

Welcome to Sam's Ristorante

Imagine what it must have been like to celebrate in Little Italy in the decades before World War II when each gathering was an expression of delight in the act of living.

At Sam's Ristorante, that tradition continues. Whenever friends come together... or family reunite... or colleagues assemble... we provide everything required to bestow on the vent the biggest of spirit and good cheer.

Sam's Ristorante is much more than a restaurant. We're widely renowned for hospitality and warmth. And we place all of our experience, efficiency, attention to detail, and more at your service for wedding receptions, retirement parties, business luncheons, baby showers, or any other exclusive affair. Our goal is nothing less than to create cherished memories that will last a lifetime.

For Italians, food and celebration go hand in hand; at Sam's, we specialize in both. Bring us the small moments and the major milestones of your life, and let us make them part of a new golden age of glorious gatherings.

Opportunities for celebration are rare in this life,
let Sam's makes the most of them.

Sam's Ristorante Banquet Hall & Convention Center

6075 E. Riverside Boulevard
Rockford, IL 61114
(815) 877-2127

To view our website:



www.samsristorante.com

Sam's Ristorante Banquet Hors D'Oeuvres Menu

Serves 20-25 people. Banquet Hors D'Oeuvres available butler style. Ask for details.
Additional varieties are available upon request.

<p>Assorted Fresh Fruit Display.....55.99 A variety of seasonal fruit</p> <p>Bruschetta.....70.99 Sliced tomatoes, basil, and Parmesan cheese topped with olive oil and Parmesan cheese. Served on Italian baguette toast.</p> <p>Cudiruna Siciliani.....80.99 Authentic Italian pizza with tomato sauce and Parmesan cheese.</p> <p>Jumbo Shrimp Cocktail.....125.00 Served with our homemade cocktail sauce. (45 pieces)</p> <p>Fresh Mozzarella Bruschetta.....75.99</p> <p>Stuffed Mushroom Caps.....125.99</p>	<p>Antipasto Display.....85.99 An assortment of prosciutto, salami, ham, mozzarella cheese, olives, and pepperoncini topped with a vinaigrette.</p> <p>Chicken Wings.....70.99 Served with our famous ranch dip.</p> <p>Garden Vegetable Display.....55.99 An array of fresh, crisp vegetables is served with our vegetable dip.</p> <p>Briulati.....80.99 Italian sausage rolls with sautéed onions and black olives</p> <p>Cheese & Cracker Tray.....75.99 An assortment of cubed cheeses and crackers.</p> <p>Bacon-Wrapped Scallops.....175.99</p>
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Homemade Desserts

Chocolate Fountain	4.99
A fountain of rich chocolate with numerous dipping items to choose from. Dipping items include strawberries, pineapples, pretzel rods, cookies, Oreos, and much more. The 200.00 rental fee will be waived for groups of 120 people or more.	
Chocolate Mousse	4.99
Specialty Cheesecake	5.99
Tiramisu	5.50
Ladyfingers laced with Italian espresso and sandwiched between layers of sweet custard-like mascarpone.	
New-York Cheesecake	5.50
Cannoli	5.50
Ice Cream	2.99
Your choice of Vanilla or Spumoni	
Sheet Cakes	
Filled and decorated. Quarter sheets serve 16-20 people for \$48.99. Half sheets serve 32-40 people for \$65.99 Full Sheets serve 64-96 people for \$99.00. An additional fee for certain types of filling. Additional varieties upon request.	
Miniature Pastries	3.75 ea
Cheese cakes & Tiramisu.	

All outside desserts including wedding cakes must be pre-approved with Gino and are subject to mandatory .75 cents per person dessert fee.

Additional Hors D'Oeuvres and desserts are available upon request.

Check us out @ www.samsristorante.com 6/22

Sam's Ristorante Beverage Menu

Open Bar

Includes a full range of mixed drinks, wine, and beer.

	House Brands	Call Brands	Premium Brands
First hour, per person	8.50	9.50	10.75
Second hour, per person.....	7.25	7.75	8.95
Each additional hour, per person.....	6.00	6.75	7.95

House brands are considered our standard well pour. Call brands consist of Bacardi, V.O., Southern Comfort, Smirnoff, and Jack Daniels. Premium brands consist of Baileys, Belvedere, Courvoisier, Crown Royal, and Johnnie Walker Black Label.

