

an italian steakhouse

starters

corn and crab bisque	creamy corn soup with blue crab cake	7.50
sweet onion soup	finished with marsala wine, smoked mozzarella crostini	7.00
shrimp cocktail	seasoned shrimp with horseradish cocktail sauce & flat bread	12.00
mediterranean antipasto	mixed olives, hummus, marinated vegetable salad and feta cheese, with crispy bread sticks	9.50
fried spinach & artichoke ravioli	crispy st. louis style ravioli served with bacon ranch dressing	8.50
caesar salad	romaine spears, traditional dressing, fresh parmesan cheese, spanish white anchovies, and a warm garlic crouton	9.00
grille salad	with apples, toasted walnuts, tomatoes, and feta cheese	7.50
caponata salad	fresh tomatoes, olives, eggplant, capers and herbs on chopped romaine	9.00
crispy calamari	breaded with herbs and flour, served with marinara sauce	11.00

steaks, chops and seafood

black and blue prime ny strip	12 oz	blackened and served with a wedge of blue cheese	36.00
station grille beef tenderloin	8oz	our most tender of cuts	36.00
prime ny strip	12 oz	aged 28 day, seasoned and grilled	35.00
fruitland all natural ribeye	14oz	grilled, grass fed, missouri raised beef	31.00
veal chop	12oz	a chophouse favorite	37.00
all natural double pork chop		thick and tender, all natural	26.00
seared diver scallops		seared with herbs, garlic, wine and butter	25.00
washington state salmon		seasoned with rosemary and lavender	24.00
long-line swordfish		marinated in capers, lemon, herbs and olive oil	26.00
basil-lime prawns		sautéed with basil, garlic and lime juice	25.00
rotisserie chicken		half a chicken seasoned with hickory seasonings	23.00
toppers:		crispy tuscan onion straws or sautéed garlic and herb mushrooms	3.75

sides: 5.95

seasalt crusted baked potato
garlic & basil mashed potatoes
parmesan-rosemary fries
penne in alfredo sauce

6.95

asparagus with herb hollandaise
sautéed garlic and herb mushrooms
green beans in bacon dressing
roasted tomatoes with herbs and wine

the italian side

smoked chicken ravioli	parma ham, mushrooms, herbs, garlic and tomatoes in marsala tomato-cream	22.00
seafood pasta	shrimp, scallops, herbs, garlic, bacon, artichokes and peas in a white wine & sun dried tomato oil	23.00
mac and cheese makeover	creamy sharp cheddar cheese, caramelized onions and double smoked bacon	15.00
	add pulled rotisserie chicken	17.00
	add shrimp and scallops	24.00
penne arrabiata	sautéed, mushrooms, roma tomatoes, garlic and herbs tossed in a spicy marinara sauce	15.00
	add house made meat balls	17.00
	add grilled breast of chicken	17.00
	add sautéed shrimp	20.00
linguini with clams	fresh garlic, herbs, chopped clams, white wine and butter	15.00