

DINNER

APPETIZERS

Calamari Fritti 12.00

Marinara sauce & fried pepperoncini

Shrimp Cocktail 16.00 

Cocktail sauce & old bay aioli

Beef Carpaccio 15.00 

Extra virgin olive oil, arugula, shaved parmesan & fresh lemon

Crispy Ravioli 12.00 

Marinara sauce

Scampi Volare 19.00

Shrimp sautéed with zucchini artichokes & black olives

Steamed Mussels 16.00 

Simmered in a broth of white wine, fennel & sundried tomato served with focaccia crostini

Tuna Tartar 16.00 

Capers, scallions, pickled cucumber, Kalamata olives, fennel vinaigrette & shaved fennel

Crab Cake 16.00

Old Bay aioli, micro mix & avocado slaw

Antipasto for Two 34.00

Imported cheese with fig jam, Italian meats, grilled vegetables with assorted olives, pepperoncini & cherry peppers marinated with balsamic vinegar, fried calamari & shrimp with spicy marinara.

SOUP . SALAD

Minestrone 6.00  

Traditional Italian vegetable soup with pasta

Lobster Bisque 8.00

Lobster mousseline, crème fraîche

The Wedge 12.00 

Applewood smoked bacon, bleu cheese crumbles, bleu cheese dressing, grape tomatoes, cucumbers

Arugula Salad 14.50  

Arugula, golden beets, shaved fennel, lima beans & orange segments in citrus vinaigrette

House Salad 9.00  

Seasonal mixed greens, roma tomatoes, cucumber, carrots, & Kalamata olives tossed in a balsamic vinaigrette.

Caesar Salad 12.00  

Baby romaine, garlic croutons, pecorino, Caesar dressing

Caprese 18.00  

Yellow tomatoes, fresh buffalo mozzarella, basil, aged balsamic & basil olive oil

Chopped Salad 14.00  

Romaine & iceberg, roasted corn, diced red peppers, cucumbers, tomatoes, eggs, sliced red onions & basil-ranch dressing

PIZZA, PASTAS

Margherita 15.00

Roma tomato, mozzarella, micro basil

Salsicce 15.00

Mozzarella, roasted red peppers, pepperoni, Italian sausage

Jack Daniels BBQ 14.00

Grilled chicken, mozzarella, asiago, red peppers red onion, bacon & Jack Daniel's BBQ sauce

Delizia Vegetale 13.00 

Artichoke, roasted red peppers, Kalamata olives, asparagus, spinach, marinara sauce & mozzarella cheese

Tortellini 18.00

Four cheeses with prosciutto and peas in a parmesan cream sauce

Grande Polpetta 19.50

A large meatball with linguine & marinara sauce

Mushroom Ravioli 17.00

Fresh tomato vodka & creamy mascarpone cheese

Bolognese 22.00

Spaghettoni with beef tomato basil sauce

 Gluten-free  Vegetarian

Gluten-free bread available upon request. Parties of 8 or more will be on one check.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food-borne illnesses.

11-14-14

DINNER

STEAKS, CHOPS & SPECIALITIES

Peabody Signature Filet Oscar  **8 oz. 54.00**

8 oz. filet mignon, grilled to perfection, topped with jumbo lump crabmeat, hollandaise sauce & fresh asparagus

Filet Mignon 

6 oz. 35.00

8 oz. 38.00

16 oz. Rib Eye 45.00

14 oz. New York Strip 45.00 

Surf & Turf

6 oz. filet with your choice of:

with Oscar: 44.00

with Grilled Shrimp: 44.00

with 6 oz. Lobster Tail: 59.00

with Diver Scallops: 44.00

Available Steak Sauces

Peppercorn Sauce 2.00

Hollandaise 2.00 

Bordelaise 2.00 

Béarnaise 2.00 

Beef Cheeks 24.00

Italian style braised beef cheeks, creamy tomato polenta & oven-roasted fall vegetables

Herb-Crusted Lamb Chops 55.00

With a fig demi glace

14 oz. Pork Chop 28.00

Served with an apple marsala

Scaloppine di Vitello 36.00

Veal medallion in a light lemon & white wine sauce

Chicken Parmesan 28.00

Marinara sauce & mozzarella over linguine pasta

Chicken Cacciatora 24.00

Chicken in red wine with mushrooms, black olives & peppers

Grilled Vegetable Quinoa 19.00  

Peas, zucchini, squash, mushrooms, carrots, sundried tomatoes in a carrot broth

FRESH SEAFOOD

Daily Special market price 

Your server will be happy to recite today's fresh catch specials. Available grilled, broiled, blackened or sautéed

Salmon Steak 28.00 

Grilled filet of salmon with a balsamic glaze

Pan Seared Diver Scallops 32.00 

Sautéed cannellini beans with pancetta & frisée salad with a citrus vinaigrette

Frutti di Mare Frittura 16.00

Fried shrimp, sea scallops & calamari, spicy tomato sauce

SIDES

Sea Salt Baked Potato 8.00  

Risotto del Giorno 9.00  

Mashed Potatoes 8.00  

Pecorino & chive

Gnocchi Gratin 9.00 

Truffle cream sauce

Sautéed or Creamed Spinach 9.00  

Sautéed Jumbo Asparagus 9.00  

Broccoli Rapini & Pecans 8.00 

Creamy Polenta 8.00 

Mascarpone & fresh herb

Tuscan Vegetable Mix 8.50

Zucchini, squash & sautéed mushrooms