Minimum Requirements / Set Up Charge

We will provide a bar and bartender(s) for your event if available for groups of 60 people or more. A 300.00 setup charge will be charged for less than 400.00 in sales. Excludes barrels and pitchers of beer and pop.

Cash Bar or Open Bar

Draft Beer, House Wines, & Pop (minimum of 100 guests).....	6.00 per person per hour
Quarter barrel of Beer (yields approximately 90 servings).....	235.00
Barrel of Beer (yields approximately 200 servings).....	335.00
House Champagne, per bottle.....	27.00
Non-Alcoholic Champagne, per bottle.....	22.00
House Wines, per bottle.....	27.00
A thermos of Coffee	13.00
Bowls of Punch (2 gallons, ~35 9oz servings).....	55.00
Mimosa Bowl (~45 6oz servings).....	99.00
Unlimited pop, per person (minimum of 125 guests, 3 hour limit @ bar).....	1.85
4 hours 2.25... 5 hours 2.75... All Night 3.25.	
Espresso Bar (Perfect For After Dinner; 1 reservoir of Lavazza Espresso Beans).....	125.00
*Pitcher of pop.....	7.99
*Pitcher of beer.....	13.99

*May not be available for certain parties. Ask for details.

Host Bar Packages

The following prices are per person costs.

Bronze Package17.99

Includes 3 hours consecutive hours of service. Including House Brand mixed drinks, House Wine by the Glass, Draft Beer, and Pop.

Silver Package20.99

Includes 3 hours consecutive hours of service. Including House Brand mixed drinks, House Wine by the Glass, Draft Beer, Champagne toast for your head table guests, Pop, and Fruit Punch.

Gold Package23.99

Includes 3 hours consecutive hours of service. Includes Call Brand mixed drinks, House Wines by the glass, Bottled Beer & Draft Beer, Champagne toast for your head table guests, Pop, and Fruit Punch

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Sam's Ristorante Buffet Dinner Banquet Menu

*The following buffet dinners are served by our servers, to your guests the first time through, at the buffet during the specified dinner time.

A coffee station will be available after dinner at the buffet table. Add pizza or Italian Sausage to any Buffet for \$2.50 additional per person.

Add \$2.50 per person to the following buffets for Friday & Saturday Functions

***PRIME RIB BUFFET.....28.00**

Slowly roasted Black Angus Prime Rib of Beef and choice of Chicken Parmigiana or add \$2.00 for Grilled Salmon served with a primavera sauce, Mostaccioli, Italian specialty salad, chef's vegetables, and garlic bread.

***ROMAN BUFFET.....24.00**

Bruschetta, Italian Beef, Italian specialty salad, Chicken Parmigiana or Chicken Tetrizzini, Baked Ziti or Mostaccioli with meatballs, and garlic bread.

***ITALIAN PASTA BUFFET.....23.00**

Chicken tetrizzini, baked ziti, mostaccioli with a Pomodoro sauce, tortellini Alla Panna or with a red sauce, Italian specialty salad, and garlic bread.

***ROASTED BUFFET.....23.00**

Roasted chicken, Italian roast beef, mostaccioli with our fresh meatless Pomodoro sauce, Italian specialty salad, chef's vegetables, and garlic bread.

***SICILIAN BUFFET.....21.00**

Tender roasted chicken seasoned to perfection, mostaccioli and meatballs, Italian specialty salad, and garlic bread.

Add \$2.00 per person to the following buffets for Friday & \$2.50 for Saturday Functions

***FAMILY STYLE PASTA BUFFET.....14.00**

Tortellini, mostaccioli, and spaghetti tossed with our fresh Pomodoro sauce and meatballs.

Also served with salad, bread, and coffee. **Upgrade to Italian specialty salad and garlic bread instead of the regular salad and bread for an additional 1.00 per person.**

The following buffets are not available for wedding receptions:

PASTA, PIZZA, & SALAD BUFFET...13.25

Mostaccioli, a variety of pizzas with an array of crusts and toppings to choose from, and our famous Italian specialty salad tossed in our homemade Italian vinaigrette dressing. This item is served a la carte and this selection does not include any beverages. **Add garlic bread for 1.00 more per person.**

PIZZA & SALAD BUFFET.....11.25

A variety of pizzas with an array of crusts and toppings to choose from, and our famous Italian specialty salad tossed in our homemade Italian vinaigrette dressing. This item is served a la carte and this selection does not include any beverages. **Add garlic bread for 1.00 more per person.**

Ask about specials for Schools, Sports Teams, & Children's groups as well as our Fundraising Opportunities for schools and clubs! www.samsristorante.com 06/22

Sam's Ristorante Sit Down Dinner Banquet Menu

Dinners include mixed salad greens with the host's choice of dressing, a mélange of vegetables, baked potato, bread and butter, and coffee.

