

Starters

- Pretzel Grande** 16
Jumbo baked soft pretzel topped with shredded lettuce, Mexican string cheese, chorizo, onions, jalapeños and cheese sauce served with salsa and sour cream
- Fried Zucchini Sticks** 16
Deep fried served with marinara sauce
- Fresh Burrata & Tomato Bruschetta** 15
Crispy crostini topped with fresh burrata cheese and tomato bruschetta drizzled with balsamic glaze
- Steak Tips** 21
Blackened flank steak tips served with bleu cheese, celery and carrots
- Bacon Cheeseburger Sliders** 15
Three sirloin burgers topped with bacon and American cheese
- Broccoli Rabe & Sausage Egg Rolls** 13
Blend of sautéed broccoli rabe, sausage, garlic, mozzarella and pecorino romano cheese served with a spicy duck sauce
- Fried Mozzarella Wedges** 12
Sliced mozzarella breaded and fried served with marinara sauce
- Half Rack of Ribs** 14
Glazed with apricot sauce and dry rubbed
- Wings** 16
Jumbo wings deep fried and tossed with your choice of buffalo, Jameson or Asian sauce
- Boneless Wings** 16
Boneless wings deep fried and tossed with your choice of buffalo, Jameson barbeque or Asian sauce

Soup

- French Onion Soup** 8
Caramelized onions simmered with marsala wine and sweet onion broth topped with a crostini and mozzarella cheese
- Soup De Jour**
Cup 5 Crock 7 Bowl 9

Appetizers from the Sea

- Zuppa Di Mussels** 17
Sautéed Prince Edward mussels with roasted garlic, white wine and plum tomatoes in a sweet, medium or hot sauce
- Thai Mussels** 17
Prince Edward mussels simmered with white wine, coconut milk, cilantro chili and garlic
- Baked Clams Oreganata** 15
Eight little neck clams stuffed with oreganata bread crumbs with a white wine lemon butter broth
- Spicy Pot of Clams** 18
One dozen little neck clams simmered in a light spicy sauce with plum tomatoes
- Grilled Baby Octopus** 16
Marinated baby octopus grilled and served over a small bed of arugula with lemons, olives and feta cheese

Calamari

- Fried Calamari** 18
Tender calamari deep fried and served with sweet, medium or hot sauce
- Asian Calamari** 18
Tender calamari deep fried and tossed in our Asian sweet chili garlic sauce with sliced cherry peppers

Salads

Buffalo Skirt Steak Salad 25
Sliced skirt steak marinated and grilled served on a bed of baby arugula with artichoke hearts, red onions, celery and tomatoes topped with crumbled bleu cheese and served with buffalo bleu cheese dressing

Strawberry & Ricotta Salata Salad 16
Fresh field greens tossed with walnuts, mandarin oranges and strawberries finished with a fresh raspberry vinaigrette and sliced ricotta salata

Caesar Salad 13
Crispy romaine lettuce, croutons and black olives tossed with our Caesar dressing
Half Order 7

Arugula Salad 16
Baby arugula, dried cranberries and sliced green apples tossed in a balsamic roasted pepper dressing finished with crumbled gorgonzola cheese

Greek Salad 14
Romaine lettuce, Greek olives, red onions, cucumbers and feta cheese paired with lemon vinaigrette dressing

Chicken

French Onion Chicken 24
Sautéed boneless chicken simmered in a french onion demi reduction topped with mozzarella cheese and served over a crispy crostini

Chicken Murphy 25
Breaded chicken breast pan fried and simmered with sliced cherry peppers, onions and roasted potatoes in a marsala demi reduction

Chicken Parmigiana Alfredo 25
Breaded chicken breast pan fried and simmered in a savory alfredo sauce topped with mozzarella cheese and served over linguini

Chicken Parmigiana 24
Breaded boneless chicken breast pan fried topped with marinara and mozzarella cheese served over linguini

Lemon Chicken with Scallions 24
Boneless chicken breast dipped in egg pan fried and simmered with white wine, butter, lemon and scallions

Burgers and Sandwiches

Picasso Burger 17
Ten ounce ground sirloin seasoned and grilled topped with creamy brie cheese, a mushroom demi glaze and frizzled onions

Sirloin Burger 16
Ten ounce sirloin burger seasoned and grilled served with tomato and red onion
Your choice of cheese 17

"The Local" Burger 17
Ten ounce ground sirloin and pulled pork blended together smothered in bbq sauce topped with chipotle mayo

Jacked Up Steak Wrap 21
Blackened steak tips, sautéed mushrooms and onions topped with pepper jack cheese in a toasted wrap

