

# Pistachio Grille

## Appetizers

<b>Asparagus Tempura</b>	\$10.50
<i>Parmesan beer batter crust. Served with lemon caper garlic mayonnaise.</i>	
<b>Crab Cake Martini</b>	\$12.00
<i>This appetizer speaks for itself. Classic cocktail.</i>	
<b>Tomato Napoleon</b>	\$11.00
<i>Fried tomato, fresh mozzarella, grilled veggies, parmesan cheese, prosciutto and pistachio oil.</i>	
<b>Mushroom My Way</b>	\$10.50
<i>Portabella, oyster and shitake mushrooms quickly sauted in sherry, sage and cream over puff pastry.</i>	
<b>Fried Calamari and Friends</b>	\$10.50
<i>Fried Calamari with shrimp, hot peppers and veggies with a spiced tomato sauce.</i>	

## Soups

<b>Veggie Minestrone</b>	\$5.00
<b>Lobster &amp; Crab Bisque</b>	\$8.00

## Salads

<b>Caesar Salad</b>	\$8.50
<i>Parmesan cheese, croutons with a house made dressing.</i>	
<b>Spring Mix Salad</b>	\$8.50
<i>Tomatoes, cucumbers with balsamic honey vinaigrette.</i>	
<b>The Wedge</b>	\$8.50
<i>Iceberg lettuce with crisp bacon, crumbled blue cheese and chopped tomato basil.</i>	
<b>Spinach Salad</b>	\$8.50
<i>Portabella mushrooms, candied pistachios, dried figs, sherry vinaigrette, grilled goat cheese and croutons.</i>	
<b>Arugula Salad</b>	\$10.00
<i>Arugula lettuce topped with slices of grapefruit and pears in a lemon pepper vinaigrette.</i>	

## Pasta

<b>Grilled Veggie Lasagna</b>	\$15.00
<i>with four cheeses and a light tomato basil sauce.</i>	
<b>Linguini with Mussels</b>	\$14.50
<i>Your choice of red or white sauce.</i>	
<b>Rigatoni with Broccoli</b>	\$19.50
<i>with sundried tomatoes, jumbo lump crabmeat and a white wine curry cream sauce.</i>	
<b>Penne with Sausage and Chicken</b>	\$16.50
<i>with spinach and roasted peppers, mushrooms, garlic oil and parmesan.</i>	
<b>Fettucini with Grilled Shrimp</b>	\$20.00
<i>with fresh asparagus and cherry tomatoes in a saffron sauce.</i>	

## Entrees

<b>Chicken St. Mason</b>	\$17.50
<i>sauteed with prosciutto, sundried tomato, asiago cheese, veal jus and balsamic butter.</i>	
<b>Chicken Gourmet</b>	\$17.50
<i>topped with a sautee of portabella, shitake, crimini and sherry tomato.</i>	
<b>Seared Chicken Breast</b>	\$16.50
<i>with fresh herbs, garlic oil and hickory salt topped with tomato basil salad and citrus.</i>	
<b>Chicken Parmesan</b>	\$16.00
<i>A premium chicken cutlet pan fried with fresh mozzarella cheese.</i>	
<b>Veal Scallopini</b>	\$21.50
<i>with roasted peppers, shallots, wild mushroom, garlic, dry red wine and fresh tomato sauce.</i>	
<b>Ray Ray's Crab Cakes</b>	\$24.00
<i>with capers, garlic tartar and classic cocktail.</i>	
<b>Seared Jumbo Sea Scallops</b>	\$23.00
<i>served over spinach with crunchy leek saffron and pistachio butter.</i>	

There are several meat and specials served daily. Your server will review with you.

Raymond Moscardelli - Chef/Owner