Add \$2.50 per plate for all Friday, Saturday, & Sunday Functions

From The Butcher's Block

Prime Rib & Chicken.....37.00

Slow roasted prime rib of beef and chicken with brandy Dijon or Parmigiana sauce.

Filet Mignon.....43.00

The finest of cuts.

Petit Filet & Shrimp Scampi....43.00

The finest of center cuts and three jumbo shrimp scampi.

Roasted Rosemary Pork.....31.00

Tender roasted pork topped with a fresh mushroom sauce.

N.Y. Strip Steak.....Queen35.00

King39.00

Prime Rib of Beef.....36.00

Slow roasted prime rib of beef, seasoned to perfection. Served with a side of baked potato.

All our Steaks are certified by Black Angus. All steak selections will be prepared to one temperature only!! The temperature selection will be determined by the host.

Fresh Poultry

Chicken Bruschetta.....26.50

Chicken breasts topped with fresh tomato,

Chicken Portobello.....26.50

Chicken breasts topped with Portobello mushrooms spinach and sundried tomatoes, and mozzarella cheese.

Chicken Parmigiana.....26.50

Tender breasts of chicken topped with mozzarella and our fresh Pomodoro sauce.

Chicken Saltimbocca.....27.50

Chicken breasts topped with prosciutto, tomatoes, and mozzarella cheese in a sage white wine sauce.

Chicken Cacciatore.....26.50

Chicken breasts topped with black olives, green baked peppers, mushrooms, and onions in a fresh Homemade Pomodoro sauce.

***Baked Chicken.....23.50**

Bone-in chicken marinated in Italian seasonings and perfection. This selection can be chosen for groups of 100 or less.

Seafood

Salmon Primavera.....33.00

Wild-caught salmon along with a variety of seasonal vegetables served with a side potato.

Jumbo Fried Shrimp.....24.50

Jumbo shrimp fried golden brown and served with a tangy homemade cocktail sauce.

Grilled Salmon Filet.....33.00

Wild-caught salmon served with a cucumber dill sauce or a roasted red pepper sauce.

Stuffed Shrimp Prawns.....46.00

Jumbo shrimp prawns topped with seasoned crab.

***These selections may not available for wedding receptions. Ask Gino for details. 06/22**

Pasta

The following selections are served with mixed salad greens, bread and butter, and coffee.

Family Style Pasta.....Fri 16.00, Sat 16.50, Sun - Thurs 14.00

Ravioli, Spaghetti, and Mostaccioli are tossed with our fresh Pomodoro sauce and meatballs. Add 1.00 for Italian Specialty salad & garlic bread instead of the regular salad and regular bread. This selection is served buffet style. (All members of the party must have this selection.)

Stuffed Four Cheese Jumbo Ravioli.....24.00

Jumbo pasta shells with ricotta and mascarpone cheese and topped with fresh mozzarella cheese and our homemade Pomodoro sauce.

Pasta Primavera.....24.00

Fresh vegetables are served over mostaccioli pasta.

***Baked Lasagna.....21.50**

Lasagna noodles layered with ground beef, mozzarella cheese, and parmesan cheese. Topped with a hearty meat sauce. Served with garlic bread. Cheese lasagna is available upon request.

Children's Menu

FOR CHILDREN 10 AND UNDER

Chicken Tenders or Spaghetti and meatballs or pizza with one topping. One selection for the entire group of children. This entrée selection is served ala carte. 15.00

Pizza

***Pasta, Pizza, & Salad Buffet.....Fri 15.25, Sat 15.75, Sun – Thur 13.25**

Mostaccioli, a variety of pizzas with an array of crusts and toppings to choose from, and our famous Italian specialty salad tossed in our homemade Italian vinaigrette. This selection is served buffet style. All members of the party must have this selection. This entrée selection is served A la carte. Garlic bread may be added for an additional 1.00 per person.

