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Where Values Make The Difference

MEMORANDUM **Planning and Development – PZ Memo No. 09-076**

DATE: JULY 24, 2009

TO: PLANNING AND ZONING COMMISSION

THRU: PATRICK MCDERMOTT, ASSISTANT CITY MANAGER
 JEFF KURTZ, ASSISTANT PLANNING & DEVELOPMENT DIRECTOR 
 KEVIN MAYO, ACTING PLANNING MANAGER 

FROM: JODIE M. NOVAK, MEP, SENIOR CITY PLANNER 

SUBJECT: UP09-0024 RED WHITE AND BREW

Request: Approval of a time extension for a Use Permit to sell liquor as permitted under a Series 12 Restaurant License for on-premise consumption indoors and within an outdoor patio at an existing restaurant within the Chandler Heights Marketplace commercial center

Location: 4850 South Gilbert Road, Building D at the northwest corner of Chandler Heights and Gilbert Roads

Applicant: Arizona Liquor Industry Consultants

RECOMMENDATION

The application requests approval of a time extension to sell liquor, as permitted under a Series 12 Restaurant License, for on-premise consumption indoors and within an outdoor patio. Staff, finding consistency with the General Plan and PAD zoning, recommends approval.

BACKGROUND

The restaurant is located at the northeast corner of the Chandler Heights Marketplace shopping center, which is anchored by a Bashas' grocery. The restaurant was granted a liquor Use Permit, Series 12 license, in February 2007 with no time limit. A Series 12 is considered a "restaurant license," which allows the on-site sale of beer, wine, and spirits for on-site consumption. Under a Series 12 license, the establishment derives at least forty (40) percent of its gross revenue from the sale of food. In June 2008, a separate liquor Use Permit was approved to allow for live

entertainment indoors and/or on the outside patio in conjunction with a Series 12 liquor license. This Use Permit included a one-year time limit condition.

The application requests approval of a liquor Use Permit with live entertainment without a time limit. The live entertainment is not changing from the previous approval which includes live jazz and blues music approximately 2 to 3 times per month indoors and/or on the outside patio. Music starts at approximately 6 p.m. typically during the week and possibly weekends. There will be no dancing, stages, DJ, or other live entertainment. The floor plan notates the locations where live entertainment can occur.

The restaurant's hours of operation are seven days a week from 11 a.m. to 10 p.m. The restaurant occupies all of Building D and is approximately 6,000 square feet in size. As previously approved, the interior dining area seats approximately 152 persons. The dining area is approximately 921 square feet with 90 seats. The interior bar area is approximately 859 square feet in size with 62 seats. The outdoor dining area seats approximately 44 persons and is approximately 970 square feet in size. The total seating capacity is approximately 196 seats. The application conveys there may be less seating now.

The outdoor patio is located on the restaurant's northeast side adjacent to a covered common pedestrian seating area. The outdoor dining area utilizes half of the existing outdoor patio area, which was intended for outdoor dining use. The patio is accessed from the restaurant's dining area. The patio is cordoned off with rail fencing. The patio does not affect the use of the common pedestrian area and provides appropriate passing space for pedestrians adjacent to the patio. The rest of the common pedestrian area remains unoccupied at this time.

Staff is of the opinion that the addition of live entertainment in conjunction with an existing Series 12 Restaurant License for liquor sales and service is compatible with the area. The music is proposed a few times a month. There are no residences abutting the site. There's a single-family residential subdivision directly east of the restaurant and the patio across Gilbert Road. Staff is not aware of any concerns over the past year or opposition to the current application request. Staff recommends keeping a previous condition that live entertainment on the outdoor patio shall not occur past 10 p.m.

PUBLIC / NEIGHBORHOOD NOTIFICATION

- The request was noticed in accordance with the requirements of the Chandler Zoning Code.
- The applicant's neighborhood meeting was held on July 30, 2009. Due to the staff report timing, a summary of the meeting will be given at the Planning Commission meeting.
- The Police Department has been informed of the application and has responded with no issues or concerns.

RECOMMENDED ACTION

Staff, upon finding consistency with the General Plan and PAD zoning, recommends approval of UP09-0024 RED WHITE AND BREW Use Permit, subject to the following conditions:

