

## **A**ppetizers & Soup

Medium Hot Banana Peppers stuffed with Veal Sausage and Ricotta Cheese in a Pool of Marinara Sauce, topped with Mozzarella 10.50

Homemade Potato and Cheese Pierogies with Caramelized Onions and Sour Cream 6.50

Charred, Spicy Buffalo Wings – One Pound with Celery Sticks and Bleu Cheese Dipping Sauce 6.95

Beau's Famous Chicken Sausage with Creole Mustard Sauce (Gourmet Magazine, 1989) 8.50

Jumbo Shrimp with Cocktail Sauce 13.95

House Made Maryland Crab Cakes with Mustard Sauce 11.95

One Pound Cultured Mussels in Garlic Butter or Spicy Marinara 8.95

House Made Mozzarella Sticks with Marinara 6.50

Calamari Napolitana – Flour-dusted, Sautéed with Lemon, Garlic, Sweet Peppers, Scallion, Crushed Red Pepper and Sherry 9.95

\*Sesame Crusted Seared Rare Ahi Tuna, Asian Seaweed Salad, Szechuan Sauce and Wasabi Drizzle 13.50

Soup du Jour  
Cup 2.75 Bowl 4.75

Seasonal Soup  
Cup 3.25 Bowl 5.25

## **H**ouse Favorites

\*Sautéed Chicken Livers with Mushrooms and Onions over Garlic Smashed Potatoes 8.95

Chicken Marsala – Sautéed Chicken Breast on a Bed of Roasted Red Pepper Romano Polenta with a Wild Mushroom Marsala Sauce and an Herb Cream Drizzle 11.50

Italian Feast – Shrimp, Scallops, Artichokes, Calamari and Mussels tossed with Linguine 14.50

Baked Chicken Parmesan with Pasta 10.50

Scaloppine di Vitello, Sautéed Veal with Mushrooms, Artichokes, Capers, Tomatoes and Prosciutto in a Lemon Butter Sauce with Angel Hair Pasta 12.50

Ravioli Trio – Red Pepper and Smoked Mozzarella, Cremini Mushroom and Fontina Cheese, Goat Cheese and Black Pepper with Vodka Tomato Cream Sauce 9.95

Stir-Fry over Steamed Rice with Szechuan Sauce.  
Choose between Chicken 9.50, \*Steak or Shrimp 10.95

\*Omelette du Jour with Home Fries and Toast 7.95

All entrees served with House Salad and Dinner Roll

## **S**andwiches

Albacore Tuna Salad Sandwich on Sourdough Bread with Fruit 7.50

Reuben – Lean Corned Beef, Swiss and Sauerkraut with Fries 8.50

Open-faced Grilled Fresh Salmon BLT, Potato Latke, Panchetta, Watercress, Red Onion, Tomato with Jalapeño Dijon Aioli 11.50

\*Half Pound Angus Burger with Fries 7.95  
Burger Additions: Cheese, Mushrooms, Onions or Bacon .30 each

Turkey Reuben on Rye with Fruit 7.95

Pommery Chicken Salad made with Scallion, Water Chestnuts, and Roasted Red Peppers in a Pommery Mustard Sauce on a Croissant with Fruit 7.75

Smoked Salmon on Rye with Cream Cheese, Red Onion, Cucumber, Tomato, Greens, and Fresh Pepper Rings with Fruit 9.50

Broiled or Corn-Dusted Fresh Fish du Jour with Fries 10.95

\*Grilled Chicken Breast with Prosciutto, Roasted Red Pepper, Aged Provolone, Basil Aioli with Fries 8.95

Lean Turkey, Buffalo Mozzarella, Fire Roasted Tomatoes, Kalamata Olives and Shaved Onion on Rustic Rosemary Focaccia Bread with Fruit 8.50

Veggie Wrap – Asparagus, Eggplant, Artichokes, Tomato, Cucumber, Sweet Onion, Buffalo Mozzarella, Spinach, Carrot, Roasted Red Pepper Aioli with Fruit 8.50

## **A** la Carte

Lobster Smashed Potatoes 3.95

Garlic Smashed Potatoes 2.95

Grilled Asparagus 5.95

Pasta Alfredo or Pasta Marinara 2.95

Home Fries 2.95

Cajun or Pepper and Onion Home Fries 3.25

French Fries 1.95

Cottage Cheese 1.95

## **D**essert

Please ask about Today's Dessert Selections

Items and prices are subject to change without notice.

