

OPENING ACTS

STARTER MENU

DEITY'S
D FIRED PIZZA, PASTA &

WINGIN' IT

BAD TO THE BONE A CLASSIC BONE-IN LIGHTLY BREADED IN SEASONED FLOUR SERVED WITH CELERY STICKS. CHOOSE YOUR SAUCE BELOW. SERVED WITH YOUR CHOICE OF RANCH OR BLEU CHEESE.

HALF POUND \$5.99 POUND \$11.99 1 1/2 POUND \$17.99

BONELESS LIGHTLY BREADED IN SEASONED FLOUR AND SERVED WITH CELERY STICKS. CHOOSE YOUR SAUCE BELOW. SERVED WITH YOUR CHOICE OF RANCH OR BLEU CHEESE.

HALF POUND \$6.99 POUND \$12.99 1 1/2 POUND \$18.99

SAUCES: HOT ASIAN SOY
 MILD GARLIC PARMESAN
 BBQ SRIRACHA HONEY

SOME BAD MOTHER STUFF

PORK NACHOS A BED OF TORTILLA CHIPS PILED HIGH WITH HOUSE-SMOKED PORK, ROASTED CORN, BLACK BEANS, JALAPENO, TOMATO, MELTED QUESO SAUCE, CILANTRO AND LIME SOUR CREAM. \$10.99

ANTI-PASTA ASSORTED MEATS AND CHEESES. \$10.99

GARLIC CHEESE BREAD HOUSE-MADE CHEESE BREAD TOPPED WITH A FONTINA, ASIAGO, AND PARMESAN CHEESE, GARLIC, TOMATO AND EXTRA VIRGIN OLIVE OIL. \$6.99

CRAB CAKES TWO PAN-SEARED CRAB CAKES SERVED WITH CAJUN REMOULADE, GRILLED GREEN ONIONS, AND LEMON WHEELS. \$9.99

FRY ME BABY

CALAMARI TOSSED WITH BANANA PEPPERS AND ROASTED GARLIC. SERVED WITH A SIDE OF MARINARA. \$8.99

ONION RINGS HOUSE-CUT AND BREADED WITH A BEER BATTER SERVED WITH HOUSE-MADE BBQ AND HORSERADISH SAUCES. SERVED ON A JET PLANE. \$6.99

FRIED CHEESE PANKO BREADED SMOKED PROVOLONE CHEESE. SERVED WITH A SIDE OF MARINARA. \$6.99

PORTABELLO TRUFFLE FRIES SLICED PORTABELLO MUSHROOMS BREADED AND FRIED, TOSSED IN FRIED HERBS AND TRUFFLE OIL. SERVED WITH BLEU CHEESE DRESSING. \$9.99

DOUGH POPPERS OUR PIZZA DOUGH STUFFED WITH HOUSE-MADE FRESH MOZZARELLA AND PEPPERONI THEN TOSSED IN GARLIC OIL AND PARMESAN CHEESE. SERVED WITH A SIDE OF MARINARA. \$6.99

CHICKEN TENDERS TRADITIONAL CHICKEN TENDERS CUT AND BREADED IN HOUSE SERVED WITH A HONEY MUSTARD SAUCE \$8.99

**"I WON'T BE A ROCKSTAR,
BE A LEGEND" - FREDDIE**

SALADS

CAPRESE SALAD BEEF STEAK TOMATOES AND FRESH HOUSE-MADE MOZZARELLA SERVED ON A BED OF MIXED GREENS TOSSED IN BALSAMIC VINAIGRETTE, DRIZZLED WITH BALSAMIC REDUCTION AND EXTRA VIRGIN OLIVE OIL, GARNISHED WITH FRESH BASIL. \$7.99

