

# STARTERS

## BROCCOLI RABE & SAUSAGE EGG ROLL

Blend of sautéed broccoli rabe, sausage, garlic, mozzarella and pecorino romano cheese rolled in egg roll skins, deep fried and served with a spicy duck sauce 11

## FRENCH ONION SOUP

Caramelized onions simmered with Marsala wine and sweet onion broth topped with crostini and muenster cheese 7

## HALF RACK DRY RUBBED BABY BACK RIBS

Baby back ribs slow braised, dry rubbed and grilled with a light apricot glaze 12

## BUFFALO WINGS

Jumbo wings, deep fried and tossed with our buffalo sauce, bleu cheese, carrots and celery 14

## JAMESON WINGS

Jumbo wings, deep fried and tossed with our jameson sauce, served with carrots and celery 14

## FRIED ZUCCHINI STICKS

Freshly cut zucchini sticks deep fried and served with marinara sauce 11

## "PEPPERJACKS" FAMOUS STEAK TIPS

Blackened sirloin tips served with bleu cheese celery and carrots 15

## CRISPY MOZZARELLA STICKS

Jumbo mozzarella sticks wrapped in a spring roll, deep fried and served with marinara sauce 10

## THAI MUSSELS

Prince Edward mussels simmered with white wine, coconut milk, cilantro chili and garlic 15

## ZUPPA DI MUSSELLS

Sautéed Prince Edward mussels with roasted garlic, white wine and plum tomatoes in a sweet, medium or hot sauce 14

## GRILLED BABY OCTOPUS

Marinated baby octopus grilled and served over a small bed of arugula with lemons, olives and feta cheese 15

## FRESH BURRATA & TOMATO

### BRUSCHETTA

Crispy crostini toast topped with homemade fresh burrata cheese and tomato bruschetta, drizzled with a balsamic glaze reduction 12

## BAKED CLAMS OREGANATA

Eight little neck clams stuffed with oreganata bread crumbs, baked in the oven with a white wine lemon butter broth 12

## ASIAN CALAMARI

Tender calamari dredged in seasoned flour, deep fried and tossed in our asian sweet chili garlic sauce with sliced cherry peppers 15

## FRIED CALAMARI

Tender calamari dredged in flour, deep fried and served with sweet, medium or hot sauce 14

## CAJUN CALAMARI

Tender calamari dredged in our cajun flour deep fried and served with a pepperoncini dipping sauce 15

## JUMBO LUMP CRAB CAKE

Oversized jumbo lump crab cake encrusted with panko bread crumbs, served with a cucumber and pepperoncini dipping sauce 15

## SALADS

### CEASAR SALAD

Crispy romaine lettuce, homemade croutons and black olives tossed with our homemade Caesar dressing 12

### ARUGULA SALAD

Baby arugula, dried cranberries and sliced green apples, tossed in our house dressing and finished with crumbled gorgonzola cheese 14

### STRAWBERRY & RICOTTA SALATA SALAD

Fresh field greens tossed with walnuts, mandarin oranges and strawberries, finished with a fresh raspberry vinaigrette and sliced ricotta salata 14

## BURGERS AND SANDWICHES

### SIRLOIN BURGER

Ten ounce ground sirloin burger seasoned and grilled served with tomato, red onion and french fries 14

### JACKED UP STEAK WRAP

Blackened steak tips, sautéed mushrooms and onions, topped with pepperjack cheese in a toasted wrap 16

### THE LOCAL BURGER

Ten ounce ground sirloin and pulled pork blended together, smothered in bbq sauce, topped with chipotle mayo and served on a brioche roll with french fries 15

## CHICKEN

### LEMON CHICKEN WITH SCALLIONS

Boneless chicken breast dipped in egg, pan fried and simmered with white wine, lemon, butter and scallions 19

### CHICKEN PARMIGIANA

Breaded boneless chicken breast, pan fried, topped with marinara and mozzarella cheese and served over linguini 18

### BAVARIAN CHICKEN

Pretzel crusted chicken stuffed with aged cheddar cheese, oven baked and finished with a warm honey mustard sauce 21

### CHICKEN PARMIGIANA ALFREDO

Breaded chicken breast, pan fried and simmered in a savory alfredo sauce, topped with sliced mozzarella cheese and served over linguini 21

### CHICKEN MURPHY

Breaded chicken breast pan fried and simmered with sliced cherry peppers, onions and roasted potatoes in a marsala demi reduction 19