***Pizza & Salad Buffet.....Fri 13.25, Sat 13.75, Sun – Thur 11.25**

Variety of pizzas with an array of crusts and toppings to choose from and our famous Italian specialty salad tossed in our homemade Italian vinaigrette dressing. All members of the party have this selection. This entrée selection is served a la carte. This selection is served buffet style. Garlic bread may be added for an additional 1.00 per person.

The following upgrades are available to enhance your dinner for a modest charge

Salad Upgrade2.95 Sorbet.....3.25

Choice of one of the following: Mescaline mix, Italian Specialty, or Baby spinach salad. Make a statement by adding lemon or berry sorbet to your dinner course selection.

Vegetable Upgrade.....3.25 Potato Upgrade.....3.25

Choice of one of the following: fresh asparagus, beans, or broccoli. Choice of one of the following: Roasted potatoes or green red potatoes.

Cup of Soup.....3.99 Pasta.....3.99

Served family-style.

At Sam's our commitment is to satisfy each request with quality and style. If you have a special request or menu in mind please discuss it with our banquet coordinator and Executive Chef. Sam's also follows the guidelines of the Dean Ornish and Chip programs. We would be delighted to specialize a menu for you. 06/22

Sam's Ristorante Banquet Hall & Convention Center

6075 E. Riverside Blvd. | Rockford, Illinois 61114 | (815) 877-2127

General Information

To ensure a successful event, Sam's Ristorante requests your cooperation in following these policies.

1. MENU SELECTION: Menu selections for functions must be submitted to the Banquet Office one month before the date of the function. To maximize the speed of service and eliminate pre-order confusion, a single entrée is strongly recommended for all functions, particularly for a group with over 150 guests. Should a second choice become essential, no more than two entries will be provided, and the following conditions must be met.

- a. A The exact number of each entrée must be reported to the Banquet Office at least five working days before the function as a "Final Count". If the function is scheduled on a Tuesday through Thursday then the deadline is 3 p.m. on Friday.
- b. The guest organizing the party must provide identification for each particular entrée in the form of color-coded place cards so that wait staff can properly serve without delay or intrusion.
- c. When two choices are offered, the exact number of each entrée must be prepared in advance. Therefore, the group will be charged for the Final Count plus any last-minute changes. Last-minute changes after the Final Count will incur a twenty percent up-charge to each additionally prepared entrée. We are happy to prepare any vegetarian or restricted diet meals with proper advance notice.

2. GUARANTEE: A guaranteed number of guests in attendance is required before 3 p.m. five working days before the function. **THIS NUMBER CAN NOT BE REDUCED ONCE MADE.** This is the amount Sam's will prepare, staff, and charge for. If attendance is greater than the final count, charges will be made for the additional number served with the previously described 20 percent up-charge. If no guarantee is received within five working days before the function, the banquet office will assume the "Final Count" is the initial number of people given on the original reservation order. The chef cannot guarantee identical meals for additional guests over the final count, therefore substitutions of available entrees may occur. Sam's buffet items are not all you can eat. In cases where a guaranteed minimum number of guests has been given, the final count must be equal to or greater than that number. General information is subject to change.

3. DEPOSIT/PAYMENT/CREDIT TERMS: A deposit of \$3.00 per guest or \$100.00, whichever is greater is required to hold the date of your event or a \$250.00 per room whichever is required. All payments received before the function will be considered a deposit. Deposits must be paid with cash or credit card. A five percent convenience fee will be applied if payment is made with a credit card. Deposits are applied to the final payment. Deposits are refundable for cancellations made no less than 9 months before the event. A refund is made providing we can rebook the entire banquet facility in full & will be issued after the date of the banquet. A twenty-five percent fee will be deducted from the deposit refunded. Payment is due and payable in one of two ways: 1. If the total value of the banquet is less than \$1,000.00 the payment is due after the function. 2. If the total value of the banquet is over \$1,000.00 the payment is due at the time the Final Count is received (five working days before the function). All outstanding balances after the conclusion of the event will be subject to a 3% penalty per month in addition to a 5% monthly interest charge until the payment, including interest, has been paid in full. All final payments must be made in either cash or credit card. **There is no convenience fee for the room as long as the final payment is made with the appropriate payment type (cash).**

4. PRICES: Prices are guaranteed 60 days before the function. All food and beverage are subject to a standard 20 percent gratuity and 9.75 percent sales tax on the total cost. All prices are subject to change due to market price fluctuations. Groups requesting State Exemptions must submit a copy of the Tax Exemption Certificate to Sam's Accounting Office before the function. If no Tax Exemption Certificate is presented before the event then appropriate sales tax will be charged. Holiday and holiday weekend events may be subject to weekend pricing. A 5% temporary price increase may be applied during inflationary periods.