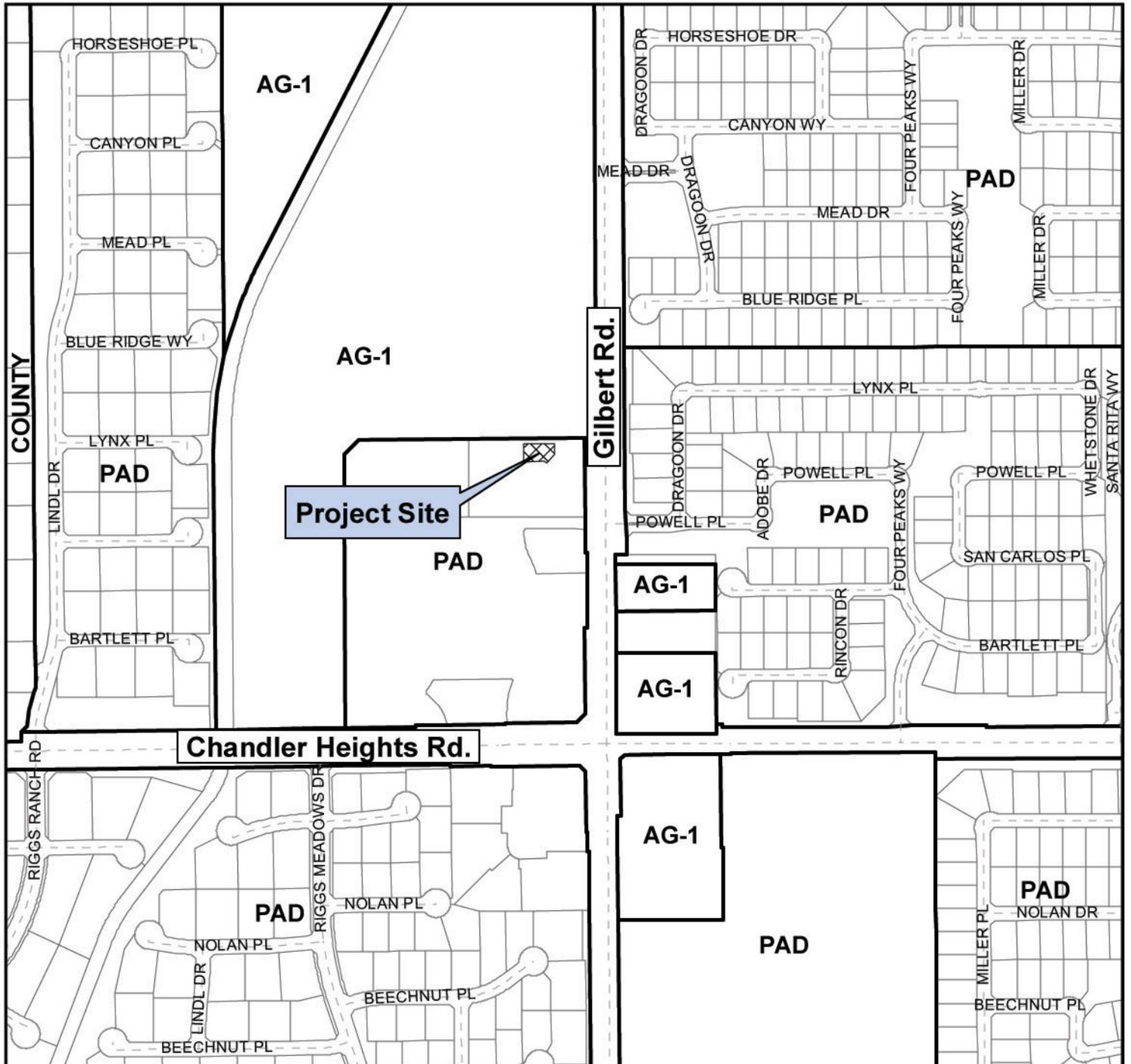
1. Expansion, modification, or relocation beyond the approved exhibits (Site Plan, Floor Plan, and Narrative) shall void the Use Permit and require new Use Permit re-application and approval.
2. Any substantial change in the floor plan to include such items as, but not limited to, additional bar serving area or additional entertainment related uses shall require re-application and approval of the Use Permit.
3. The Use Permit is non-transferable to other restaurant locations.
4. No noise shall be emitted so that it exceeds the general level of noise emitted by uses outside the premises of the business and as not to disturb adjacent businesses and residential areas.
5. No live entertainment/music on the outdoor dining patio area after 10 p.m.
6. The site and outdoor patio shall be maintained in a clean and orderly manner.

PROPOSED MOTION

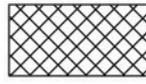
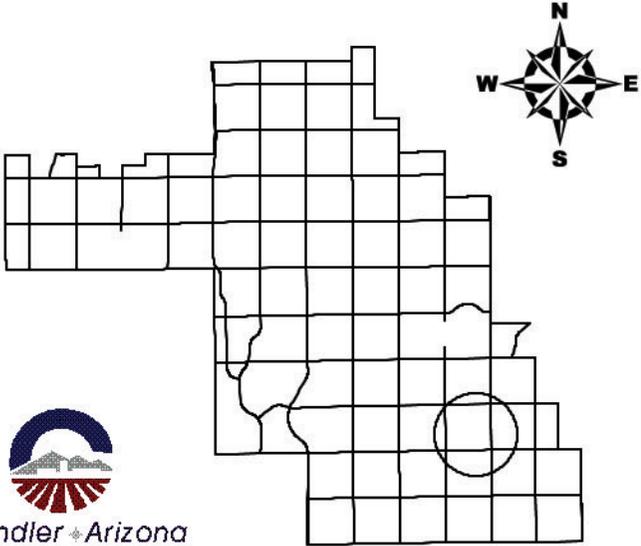
Motion to recommend approval of Use Permit UP09-0024 RED WHITE AND BREW, subject to the conditions recommended by Staff.

Attachments

1. Vicinity Maps
2. Narrative
3. Site Plan
4. Floor Plan
5. Menu



Vicinity Map



UP09-0024

**Red White and Brew
Liquor Use Permit**



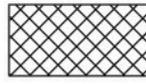
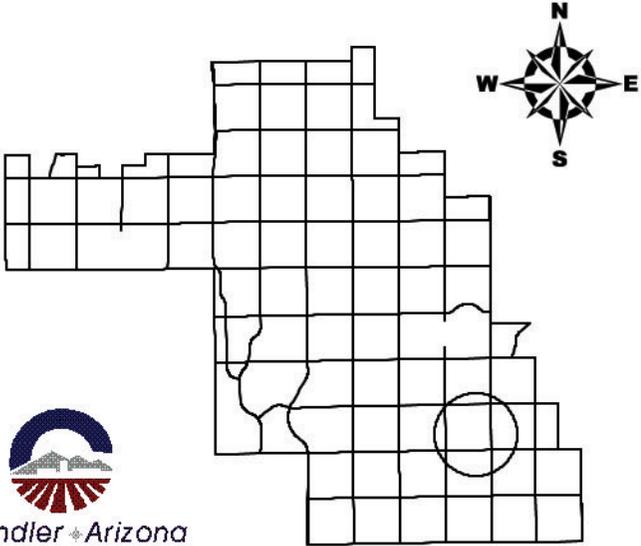


Gilbert Rd.

