



Forks & Knives

Mushroom Rigatoni \$19

Rigatoni tossed in a rich cream sauce with mushrooms, spinach, and cherry tomatoes. Served with garlic bread.

Fettuccine Alfredo \$17

Creamy Alfredo tossed with fettuccine. Served with garlic bread. Add chicken \$6 | Add shrimp \$8.

Shrimp Linguine \$22

Shrimp, onion in rose sauce. Served with garlic bread.

Baked Mac & Cheese \$18

Bubbling cheese blend with panco-parmesan crumble. Served with garlic bread. Add chicken \$6 | Add shrimp \$8.

Veal Parmigiana \$22

Crispy breaded veal cutlet baked with marinara sauce and melted cheese, with linguine. Served with garlic bread

Dirty Jambalaya \$24

A spicy Cajun mix of shrimp, chicken, sausage, peppers, and onions tossed in tomato sauce. Served over dirty rice.

Shepherd's Pie \$20

Ground beef and lamb with peas, carrots, and onion, topped with mashed potatoes and melted cheese, Gravy on top. Served with garlic bread.

Bangers & Mash \$21

Beer-braised sausages over creamy mashed potatoes, topped with Guinness caramelized onions, peas, and gravy.

Yorkie Cup \$23

Giant Yorkshire pudding filled with shaved roast beef, onions, mushrooms, and red wine glaze. Served with mashed potatoes and vegetables.

Caribbean Jerk Half Chicken \$ 24

Island-style half chicken, jerk-marinated and roasted. Served with rice and Greek salad.

Liver, Bacon & Onions \$22

Pan-seared liver with bacon and onions, topped with rich gravy. Served with mashed potatoes and vegetables.

Salmon \$26

Grilled Atlantic salmon topped with lemon-pepper dill cream sauce. Served with rice and vegetables.

Ribeye Steak \$32

10 oz ribeye cooked to your liking, with onions, mushrooms, and red wine demi-glaze. Served with mashed potatoes and vegetables.

Dessert - \$10

Triple layer chocolate cake

Newyork cheese cake

Creme brulee

Bread pudding