5. PROHIBITED ITEMS: The Winnebago County Liquor Code Section 18 prohibits patrons from bringing their own alcoholic beverages onto a licensed property. Winnebago County Health Department expressly prohibits guests from bringing in food from a non-sanitation-certified kitchen. Illinois law prohibits the sale of alcoholic beverages to anyone under the age of 21 years. All patrons must possess legitimate proof of identification. Restaurant representatives will confiscate drinks and illegal identification from underage guests and those guests will be asked to leave. We reserve the right to refuse service to anyone who has over-indulged. In compliance with Winnebago County Health Department Regulations, unconsumed food will not be packaged for take-home purposes. Any tablecloths, chair covers, or sashes must be rented from Sam's. Any unauthorized outside tablecloths, chair covers, or sashes are subject to a \$1.50-\$4.50 charge per person and must be paid before the start of the function.

6. RESPONSIBILITY: Sam's does not permit the fixing of anything to the walls, floors, or ceilings of rooms with nails, staples, transparent or carpet tape, or any other substance unless written approval has been established before the function. The person and or patrons will accept responsibility for and agree to pay appropriate charges for any damages or theft to the linens, property, or equipment. The person hosting the function is ultimately responsible for any underage drinking. In the event Sam's incurs legal fees and costs in enforcing the terms of this agreement, the customer shall pay Sam's reasonable attorney fees and costs. Absolutely NO confetti allowed. A \$125.00 charge will be applied to any banquet leaving an excessive amount of garbage or mess.

7. ROOM GUARANTEE AND LIABILITY: Once a deposit has been made you are absolutely guaranteed a space for your function at Sam's. Sam's reserves the right to change scheduled room locations based on an increase or decrease from the original seating count given by the guest at the time of booking. Preferences for special rooms will be taken on a non-guaranteed basis, and will not be guaranteed until all final seating counts have been established. Sam's will only offer an absolute guarantee for any specific room(s) if a guest is paying in full before the function or meeting the minimum seating standard set for the specific room. This would eliminate the possibility of being moved based on a final seating count different from the minimum seating occupancy established by Sam's for that particular room. Any substitutions in room assignment shall constitute full performance under this agreement. Sam's will not be responsible if unable to fulfill the terms and conditions of this agreement due to reasons beyond its control, acts of God, etc.

8. MUSIC: All music, bands or DJs must stop performing at 11:45 pm (if pre-approved by Gino) for Saturday events, 10:45 pm all other nights unless a mutual agreement between SAMS and the host has been predetermined. Sam's Ristorante reserves the right to control or define the tolerance of music level.

06/22

Sam's Ristorante Banquet

Upgrades & Rentals 10/18

Heart-shaped or Standard archway.....60.00	White Chair or Gray Chair Covers.....4.00 p.c.
Wishing Well (for card envelopes).....50.00	Supply and set up your own` Chair
Combination of Arch Way & Wishing Well.....90.00	Covers and or Bows.....1.25 p.c.
Staging (risers for head table holds max 5 people per riser).....75.00	White Chair Covers & Bows.....5.99 p.c.
Included if food cost is over \$18.50 pre-tax per person & first party to book for the day.	Video Screen (96 inches).....50.00
Floral Center Pieces.....25.00	Television 42"70.00
White Linen Tablecloths.....12.00	Colored Up-lighting (4), all colors.....250.00 (Includes White Back Drop)
White Linen Napkins.....60 p.p.	White or Burgundy Curtain Back Drop.....75.00
Colored Linen Napkins.....60 p.p.	Mr & Mrs. Back Drop125.00
Ceremony Fee (only if used).....250.00	White Icicle lighting per table.....40.00
White Tablecloths & Napkins.....1.75 p.p.	HD Video Projector50.00
Included if food cost is over \$18.50 per person pre-tax.	(2) 12" Powered Bluetooth Loudspeakers (A great alternative to hiring a DJ!!!).....150.00
Late Night Fee (Keep the party going an extra hour till 1:00 AM).....400.00	

MILAN PACKAGE.....9.00

Fresh Fruit, Garden Veggie Display, Cheese & Crackers
Punch Station during cocktail hour.

