

Tuscany Grill

DINNER MENU

Served from 5-9pm

STARTERS

LUMP CRAB CAKES With a coconut curry sauce	16
BRUSCHETTA Fresh tomatoes, garlic, onions, basil with olive oil, served on crostini	10
CALAMARI With tangy marinara and aioli sauces	13
BRAISED MUSSELS AND CLAMS With tomatoes and lemon in a garlic white wine butter sauce	10
TUNA PICCATA Seared tuna, capers, garlic, butter in a white wine sauce, served with crostini	12
SPINACH AND ARTICHOKE DIP WITH GOAT CHEESE	10 14
Sautéed spinach, artichoke, parmesan, baked in a rich cream sauce served with crostini	
CHICKEN WINGS Deep fried and tossed in spicy buffalo sauce, with ranch dressing	9
BEEF TENDERLOIN KABOBS* Two kabobs grilled in a rosemary pepper glaze	13
WISCONSIN CHEESE CURDS Deep fried, with ranch dressing	9

BUILD YOUR OWN PIZZA 11

Sausage, pepperoni, prosciutto, bacon, chicken, anchovies, feta, fresh mozzarella

1.50 per topping

Peppers, pepperoncini, green or black olives, mushrooms, roasted garlic, spinach, sundried or fresh tomatoes, onions, extra cheese

1.00 per topping

SALADS

CAESAR SALAD Romaine, shaved parmesan, croutons tossed in our house made Caesar dressing	8
WEDGE SALAD Iceberg, smoked bacon, tomatoes, herbed croutons, with gorgonzola ranch dressing	10
HOUSE SALAD Mixed greens, cucumbers, cherry tomatoes, apples, walnuts, gorgonzola, with honey balsamic vinaigrette	9
MEDITERRANEAN SALAD Mixed greens, blackened tuna, black olives, cucumbers, pepperoncini, tomatoes, apples, red onions with a mediterranean dressing	15
SPINACH SALAD Sundried cranberries, pears, red onions, goat cheese, egg, caramelized walnuts with poppy seed dressing	8

SANDWICHES

TUSCAN CHICKEN WRAP Chicken breast with mozzarella, pesto, spinach, tomato, red onion, black olives	10
HAMBURGER* Tomato, lettuce and onions Add bacon or cheese 1.50	9
ITALIAN SAUSAGE HOAGIE Grilled Italian sausage with sautéed peppers, onions, mozzarella, covered in marinara	10
FRENCH DIP Prime rib, fried onions, mozzarella, served au jus on a hoagie roll	11

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

PASTA

*Includes house salad or soup
Add chicken 5, or beef tenderloin 10*

<p>PASTA CARBONARA Linguine tossed with bacon, parmesan cheese, egg</p>	14	<p>SEAFOOD LINGUINE Clams, mussels, jumbo shrimp with garlic wine cream sauce over linguine</p>	26
<p>PASTA PRIMAVERA Penne tossed with peppers, tomatoes, mushrooms, onions, in your choice of pesto alfredo, tomato or alfredo sauce</p>	16	<p>VODKA MARINARA Penne with clams, mussels, scallops, tossed in a vodka marinara cream sauce</p>	25
<p>CRAB MAC AND CHEESE Elbow noodles with cheddar cheese and crab, baked in a creamy alfredo sauce, topped with bread crumbs</p>	22	<p>CHICKEN PARMESAN With a rich tomato sauce, mozzarella, over linguini</p>	15
		<p>SPAGHETTI WITH MEATBALLS House made marinara sauce with meatballs</p>	15

HOUSE SPECIALTIES

*Includes a soup or a house salad, seasonal vegetable and choice of a signature side
(add \$2.50 for Potatoes Au Gratin or Saffron Risotto)*

<p>JUMBO SHRIMP AND SCALLOPS Three shrimp and two scallops with capers, garlic, basil, heirloom cherry tomatoes</p>	28	<p>PROSCIUTTO-WRAPPED PORK TENDERLOIN* Medallions with a creamy cognac pear sauce</p>	25
<p>GRILLED SALMON* With a lobster and shrimp cream sauce</p>	26	<p>RACK OF LAMB* Grilled, with a balsamic glaze</p>	32
<p>PAN SEARED WALLEYE With a lemon-caper cream sauce</p>	22	<p>TENDERLOIN WITH GRILLED SHRIMP* Seared beef tenderloin with a green peppercorn sauce, three grilled shrimp with a sweet chili sauce</p>	29
<p>PAELLA Shrimp, clams, mussels, fish, vegetables and rice with a saffron seasoning</p>	27	<p>GRILLED RIB EYE* With garlic parsley sauce</p>	28
<p>ROASTED HERB CHICKEN Half chicken, herb-crusted, with grilled lemon</p>	22	<p>STEAK FLORENTINE* Rib eye marinated in rosemary and balsamic vinegar</p>	28
<p>TUSCAN CHICKEN Chicken breast stuffed with tomatoes, walnuts, asparagus and smoked gouda, with a roasted garlic cream sauce</p>	24	<p>STEAK DIANE* Beef tenderloin medallions with capers and mushrooms, topped with a brandy red wine demi sauce</p>	27
<p>SEARED DUCK BREAST* With a pepper orange gastrique</p>	26	<p>GRILLED SIRLOIN* With mushrooms and onions sautéed in red wine</p>	25

SIGNATURE SIDES

Mashed Potatoes	2.99
Baked Potato	2.99
Roasted Red Potatoes	2.99
Potatoes Au Gratin	4.99
Tuscan Beans	2.99
Saffron Risotto	4.99

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