mozzarella crustini 7.00

Corn and Crab Soup- Creamy corn soup with blue crab cake and parsley cream 7.50

Caesar Salad- romaine spears, traditional dressing, fresh parmesan cheese, white anchovies and garlic crouton. 8.50

Add Grilled Salmon- 13.00

Add Grilled Chicken- 12.00

Traditional Cobb Salad- grilled chicken, smoked bacon, egg, avocado, blue cheese and tomatoes in a lemon-Dijon dressing. 13.00

Grilled Steak Salad- marinated steak, feta cheese, artichoke heart, roasted red peppers in a white balsamic vinaigrette 14.00

Seafood Salad- shrimp and scallops, mixed greens, bacon, tomatoes, onions, cucumbers, tomatoes, avocado, olives in a lemon-mustard dressing 16.00

Caponata Salad-Italian braised vegetable salad, crisp lettuce and herb salad. 13.00

Sandwiches

Chicken Club Sandwich- Warm sliced grilled chicken, smoked bacon, crisp lettuce, sliced tomatoes and herb spread on our signature roll with tomato cucumber salad- 11.00

Grilled Eggplant Parmesan- Marinated and grilled eggplant, marinara sauce, smoked mozzarella and parmesan cheese with fresh basil on a toasted Ciabata roll 11.00

Italian Roast Beef Sandwich- Au Jus soaked roast beef with sautéed onions topped with pickled vegetables on a toasted roll 11.00

Chicken Avocado Sandwich-Shaved roast chicken breast, avocado, spiced apple chutney, honey mustard spread on toasted multi-grain bread. Served with a petit salad 11.00

Angus Burger-8oz grilled burger, crisp lettuce, sliced tomatoes and red onion garnish with French fries and herb dip. 12.00

B&B Beef Tip Sandwich- blackened beef tips with blue cheese crumbles, lettuce, tomato and Cajun spread 12.00

Open Face Steak Sandwich-marinated in balsamic, garlic and herbs on a grilled baguette, crispy onion straws and house steak sauce. Served with roasted tomatoes and a petit arugula salad. \$15.00

Pastas

Signature Mac and Cheese- Creamy sharp cheddar cheese, caramelized onions and double smoked bacon. \$11.00
Add grilled chicken \$14.00

Penne Arrbiata- sautéed, mushrooms, Roma tomatoes, garlic and herbs tossed in a spicy marinara sauce \$11.00
Add house made meat balls- \$13.00
Add grilled breast of chicken- \$14.00
Add sautéed Shrimp-\$15.00

Seafood and Pesto- Sautéed shrimp and scallops, tomatoes, garlic, fresh herbs and sherry wine tossed with pesto and olive oil \$15.00