## PASTA

### LINGUINI WITH CLAMS

A dozen little neck clams sautéed with roasted garlic, white wine, parsley and basil, served over a bed of linguini 21

### RIGATONI BOLOGNESE

Rigatoni noodles tossed in a meaty bolognese sauce with a touch of cream 18

### PESTO ANGELOTTI WITH SAUSAGE & TOMATO

Sautéed sausage, tomato, roasted garlic and white wine in a demi reduction, tossed with pesto angelotti and finished with fried basil 23

### SHRIMP SCAMPI OREGANATA

Jumbo shrimp sautéed with roasted garlic, basil and white wine, served over linguini and topped with toasted bread crumbs 24

### SEAFOOD FRA DIAVOLO

Five ounce brazilian lobster tail, clams, mussels, shrimp and calamari sautéed in our sweet, medium or hot fra diavolo sauce, served over a bed of linguini 34

### LOBSTER RAVIOLI & SHRIMP IN A SHRIMP BISQUE

Fresh lobster ravioli topped with homemade shrimp bisque with three jumbo shrimp 26

### SOUTHWESTERN RIGATONI AND SHRIMP

Blackened jumbo shrimp sautéed with roasted peppers, peas, pecorino romano cheese served over rigatoni pasta 23

## CHOPS AND STEAKS

### PORK CHOP SICILIANO

Double cut center pork chop pan served with onions, pepperoncini peppers and oregano in a white wine demi reduction, and finished with toasted bread crumbs 23

### MADEIRA PORK CHOP

Double cut center pork chop pan seared, topped with prosciutto, fresh mozzarella cheese and simmered in a Madeira wine demi reduction 23

### BLACKENED SKIRT STEAK & SHRIMP WITH TOMATO BRUSCHETTA

Tender marinated skirt steak and three jumbo shrimp dusted with cajun spices, blackened and topped with fresh tomato bruschetta 31

### ONION GLAZED RACK OF LAMB

Full rack of lamb encrusted with an onion glaze, baked and finished with an onion demi glaze 34

### DRY RUBBED BABY BACK RIBS

Full rack of baby back ribs slowly braised then dry rubbed, grilled and finished with a light apricot glaze 24

### APRICOT GLAZED SHORT RIBS

Slowly braised beef short ribs dry rubbed then grilled and finished with an apricot glaze 26

### 16 OUNCE BLACK ANGUS RIB EYE

Seasoned and grilled to your liking 29

### GRILLED SKIRT STEAK WITH CHIMMI CHURRI

Marinated and grilled skirt steak served with a homemade chimichurri sauce 27

## FISH

### BLUEBERRY SALMON

Coriander, black peppercorn and sesame seed crusted salmon steak pan seared, baked and finished with a fresh blueberry glaze 23

### BLACKENED TUNA OVER BROCCOLI RABE

Fresh tuna steak dusted with cajun spices blackened on a cast iron skillet and served over sautéed broccoli rabe 24

### FILET OF SOLE OREGANATA

Two pieces of filet of sole topped with oreganata bread crumbs baked in a white wine lemon butter sauce 21

### "THE MANOR" MUSSELS FRA DIAVOLO

Sautéed farm raised mussels in a sweet, medium or hot fra diavolo sauce served over linguini 19

### FILET OF SOLE ROCKEFELLER

Filet of sole stuffed with a blend of sautéed spinach, bacon, onions and cheese finished with a light cream sauce 24

### BROILED SEAFOOD COMBO

Filet of sole, three shrimp, three scallops baked in a white wine lemon butter sauce 24

### SALMON DIJONNAISE

Salmon steak topped with Oreganata bread crumbs, baked and served over our dijonnaise sauce 23

## CHILDRENS MENU

### TWIN HAMBURGER SLIDERS

Served with French fries 11

### TWIN CHEESEBURGER SLIDERS

Served with French fries 12

### FRIED SHRIMP

Served with French fries 14

### GRILLED CHEESE

Served with French fries 8

### PENNE MARINARA

Served with marinara sauce or butter 8

### CHEESE RAVIOLI

Served with marinara sauce 10

### CHICKEN PARMIGIANA

Served with linguini 12

### MAC & CHEESE 9

### CHICKEN FINGERS

Served with french Fries 12

All of our products are from LOCAL Staten Island vendors.