Chandler Heights Rd.

Project Site

Vicinity Map



UP09-0024

**Red White and Brew
Liquor Use Permit**



P O. Box 2502
Chandler, Arizona 85244
(480) 730-2675 Phone (480) 730-2676 Fax



ARIZONA LIQUOR
INDUSTRY CONSULTANTS

City of Chandler Planning and Development Department
Current Planning Division
215 E. Buffalo Street
Chandler, Arizona 85225

May 13, 2009

To Whom It May Concern:

We would like to respectfully request a permanent liquor use permit for a series 12 restaurant liquor license located at Red, White and Brew 4850 S. Gilbert Road in Chandler. It's a casual restaurant with an upscale menu that consists of pasta, seafood, pizza, chicken, salads and appetizers.

Red, White and Brew is located within the Chandler Heights Marketplace at the northwest corner of Gilbert Road and Chandler Heights Road building D suite 4.

Red, White and Brew is currently open 11am to 10pm, 7 days a week. Our restaurant is 6,177 square feet on the inside and will seat 145. Our patio is 975 square feet and will seat 40. We currently employ 60 full time people. The restaurant has 125 parking spaces that are shared with the attached building next door that is now vacant. We have live entertainment (blues singer or jazz band) 2 or 3 times a week and 2 speakers to amplify music. We have live entertainment on the patio but only until 10pm. We also have 6 televisions. Red, White and Brew has had no problems with any neighbors on the live entertainment or any other issues.

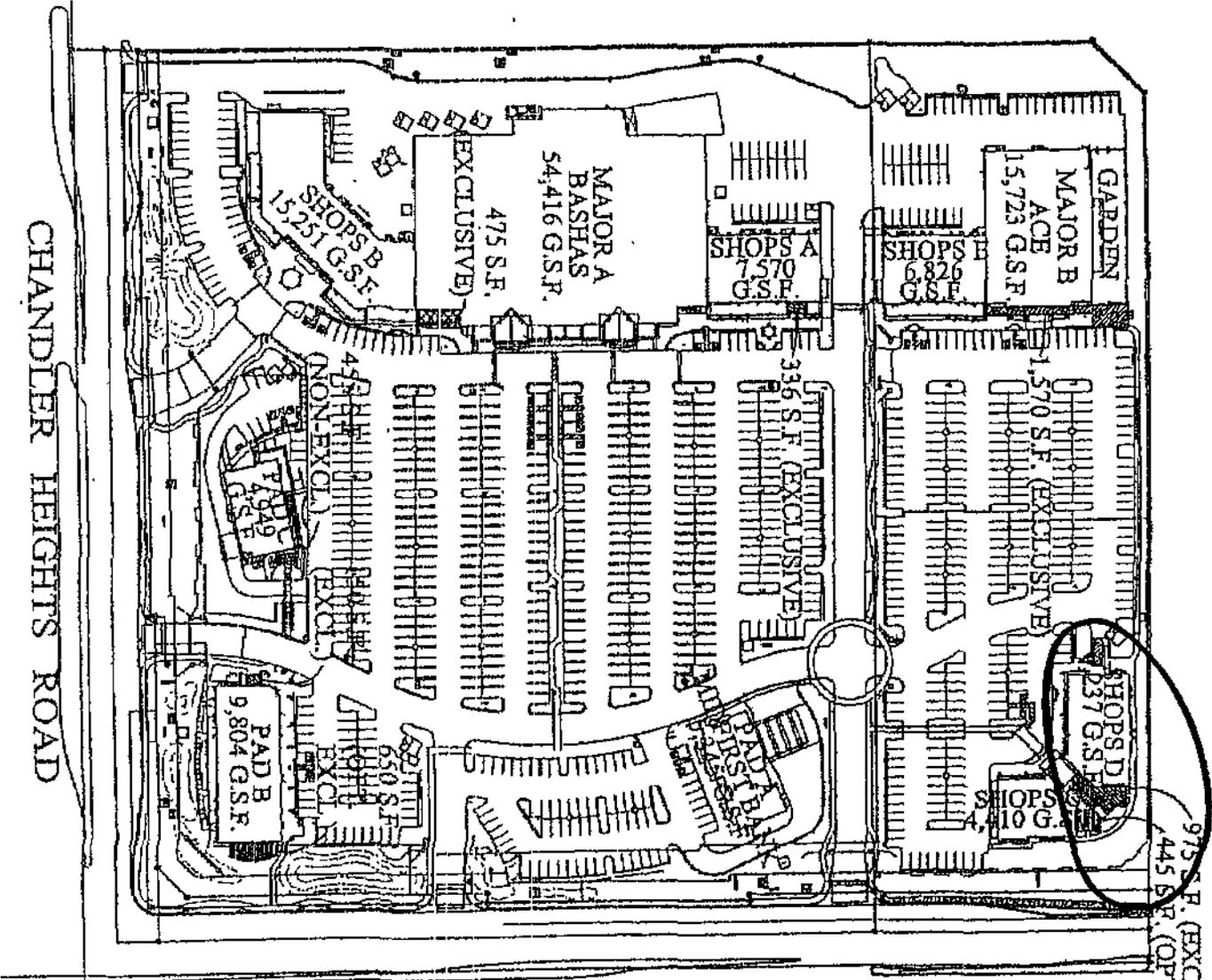
Please feel free to contact us if you have any questions.