HOUSE MIXED GREENS TOPPED WITH CUCUMBER, A CHEESE BLEND, TOMATO, CROUTONS, AND CHOICE OF DRESSING. \$5.99

CAESAR HEARTS OF ROMAINE TOSSED IN CAESAR DRESSING, TOPPED WITH SHAVED PARMESAN, AND GARLIC PARMESAN CROUTONS. \$6.99
ADD ANCHOVIES \$1.50

WEDGE ICEBERG LETTUCE, BACON, DICED TOMATOES, BLEU CHEESE CRUMBLES, SLICED AVOCADO, AND RANCH DRESSING. \$7.99

SPINACH BABY SPINACH, RASPBERRIES, CRAISINS, GOAT CHEESE, RASPBERRY VINAIGRETTE, PECANS, AND RED ONIONS. \$9.99

SANDWICHES

SERVED WITH CHOICE OF POTATO.

FRENCH DIP CLASSIC FRENCH DIP MADE OF SHAVED PRIME RIB TOPPED WITH PROVOLONE CHEESE AND SERVED WITH AU JUS. \$10.99

GRILLED CHICKEN GRILLED CHICKEN WITH SMOKED GOUDA, BALSAMIC ONIONS, AND BACON. SERVED WITH LETTUCE, TOMATO AND GARLIC AIOLI. \$8.99

TURKEY CLUB CHIPOTLE TURKEY, BACON, SWISS CHEESE, AVOCADOS AND A GARLIC AIOLI ON WHEAT BREAD. \$8.99

MEATBALL SUB A HOAGIE ROLL STUFFED WITH HOUSE-MADE MEATBALLS, FRESH HOUSE-MADE MOZZARELLA AND PARMESAN CHEESE. \$9.99

CHICKEN AVOCADO WRAP CHIPOTLE AND CHEESE TORTILLA FILLED WITH GRILLED CHICKEN, BACON BITS, TOMATOES, MIXED GREENS, CHEDDAR CHEESE, RANCH DRESSING AND AVOCADO. \$9.99

BURGERS

OVER 1/3RD POUND AND HAND-PATTIED. SERVED WITH CHOICE OF POTATO.

THE BOSS BORN IN THE USA. TOPPED WITH AMERICAN CHEESE AND BACON SERVED ON A BRIOCHE BUN. SERVED WITH LETTUCE, TOMATO AND ONION. \$8.49

THE BRITISH INVASION TOPPED WITH HORSERADISH CHEDDAR AND ONION STRAWS SERVED ON A PRETZEL BUN. \$8.49

THE CALIFORNIA DREAMIN' TOPPED WITH PEPPER JACK CHEESE, GUACAMOLE AND SERVED ON A BRIOCHE BUN. SERVED WITH LETTUCE AND TOMATO. \$8.99

THE SWISS FATTY SWISS CHEESE, ROASTED MUSHROOMS, AND CARAMELIZED ONIONS SERVED ON A BRIOCHE BUN. \$8.49

BUILD YOUR OWN SERVED WITH LETTUCE, TOMATO AND ONION ON A BRIOCHE OR PRETZEL BUN. CHOOSE TWO ITEMS BELOW. \$8.49
ADDITIONAL TOPPING \$0.75

FRIED ONION STRAWS
CARAMELIZED ONIONS
BALSAMIC ONIONS
GUACAMOLE/AVOCADO

FRIED EGG
BACON
ROASTED MUSHROOMS
BOURBON CHEESE
SMOKED CHEDDAR
BLEU CHEESE CRUMBLES

SWISS CHEESE
PEPPER JACK CHEESE
AMERICAN CHEESE
SMOKED GOUDA
PROVOLONE CHEESE
HORSERADISH CHEDDAR

WOOD FIRED PIZZA

NEAPOLITAN STYLE PIZZAS ALL 12"

MARINARA A SAN MARZANO SAUCE BLEND TOPPED WITH OREGANO, GARLIC, FRESH BASIL, EXTRA VIRGIN OLIVE OIL. \$8.99

MARGHERITA A SAN MARZANO SAUCE BLEND TOPPED WITH FRESH HOUSE-MADE MOZZARELLA, FRESH BASIL, AND EXTRA VIRGIN OLIVE OIL. \$9.99