Carry-out available during regular restaurant hours.

\*Consuming raw or under cooked meats, poultry, seafood or eggs may pose an increased risk of foodborn illness



330-867-5218

# LUNCH MENU

Private Dining Areas  
for Business or Social Occasions

Located at the Hilton Akron/Fairlawn  
3180 West Market Street  
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## **S**alads

Slim and Trim – Half Pound Ground Angus Patty with Sliced Tomato, Cottage Cheese and Fresh Fruit 8.95

Fried Green Tomatoes on a Bed of Mixed Greens with Lump Crab, Rémooulade and Creole Tomato Glaze 13.95

Baby Bibb, Mesclun Greens with Poached Pears, Caramelized Pecans, Maytag Bleu Cheese and Citrus Vinaigrette 5.95

Wedge of Lettuce with Bacon Bits, Chopped Tomatoes, Egg, Danish Bleu Cheese with Sesame French 7.50

Mesclun Salad with Baby Greens, Sun-Dried Tomatoes, Fresh Mozzarella and Artichokes with Balsamic Vinaigrette 5.95

Fresh Arugula Salad with Tomatoes, Feta Cheese, Sweet Onion, Kalamata Olives and Cucumber, tossed in Olive Oil 5.95

Traditional Caesar Salad 5.95

Crisp Chinese Salad – Mesclun Greens, Grilled Chicken with Water Chestnuts, Fresh Veggies, Won Ton Chips, Mandarin Oranges, Fresh Pineapple and Asian Dressing 11.50

Spinach Salad with Creamy Garlic Romano Dressing, Fresh Mushrooms, Chopped Egg, Bacon Bits and Tomato 5.95

Grilled Salmon Niçoise Salad – Mixed Greens, Fresh Blanched Beans, Kalamata Olives, Tomatoes, Hard Boiled Egg, Julienne Peppers Potatoes and Anchovies with Niçoise Vinaigrette Dressing 13.95

Fruit Plate with Choice of Cottage Cheese, Yogurt or Sorbet 7.95

California Combo – Chicken and Tuna Salad, Cottage Cheese, Toast Points and Fruit 8.50

Grilled Eggplant, Artichokes, and Asparagus with Baby Greens, Hearts of Palm and Fresh Vegetables 7.50

Available Add-Ons for the Above Salads:

\*Chicken 5.50; \*Steak or \*Salmon 8.50;

\*Seared Scallops, Scampi or Tuna 9.50  
Bleu or Feta Cheese .95

## **G**rilled & Oven Roasted Entrees

\*Luncheon Filet or Strip with Home Fries, Sautéed Mushrooms 16.95

\*Grilled Pork Tenderloin with a Cream Sherry Ginger Sauce, Shiitake Mushrooms, Smoked Gouda Mashers and Vegetable Garnish 13.95

\*Grilled Chicken Breast Topped with Roasted Corn Salsa, Wok Sautéed Vegetables and Island Drizzle 11.50

\*Grilled Salmon with Sweet Potato, Pancetta and Roasted Corn Hash Finished with Tomato Fennel Beurre Blanc 12.95

\*Grilled Sea Bass with Lobster Smashed Potatoes, Chive Velouté and Grilled Asparagus 15.95

All Entrees served with Salad and Rolls

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\*These items may contain raw or undercooked ingredients\*