Sincerely,

A large, stylized handwritten signature in black ink that reads "Amy Nations". The signature is written in a cursive style with a large loop at the end.

Amy Nations
AZ Liquor Industry Consultants

7 COR



975 S.F. (EXCLUSIVE)
445 S.F. (OPT. EXCLUSIVE)

GILBERT ROAD

CHANDLER HEIGHTS ROAD

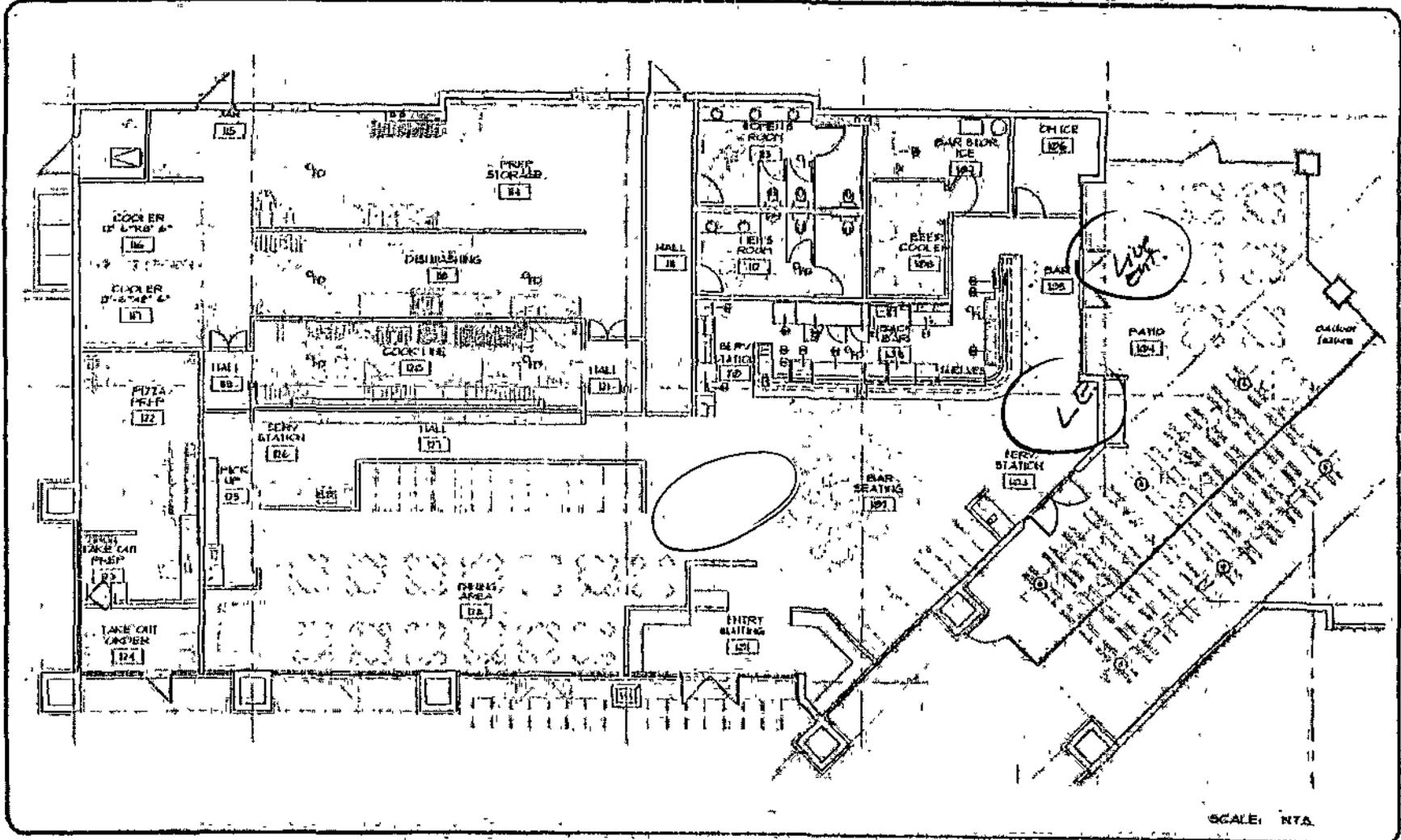


CHANDLER HEIGHTS MARKETPLACE
EXHIBIT 'M' - PATIO AREA

09.12.06

ONE EXIT APPROXIMATE AREAS

Floor plan



SCALE: N.T.S.

RED WHITE & BREW II
 4050 S. GILBERT ROAD
 CHANDLER, AZ

PROJECT NO. 06-05-12-01
 PROJECT MGR. H. HALL
 DRAWN BY. HPH
 CHECKED BY. PSARANTIS
 DATE ISSUED. 07.09.07



ARCHICOM-1
 Architecture & Interiors
 4040 N. CENTRAL AVENUE, SUITE 100
 PHOENIX, ARIZONA 85018
 (602) 278-4160
 (AZ 602) 278-4160
 www.Archicom1.com

BRICK OVEN PIZZA

PIZZA AVAILABLE IN INDIVIDUAL 10" OR LARGE SIZE 18"

New Yawka....