REGINA MARGHERITA A SAN MARZANO SAUCE BLEND TOPPED WITH BUFFALO MOZZARELLA, GRAPE TOMATOES, FRESH BASIL AND EXTRA VIRGIN OLIVE OIL. \$10.99

BIANCA PILLA RICOTTA CHEESE, FRESH HOUSE-MADE MOZZARELLA, GARLIC, FRESH BASIL, AND EXTRA VIRGIN OLIVE OIL. \$9.99

QUARTTO FORMAGGI BUFFALO MOZZARELLA, FONTINA, ASIAGO, PARMESAN, FRESH BASIL AND EXTRA VIRGIN OLIVE OIL. \$11.99

CAPRICCIOSA A SAN MARZANO SAUCE BLEND TOPPED WITH FRESH HOUSE-MADE MOZZARELLA, HAM, ARTICHOKE, MUSHROOMS, KALAMATA OLIVES, AND EXTRA VIRGIN OLIVE OIL. \$10.99

PROSCIUTTO & ARUGULA A SAN MARZANO SAUCE BLEND TOPPED WITH BUFFALO MOZZARELLA, BABY ARUGULA, PROSCIUTTO, SHAVED PARMESAN, AND EXTRA VIRGIN OLIVE OIL. \$12.99

SALSICCIA A SAN MARZANO SAUCE BLEND TOPPED WITH FRESH HOUSE-MADE MOZZARELLA, HOUSE-MADE SWEET FENNEL SAUSAGE, AND EXTRA VIRGIN OLIVE OIL. \$11.99

PEPPERONI A SAN MARZANO SAUCE BLEND TOPPED WITH FRESH HOUSE-MADE MOZZARELLA, FRESH BASIL, PEPPERONI AND EXTRA VIRGIN OLIVE OIL. \$10.49

FUNGI A SAN MARZANO SAUCE BLEND TOPPED WITH OVEN ROASTED MUSHROOMS, FRESH BASIL AND EXTRA VIRGIN OLIVE OIL. \$10.49

VEGETARIAN A SAN MARZANO SAUCE BLEND TOPPED WITH ROASTED RED PEPPERS, GRILLED EGGPLANT, GRILLED ZUCCHINI, MUSHROOMS, FRESH BASIL AND EXTRA VIRGIN OLIVE OIL. \$11.99

RED PEPPER AND GOAT CHEESE RED PEPPER AIOLI TOPPED WITH HOUSE-MADE SWEET FENNEL SAUSAGE, GOAT CHEESE, ROASTED RED PEPPERS AND EXTRA VIRGIN OLIVE OIL. \$12.49

BUILD YOUR OWN A SAN MARZANO SAUCE BLEND, FRESH HOUSE-MADE MOZZARELLA, FRESH BASIL, TOPPED WITH YOUR CHOICE OF TOPPING BELOW AND FINISHED WITH EXTRA VIRGIN OLIVE OIL. \$8.99

BANANA PEPPERS .50
GRAPE TOMATOES .50
ROASTED MUSHROOMS .50
KALAMATA OLIVES .50
GRILLED ZUCCHINI .50
ROASTED RED PEPPERS .75
JALAPENO .50
MINCED GARLIC .50

RED ONION .50
CARAMELIZED ONIONS .50
SAUTEED SPINACH .75
GRILLED EGGPLANT .75
ARUGULA 1.25
SALAMI 1.25
PEPPERONI 1.25
PROSCIUTTO 1.50

HAM 1.25
SHRIMP 2.00
GRILLED CHICKEN 1.25
SLICED MEATBALLS 1.25
SWEET FENNEL SAUSAGE 1.25
BUFFALO MOZZARELLA 2.00
THREE CHEESE BLEND 1.50
GOAT CHEESE 2.00

PASTAS & OTHER

SERVED WITH CHOICE OF SMALL HOUSE OR CAESAR SALAD.