CALABRESI PACKAGE.....13.00

Fresh Fruit, Garden Veggie Display, Cheese & Crackers, Bruschetta, Antipasto Display
Unlimited Pop for 3 hours
Champagne Toast

VENETIAN PACKAGE.....18.00

Fresh Fruit, Garden Veggie Display, Cheese & Crackers, Bruschetta, Antipasto Display
Unlimited Pop for 6 hours
Champagne Toast
Archway/Wishing Well
Floral Center Pieces
White Backdrop
Add \$3.00 for Chair Cover 06/22

Sam's Ristorante Banquet Luncheon Menu

AVAILABLE MONDAY-FRIDAY 11:00AM-3:00PM

All entrees include starch, vegetable, and mixed salad greens with the host's choice of dressing, bread, and butter, & coffee.

All beef selections are served at a medium temperature unless otherwise specified.

Rosemary Chicken \$21

Grilled chicken topped with mushrooms, pimentos, and a fresh rosemary wine sauce.

Chicken Portobello \$21

Grilled chicken topped with a fresh roasted red pepper and mushroom chardonnay sauce.

Baked Chicken \$20

Chicken marinated in Italian seasonings and baked to perfection. This selection can be chosen for groups of 100 or less.

Chicken Romano \$22

Grilled chicken breasts topped with a fresh artichoke and tomato marinade.

N.Y. Strip

Steak \$34

Certified black Angus beef marinated and cooked to perfection. Served with a baked potato.

Chicken Cordon Bleu \$29

Tender chicken breast stuffed with ricotta and ham, topped with a velvety cream sauce.

Filet Mignon \$40

Certified black Angus beef tenderloin grilled to perfection.

Lemon-Dill Chicken \$21

Grilled chicken topped with a light lemon-dill sauce.

Oven Roasted Loin of Pork \$29

Carved slices of pork seasoned with Dijon mustard and topped with hearty mushroom gravy.

Prime Rib \$31

Slowly roasted and seasoned to perfection.

Grilled Salmon \$29

Filet of wild salmon grilled to perfection and topped with either red pepper or balsamic glaze.

Sam's Ristorante Banquet Luncheon Menu

AVAILABLE SUNDAY-FRIDAY 11:00AM-3:00PM

Luncheon Buffets

Pizza & Salad Buffet \$11.25

A variety of pizzas with an array of crusts and toppings to choose from. Also served with our famous Italian specialty salad tossed in our special Italian vinaigrette. All members of the party must have this selection. This item is served a la carte.

Pasta, Pizza, and Salad Buffet \$13.25

A variety of pizzas with an array of crusts and toppings to choose from. Served with our famous Italian specialty salad tossed in our special Italian vinaigrette. Also served with mostaccioli. All members of the party must have this selection. This item is served a la carte.

Family Style Pasta \$14.00

Ravioli, spaghetti, and mostaccioli tossed with our fresh Pomodoro sauce and meatballs. Also served with our house salad, bread and butter, and coffee. All members of the party must have this selection. Upgrade to Specialty Salad & Garlic Bread for \$1.00 additional.

Homemade Sandwiches

All sandwiches are served with a side of roasted potato, & coffee.

Dante's Panino \$18

Fresh mozzarella, basil, roasted veggies, and layered on Italian bread.

Prime Rib Sandwich \$18

Slowly roasted prime rib of beef. Served on Italian bread.

Grilled Chicken Sandwich \$18

Grilled chicken topped with mozzarella cheese and served with a side of pepper and onion sauce. 6/22

Sam's Ristorante Banquet Luncheon Menu

AVAILABLE SUNDAY-FRIDAY 11:00AM-2:00PM

Italian Beef or Meatball Sandwich \$18

Piled on Italian bread and served with a side of grilled peppers and onions.

Specialty Salads

Served with bread and butter, & coffee.

Italian Specialty Salad \$17

Mixed greens tossed with sausage, egg, tomato, and vinaigrette.

Chicken Caesar Salad \$20.50

Romaine lettuce topped with seasoned grilled chicken or crispy chicken and tossed with homemade croutons and our own Caesar dressing with a touch of parmesan cheese.

Chicken Chef Salad \$20.50

Tossed salad greens topped with grilled chicken, green peppers, onions, green and black olives, mushrooms, tomatoes, mozzarella cheese, pepperoni, and pepperoni.

Spicy Chicken Spinach Salad \$23

Spinach & romaine lettuce with spicy grilled chicken breast, toasted almonds, and provolone.