Traditional NY Style Cheese Pizza
\$10 ind. \$15 lg.

Dressed NY Pizza

our New Yawka with up to 4 toppings
\$13 ind. \$19 lg. extra toppings...\$.50 / \$1

Toppings: pepperoni, sausage, diced chicken, mushrooms, fresh peppers, red onions, roasted red peppers, spinach, tomato, bacon, artichoke hearts, green olives, fresh garlic, black olives, pineapple, hamburger

SIGNATURE PIZZA \$13 & \$19

Creamy Garlic with Chicken & Artichoke Hearts

grilled chicken in a roasted garlic cream sauce with quartered artichoke hearts

White Sauce with Spinach and Tomato

creamy ricotta sauce topped with garlic seasoned spinach and diced fresh tomato

Chicago

our homemade dough and sauce topped with Italian sausage, pepperoni, roasted peppers, mushrooms, bacon and red onions

Eggroomato

homemade dough and pizza sauce topped with lightly breaded eggplant, fresh garlic, diced fresh tomatoes, sliced mushrooms and mozzarella

BBQ Chicken

smokey BBQ sauce, fresh tomato, red onion, mozzarella and cheddar

Athenian

creamy ricotta sauce, fresh garlic seasoned spinach, kalamata olives, diced fresh tomatoes, feta and mozzarella

Portabella With 4 Cheeses

sliced marinated portabella mushrooms with mozzarella, romano, ricotta, gorgonzola and fresh garlic

Vegetable with Creamy Garlic Sauce

fresh tomato, sliced mushrooms, mixed peppers, garlic seasoned spinach, black olives and red onions in our creamy garlic sauce

Spartica

plum tomato sauce, capers, kalamata olives, sun-dried and artichoke hearts

Individual Grilled Pesto Pizza with Chicken

our pizza dough cooked over our char-broiler and then finished in the brick oven. Topped with basil pesto sauce, fresh tomato, diced chicken and mozzarella cheese \$13

INDIVIDUAL STUFFED

PIZZA ROLLS \$13

Sproccoli

fresh garlic seasoned spinach and broccoli with ricotta cheese, mozzarella and Romano cheeses rolled in our gourmet crust

Eggplant, Tomato & Shrooms Stromboli

lightly breaded eggplant, fresh tomato, sliced mushrooms, mozzarella and creamy garlic sauce wrapped in our homemade pizza crust

Meet the Meat

our homemade dough stuffed with sausage, pepperoni, bacon, mozzarella cheese and our homemade pizza sauce

Stuffed Meatball

perfectly seasoned sliced meatballs, pizza sauce and mozzarella stuffed in our delicious crust



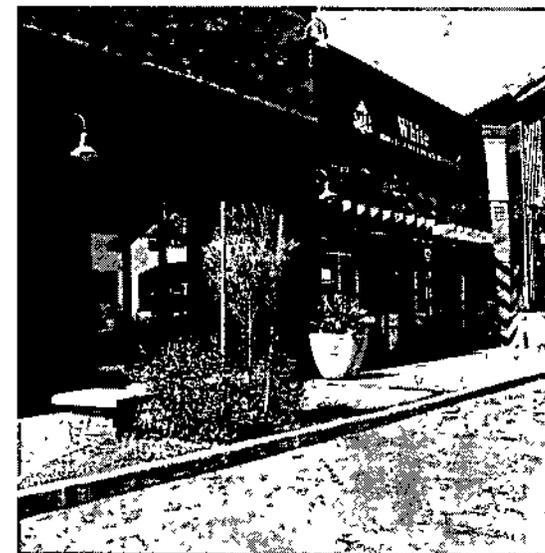
DINNER MENU

4850 S. GILBERT RD.

(Gilbert Rd and Chandler Heights)

480.305.6993

www.azrwb.com



APPETIZERS

Beer Battered Onion Rings

served with a spicy chipotle pepper dipping sauce \$8

Fresh Mozzarella, Tomato and Roasted Red Peppers

with fresh basil and balsamic vinaigrette \$8 50

Coconut Crusted Shrimp

served with a pineapple-jalapeno dipping sauce \$9

Soup du Jour \$3

Chicken & Cheese Empanadas

slightly spicy chicken and cheese empanadas served with a creamy Thai sweet chili salsa dip \$8

Big City Tequila Shrimp Cocktail

served with zesty tequila infused homemade cocktail sauce \$8

"Four-Alarm" Spicy Chicken Wings

w/ bleu cheese dressing (wimpy or BBQ wings also available) \$9

Toasted Jalapeno Ravioli

served with salsa ranch dipping sauce \$8

RWB Jumbo Lump Crabcakes

served with a spicy chipotle aioli \$9

Baked Homemade Onion Soup

baked in a crock with garlic crouton, mozzarella & romano cheese \$4

Mussels Vin Blanc

tender mussels sauteed in white wine, butter, garlic and lemon \$10 50

Chilled House Hickory Smoked Salmon Platter

house hickory smoked fresh salmon served with a side of dill cream sauce, sliced red onion, tomato and warm flatbread \$8 50