SPAGHETTI MARINARA SPAGHETTI TOSSED IN HOUSE-MADE MARINARA AND TOPPED WITH PARMESAN CHEESE. \$7.99

SPAGHETTI & MEATBALLS SPAGHETTI TOSSED IN HOUSE-MADE MARINARA AND TOPPED WITH HOUSE-MADE MEATBALLS AND PARMESAN CHEESE. \$9.99

CREAMY BASIL PESTO PENNE PASTA TOSSED WITH SUN-DRIED TOMATOES IN A CREAMY BASIL PESTO SAUCE. \$8.49

ROSA CHEESE TORTELLINI TOSSED IN A BLEND OF HOUSE-MADE MARINARA AND ALFREDO SAUCES AND TOPPED WITH PARMESAN CHEESE. \$12.49

ALFREDO A REDUCTION OF CREAM, GARLIC, AND PARMESAN TOSSED WITH FETTUCCINI PASTA. \$10.99

ARRABBIATA HOUSE-MADE MARINARA SAUTEED WITH RED PEPPER FLAKES, TOMATO AND GARLIC TOSSED WITH SPAGHETTI PASTA. \$8.49

BOLOGNESE THREE MEAT TOMATO SAUCE MADE OF BEEF, PORK AND PANCETTA, TOSSED WITH FETTUCCINI PASTA, AND TOPPED WITH PARMESAN CHEESE. \$12.49

EGGPLANT PARMESAN PANKO BREADED EGGPLANT DEEP FRIED AND LAYERED WITH HOUSE-MADE MARINARA AND PROVOLONE CHEESE. \$9.99

SHRIMP SCAMPI SHRIMP SAUTEED IN GARLIC, DICED TOMATO, GREEN ONIONS AND AN HERB COMPOUND BUTTER TOSSED WITH SPAGHETTI. \$13.99

CHICKEN CASTELLINA A PAN-SEARED CHICKEN BREAST DREDGED IN FLOUR THEN TOSSED IN A CREAMY PARMESAN SAUCE MADE UP OF PANCETTA, GARLIC, ARTICHOKE HEARTS, GRAPE TOMATOES AND BABY CREMINI MUSHROOMS. SERVED WITH SPAGHETTI PASTA. \$15.49

CHICKEN PARMESAN BREADED CHICKEN BREASTS TOPPED WITH HOUSE-MADE MARINARA AND MOZZARELLA SERVED ON A BED OF FETTUCCINI ALFREDO. \$15.99

GRILLED CHICKEN BREAST GRILLED CHICKEN BREAST SERVED WITH SAUTEED ZUCCHINI AND SQUASH AND CHOICE OF POTATO, ONE BREAST \$8.99 | TWO BREASTS \$11.99

14 OZ NEW YORK STRIP A HOUSE-CUT JUICY NEW YORK STRIP STEAK GRILLED TO YOUR LIKING. SERVED WITH CHOICE OF POTATO. \$18.99

FILET A TENDER 4 OZ FILET GRILLED TO YOUR LIKING. SERVED WITH YOUR CHOICE OF POTATO. \$12.99 | TWO FILETS \$22.99

MARINATED GRILLED SALMON A GRILLED 7 OZ PORTION OF NORTH ATLANTIC SALMON ACCOMPANIED WITH SAUTEED ZUCCHINI, YELLOW SQUASH, GRAPE TOMATOES, GARLIC AND BABY SPINACH. FINISHED WITH A LEMON CAPER BUTTER SAUCE. \$16.99

CHOICE OF POTATO: LOADED BAKED POTATO SALAD, FRIES, MASHED POTATO OR BAKED POTATO.

“TEN MINUTES IN THE MUSIC SCENE WAS THE EQUAL OF ONE HUNDRED YEARS OUTSIDE OF IT”

- ROBERT PLANT