Cheesesteak Sandwich 21
Twelve ounce grilled boneless shell steak topped with sautéed poblano peppers, onions and mozzarella cheese served open-faced on toasted Italian bread

All burgers and sandwiches are served with french fries and a pickle

Pasta

- Stuffed Rigatoni and Shrimp** 28
Jumbo rigatoni stuffed with cheese simmered in a savory vodka sauce topped with peas, prosciutto and shrimp or fried chicken cutlet
- Linguini with Clams** 26
A dozen little neck clams sautéed with roasted garlic, white wine, parsley and basil served over a bed of linguini
- Local Eggplant Rollatini** 23
Breaded eggplant stuffed with ricotta, mozzarella, provolone, roasted peppers and artichoke hearts topped with marinara and mozzarella served over linguini
- Eggplant Parmigiana Lasagna** 26
Layers of breaded eggplant, ricotta, mozzarella, locatelli cheese and marinara sauce served with a side of linguini
- Rigatoni Bolognese** 22
Rigatoni pasta tossed in a meaty bolognese sauce with a touch of cream

Reserved Signature Pork Chops

- Parmesan Crusted** 29
Panko breadcrumbs and locatelli cheese baked with spices served with homemade apple sauce
- Siciliano** 29
Covered with onions, pepperoncini peppers and oregano in a white wine demi reduction
- Murphy** 29
Simmered with sliced cherry peppers, onions and roasted potatoes in a marsala demi reduction
- Pecan Crusted** 29
Covered with pecans and simmered in a brandy maple sauce

Fish

- Stuffed Filet of Sole Piccata** 31
Eight ounce filet of sole stuffed with a blend of shrimp and scallops, baked and finished with a lemon piccata sauce
- Shrimp Scampi Oreganata** 28
Jumbo shrimp sautéed with roasted garlic, basil and white wine topped with toasted breadcrumbs served over linguini
- Honey Glazed Grilled Salmon** 28
Salmon seasoned and grilled finished with a honey ginger teriyaki reduction
- Salmon Dijonnaise** 28
Salmon topped with oreganata breadcrumbs baked and served over our dijonaise sauce
- Seafood Combo** 33
Three jumbo shrimp, filet of sole and dry scallops served with tartar sauce your choice of broiled or fried
- Blackened Tuna over Broccoli Rabe** 29
Fresh tuna steak dusted with Cajun spices, blackened on a cast iron skillet served over sautéed broccoli rabe
- Filet of Sole Oreganata** 27
Filet of sole topped with oreganata breadcrumbs baked in a white wine lemon butter sauce
- Jumbo Fried Herb Crusted Shrimp** 29
Six jumbo shrimp breaded with panko breadcrumbs and fresh herbs served with a Cajun cucumber dipping sauce
- Homemade Pot Roast**
- Boneless chuck braised with carrots, celery, potatoes and plum wine served over egg noodles* 26

From the Grill

Boneless Shell Steak 38

Twenty ounce black angus shell steak seasoned and grilled finished with a garlic demi reduction

Bordelaise Lamb Shank 31

Slowly braised lamb shank served over a wild mushroom risotto finished with an enriched bordelaise sauce

Glazed Dry Rubbed Baby Back Ribs 28

Full rack of baby back ribs slowly cooked with an apricot glaze served with french fries

Grilled Skirt Steak Chimichurri 34

Marinated and grilled skirt steak served with our chimichurri sauce

New York Strip Steak with Shrimp 39

Sixteen ounce New York strip steak seasoned and grilled topped with jumbo shrimp simmered in a savory garlic cream sauce

Black Angus Rib Eye 38

Sixteen ounce rib eye served with vegetable of the day and country mashed potatoes

Kid's Menu

Hamburger Sliders 11

Two sliders served with french fries

Cheeseburger Sliders 12

Two sliders topped with American cheese served with french fries

Chicken Fingers 11

Served with french fries

Grilled Cheese 10

Served with french fries

Mac & Cheese 10

Rigatoni pasta with melted cheese

Penne Marinara 9

Penne served with marinara sauce or butter

Chicken Parmigiana 16

Served over linguini

Thank you for choosing The Local
718-816-6366
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www.thelocalsi.com

Specialty Nights

Tuesday Prime Rib Night 28

Queen cut prime rib simmered in au jus with a complimentary glass of wine

Wednesday Lobster Night

Starting at only 26

Choose from a variety of our lobster specials

Thursday Pasta Night 27

Choose from our specialty fresh pasta menu
Soup and Salad included

Sunday Brunch 30

Bottomless Brunch 12-3pm