SALADS

ADD ONS Grilled & Chilled Chicken \$3 Cajun or Chilled Smoked

Salmon \$5 . Cheese \$ 50

Marinated Sliced Steak Salad*

fresh greens tossed with sliced roasted red peppers, diced tomato, and shredded asiago cheese, red onions and balsamic vinaigrette. Topped with a sliced marinated steak and crisp onion strings \$14

Mediterranean Salad

mixed greens with imported kalamata olives, tomatoes, red onions, cucumbers, fresh diced peppers, chunky feta cheese and citrus vinaigrette (anchovies on request) \$8 50

Gorgonzola Salad

mixed greens, crumbled gorgonzola cheese, fresh tomato, red onions and glazed walnuts with balsamic vinaigrette \$9

Caesar Salad

Creamy dressing, romaine, croutons and asiago cheese \$7 50

Chicken Cobb Salad

grilled and chilled sliced chicken breast, fresh tomato, sliced avocado, crumbled bacon, sliced egg and gorgonzola cheese with fresh mixed greens and choice of dressing \$11.50

No Meat Steakhouse Salad

thick wedge of iceberg lettuce dipped in creamy ranch dressing, sprinkled with crumbled gorgonzola cheese and garnished with red onion, croutons, olives and fresh tomato \$8 50

House Salad

mixed greens, tomato, shredded carrots, garlic croutons and sliced red onions (Choice of ranch, bleu cheese, honey mustard, thousand island, non-fat raspberry vinaigrette, golden italian or balsamic vinaigrette) \$6 50

Cajun Spiced Chicken Salad

hot cajun spiced chicken tossed with crisp greens, cheddar cheese, fresh tomato, black olives, green and red onion, tortilla ribbons and a creamy salsa ranch dressing on the side \$10

FROM THE OCEAN...

Unless served over pasta, entrees include your choice of baked potato, mashed potato, rice pilaf or fries. Add a side salad or soup du jour for \$2

Seafood Scampi

tender mussels, jumbo shrimp, littleneck clams and sea scallops sauteed in a garlic butter wine sauce over linguini \$19 50

Broiled Captains Seafood Platter

shrimp, sea scallops, and fillet of the day in light garlic butter \$18

Coconut Fried Shrimp

served with a pineapple & jalapeño dipping sauce \$16

Mussels Marinara

tender mussels sauteed in garlic, white wine and our homemade tomato sauce over linguini \$14 50

Shrimp RWB

jumbo shrimp sauteed in a fresh garlic and butter wine sauce crowned with fresh mushrooms and mozzarella over linguini \$16

Pan Seared Sea Scallops Oregonata over Linguini

fresh jumbo sea scallops baked in scampi sauce and topped with a zesty bread crumb mixture \$16

Shrimp Monaco

jumbo shrimp sauteed with fresh mushrooms in a lemon wine sauce. Served on a bed of garlic seasoned leaf spinach and crowned with a layer of mozzarella \$16

Fillet of Salmon

fresh salmon grilled and finished in the oven with honey mustard or pan sauteed with Cajun seasoning \$15

Bourbon Glazed Pecan Crusted Salmon with

Sweet Potato Raviolis in a Creole Mustard Sauce

Fresh fillet with homemade sweet potato raviolis and fresh spinach in a Creole mustard sauce \$16 50

CHICKEN

Unless served over pasta, entrees include your choice of baked potato, mashed potato, rice pilaf or fries. Add a side salad or soup du jour for \$2

Chicken RWB

boneless breast of chicken braised in a garlic butter wine sauce with sauteed mushrooms crowned with mozzarella cheese \$14 50

Chicken Cutlet Parmigiana

tender chicken breast lightly breaded, sauteed and covered with our tomato sauce and mozzarella cheese on a bed of linguini \$15

Grilled Chicken Oregonata

marinated and grilled chicken cutlets finished under the broiler with a sprinkling of bread crumbs and a touch of scampi sauce \$13

Chicken Marsala

tender chicken cutlets sauteed with marsala wine, fresh garlic, mushrooms and a touch of butter \$14 50

Cajun Breast of Chicken

pan-blackened boneless chicken breast \$13

Romano Crusted Chicken over Fettuccini

breast of chicken coated in our romano cheese crust with artichoke hearts, garlic, mushrooms and capers in a lemon wine sauce \$14 50

Pesto Chicken over Cheese Tortellini

Sliced grilled chicken breast tossed with pesto cream sauce and cheese tortellini with green onions and sun-dried tomatoes \$14 50

STEAKS and COMBOS

Unless served over pasta, entrees include your choice of baked potato, mashed potato, rice pilaf or fries. Add a side salad or soup du jour for \$2

Marinated 10 oz Flat Iron Steak*

tender marinated steak garnished with onion rings \$15

16 oz NY Strip Steak*

flame grilled with onion ring garnish \$18

Flame Broiled Top Sirloin Steak*

10 oz USDA choice top sirloin seasoned and flame-grilled to order Garnished with beer battered onion rings \$14

Beef and Reef*

tender 10 oz top sirloin steak paired with six jumbo shrimp in scampi sauce \$18 50

Top Sirloin Steak and Coconut Shrimp Combo*

choice 10 oz top sirloin paired with three jumbo coconut shrimp and a side of jalapeno-pineapple dipping sauce \$18

16 oz Olive Crusted Ribeye Steak*

Natural Choice ribeye encrusted with butter, romano and parmesan cheese, minced Spanish olives, capers and shallots. Served with garlic mashed potatoes and vegetables \$18 50

SANDWICHES

Served with choice of fries, soup du jour, or a side salad

Just A SIRLOIN Burger*

half pound fresh 100% ground sirloin burger on a grilled bun with lettuce, tomato and red onion \$8 50 (cheese or bacon \$ 50 addl)

Grilled Italian Sausage w/Peppers, Onions & Mozzarella

sliced Italian sausage, pan seared and served with our homemade tomato sauce on the side \$9

Spicy Black Bean Veggie Burger

spicy all vegetable burger topped with lettuce, sliced tomato, red onion, provolone cheese and chipotle mayonnaise \$9

Marinated Grilled Chicken

with roasted red peppers, fresh mozzarella and sliced tomatoes with a touch of pesto mayonnaise on the side \$9 50

Grilled Chicken Club

marinated breast of chicken with crisp bacon, lettuce, sliced tomato and mayonnaise on a grilled bun \$9 50

No Bones Buffalo Chicken Breast

lightly breaded and basted with our spicy wing sauce. Served with onion ring garnish and a side of bleu cheese dressing \$9 50

PASTA...

Penne Pasta With...

fresh mushrooms, sweet basil, garlic and fresh mozzarella with a touch of homemade plum tomato sauce. Your choice of: sliced Italian sausage \$13, sliced meatballs \$13, grilled chicken \$13, sauteed shrimp \$15, or fresh vegetables \$11

Spaghetti with Meatballs

we serve "linguini" with homemade sauce and three meatballs \$13

Fettuccini Alfredo With...

our classic alfredo cream sauce tossed with fettuccini and your choice of sliced Italian sausage \$15, sliced meatballs \$15, grilled chicken \$15 sauteed shrimp \$17, or fresh vegetables \$13

Stuffed Eggplant Florentine over Linguini

sliced eggplant stuffed with ricotta, garlic seasoned fresh spinach, mozzarella and romano cheese. Topped with our tomato sauce \$13

**Thoroughly cooking foods of animal origin reduces the risk of food borne illness. Those with certain health conditions may be at greater risk if these foods are consumed undercooked.*



APPETIZERS



Toasted Jalapeño Ravioli
breaded ravioli served with our homemade roasted
garlic & sun dried tomato dipping sauce \$8

Chicken and Cheese Empanadas
slightly spicy chicken and cheese empanadas
served with a creamy Thai sweet chili salsa dip \$8

Big City Tequila Shrimp Cocktail
JUMBO shrimp served with a tequila infused cocktail
sauce (traditional sauce also available) \$8

Fresh Mozzarella, Tomato and Roasted Red Peppers
with fresh basil and balsamic vinaigrette \$8.50

Beer Battered Onion Rings
with a spicy chipotle pepper dipping sauce \$8

Soup du Jour
please check our daily selections \$3

***Four-Alarm* Spicy Chicken Wings**
served with celery sticks and bleu cheese dressing
(wimpy or BBQ wings also available) \$9

Baked Homemade Onion Soup
baked in a crock with garlic croutons, mozzarella
and Romano Cheese \$4

SALADS

ADD ONS: grilled & chilled Cajun spiced or buffalo chicken \$3 smoked or Cajun spiced salmon \$5

Gorgonzola Salad
mixed greens, crumbled gorgonzola cheese, fresh
tomato, red onions and glazed walnuts with
balsamic vinaigrette \$9

Mediterranean Salad
mixed greens with imported kalamata olives
tomatoes, red onions, cucumbers, fresh diced
peppers, chunky Feta cheese and citrus vinaigrette
(anchovies on request) \$8.50

Chicken Cobb Salad
grilled and chilled sliced chicken breast, fresh
tomato, sliced avocado, crumbled bacon, sliced egg
and gorgonzola cheese with fresh mixed greens and
choice of dressing \$11.50

Chilled house-Smoked Salmon Platter
hickory smoked fresh salmon served with a side of
dill cream sauce, sliced red onion, tomato and warm
flatbread \$8.50

House Salad
mixed greens, tomato, carrots, croutons and sliced
red onions. Choice of ranch, bleu cheese, honey
mustard, thousand island, non-fat raspberry
vinaigrette, golden Italian or balsamic vinaigrette
\$6.50

Mannated Sliced Steak Salad*
fresh greens tossed with sliced roasted red peppers,
diced tomato, provolone cheese, red onions and
balsamic vinaigrette dressing Topped with a sliced
mannated steak and crisp fried onion strings \$14

Caesar Salad
\$7.50

No Meat Steakhouse Salad
thick wedge of iceberg lettuce dipped in creamy
Ranch dressing, sprinkled with crumbled gorgonzola
Cheese and garnished with red onion, croutons,
Olives and fresh tomato \$8.50

Soup of the Day with a side Salad \$6

Cajun Spiced Chicken Salad

Hot Cajun spiced chicken tossed with crisp greens, cheddar cheese, fresh tomato, black olives,
Green and red onion, tortilla ribbons and a creamy salsa ranch dressing on the side \$10

SANDWICHES

SERVED WITH YOUR CHOICE OF SOUP DU JOUR, FRIES, PASTA SALAD OR SIDE SALAD

Just A Burger*
half pound fresh 100% ground SIRLOIN burger on a
grilled bun with lettuce, tomato and sliced red onion
\$8.50 (cheese or bacon \$ 50 addl.)

Grilled Chicken Club
marinated breast of chicken with crisp bacon,
lettuce, sliced tomato and mayonnaise on a grilled
bun \$9.50

Spicy Black Bean Veggie Burger
spicy all vegetable burger topped with lettuce, sliced
tomato, red onion, provolone cheese and chipotle
mayonnaise on the side \$9

No Bones Buffalo Chicken Breast
lightly breaded and basted with our spicy homemade
wing sauce. Served with onion ring garnish and a
side of bleu cheese dressing \$9.50

Grilled Sliced Italian Sausage
zesty Italian sausage sauteed with sliced peppers,
onions, garlic and a touch of white wine then topped
with provolone cheese. Marinara sauce served on
the side \$9.00

Mannated Grilled Chicken
mannated in citrus juice, herbs, olive oil and garlic
with roasted red peppers, fresh mozzarella and
sliced tomatoes with a touch of pesto mayonnaise
on the side \$9.50

Crabcake Sandwich

Our zesty homemade lump crabmeat-cake on a grilled roll with leaf lettuce, sliced tomato and chipotle
mayonnaise on the side \$10



BRICK OVEN PIZZA

Cheezy New Yawka...Traditional NY Style Cheese Pizza \$10.00 ind \$15.00 lg

Dressed New Yawka....our New Yawka with your choice of up to 4 toppings \$13 ind \$19 lg
Toppings: pepperoni, sausage, chicken, mushrooms, fresh peppers, roasted peppers, red onions, garlic seasoned spinach, fresh tomato, bacon, artichoke hearts, fresh garlic, black olives, pineapple, Canadian bacon, jalapenos, eggplant, hamburger and anchovies

JUMBO EXTRA CHEESE OR PEPPERONI BRICK OVEN PIZZA SLICE \$6

SIGNATURE BRICK OVEN PIZZA \$13 AND \$19

Vegetable with Creamy Garlic Sauce
fresh tomato, sliced mushrooms, mixed peppers,
garlic seasoned spinach, black olives, tomato and
red onion

**Creamy Garlic with Chicken & Artichoke
Hearts**
grilled chicken in a roasted garlic cream sauce with
quartered marinated artichoke hearts

Spartica
plum tomatoes sauce, capers, garlic, kalamata
olives, sun-dried tomatoes and artichoke hearts
White Sauce with Spinach and Tomato
creamy ricotta sauce topped with garlic seasoned
spinach and diced fresh tomato

Athenian
creamy ricotta sauce, fresh garlic seasoned spinach,
kalamata olives, diced fresh tomatoes, feta and
mozzarella

Eggroomato
homemade dough and pizza sauce topped with
lightly breaded eggplant, fresh garlic, diced fresh
tomatoes, sliced mushrooms and mozzarella

Chicago
sweet Italian sausage, pepperoni, roasted peppers,
mushrooms, bacon and red onions
BBQ Chicken
BBQ sauce, tomato, red onion, mozzarella and
cheddar

PASTA

Chicken Cutlet Parmigiana
lightly breaded cutlets baked with our tomato sauce
and mozzarella cheese on a bed of linguini \$11.50

Mussels Marinara over Linguini
tender mussels sauteed in garlic, white wine and our
homemade tomato sauce over linguini \$12.50

Eggplant Parmigiana over Linguini
\$11.00

**Romano Crusted Breast of Chicken Over
Fettucini**
coated in our romano cheese crust with artichoke
hearts, garlic, mushrooms and capers in a light
lemon wine sauce \$11.50

Pesto Chicken over Cheese Tortellini
sliced chicken breast tossed with our homemade
pesto cream sauce and cheese tortellini. Sprinkled
with green onions and sun dried tomatoes \$11.50

Stuffed Eggplant Florentine over Linguini
sliced eggplant stuffed with ricotta, garlic seasoned
fresh spinach, mozzarella and romano cheese,
topped with homemade marinara sauce \$11.50

Spaghetti with Meatballs
we serve "linguini" with plenty of homemade sauce
and three meatballs \$10.00

Shrimp RWB over Linguini
jumbo shrimp sauteed in a fresh garlic and butter
wine sauce crowned with fresh mushrooms and
mozzarella over linguini \$13

Penne Pasta With....
fresh mushrooms, sweet basil, garlic and fresh
mozzarella with a touch of homemade plum tomato
sauce Your choice of: sliced Italian sausage
\$12....sliced meatballs \$12 .grilled chicken
\$12....sauteed shrimp \$13.50....or fresh vegetables
\$10.50

ENTREES

SERVED WITH YOUR CHOICE OF SOUP DU JOUR, FRIES, PASTA SALAD OR SIDE SALAD

Marinated 10 oz Flat Iron Steak *
tender marinated steak garnished with onion rings
\$12

Coconut Fried Shrimp
served with a pineapple & jalapeño dipping sauce
\$12.50

Fillet of Salmon
fresh salmon grilled and finished in the oven with
your choice of Cajun seasoning or honey mustard
glaze \$12.50

Shrimp Monaco
jumbo shrimp sauteed with fresh mushrooms in a
lemon wine sauce. Served on a bed of garlic
seasoned leaf spinach and crowned with a layer of
mozzarella \$12.50

Chicken RWB
boneless chicken breasts braised in a garlic butter
wine sauce with sauteed mushrooms and
mozzarella cheese \$11.50

**thoroughly cooking foods of animal origin reduces the risk of foodborne illness. Those with certain health conditions may be at greater risk if these foods are consumed undercooked. As a courtesy to our guests, we will cook meats as ordered however we recommend that they be ordered medium-well.