SCHEDULE.

at Salem

in the County of Essey

APPETIZERS

Fried Calamari

Served with sliced hot cherry peppers and tartar sauce \$12

Broccoli Rabe

Sauteéd in extra virgin olive oil with sliced cherry peppers and garlic \$9

Bruschetta

Toasted Italian bread topped with tomatoes, basil, extra virgin olive oil and a balsamic vinegar glaze \$11

Eggplant Tower

Breaded eggplant layered with prosciutto, spinach and ricotta cheese served in a pesto cream sauce \$12

Mussels Fradiavolo

Sautéed mussels in a fresh spicy tomato sauce \$12

Great Escape Antipasto

Grilled marinated baby eggplant, roasted red peppers, zucchini, sundried tomatoes, artichokes, fresh mozzarella, kalamata olives and prosciutto \$12

Involtini Di Prosciutto and asparagus

Asparagus, roasted red peppers and smoked gouda wrapped with prosciutto and topped with balsamic reduction \$11

SALADS

Caesar Salad \$10

Caprese Salad

Plum tomato, fresh mozzarella cheese, basil, extra virgin olive oil with balsamic vinegar glaze \$11

House Salad

Mixed greens, red onion, cucumber, black olive and cherry tomato with balsamic vinaigrette topped with parmesan cheese \$10

Tri-color salad

Fresh arugula, roasted red peppers and parmesan cheese tossed with extra virgin olive oil and lemon \$10

Side Salad \$7

SOUP OF THE DAY

Market Price

Please notify your server prior to ordering if you or anyone in your party has food allergies.

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PASTA

Al Capone

Sautéed Italian sausage and broccoli rabe with sliced hot cherry peppers tossed in a garlic and olive oil sauce with homemade fussili pasta \$22

Eggplant Pomodoro

Sautéed eggplant, black olives, fresh plum tomatoes, capers, onions and smoked gouda cheese tossed with homemade fussili pasta in a white wine sauce \$21

Lobster and Shrimp Pomodoro

Homemade fussili pasta, tossed with lobster meat and shrimp, served in a freshly made tomato sauce with parmes an cheese \$23

Lobster Ravioli

Homemade lobster ravioli in an asparagus cream sauce \$22

Scarface

Sautéed shrimp and fresh tomatoes in a garlic white wine sauce tossed with homemade linguini \$23

Pappardelle Mare E Monti (Sea and Mountain)

Scallops, shrimp, roasted shallots and cherry tomatoes in a mushroom reduction sauce tossed with homemade pappardelle pasta \$23

Genovese

Scallops in a pesto cream sauce with homemade pappardelle pasta \$22

Pasta Primavera

Homemade linguini tossed with sautéed zucchini, summer squash, asparagus, red peppers, carrots and baby spinach with your choice of white wine or cream sauce \$20

FROM THE GRILL

Black Angus steak tips

Marinated black angus steak tips served with broccoli rabe, roasted red pappers and roasted potatoes \$22

Pork Chop

Grilled pork chop in a rosemary port wine sauce paired with our Involtini appetizer and roasted potatoes \$25

Mafia steak

16 oz Sirloin smothered in a cranberry port wine sauce with asparagus and roasted potatoes \$35

The Fed

Herb Dijon mustard marinated lamb, finished in a mushroom port wine reduction with broccoli rabe and roasted potatoes \$28

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VEAL

Veal Tower

Grilled veal scaloppini layered with broccoli rabe, roasted red peppers and smoked gouda cheese served with roasted potatoes \$22

Valdostana

Breaded veal scaloppini layered with baby spinach, onions, mushrooms, prosciutto and mozzarella cheese in a port wine reduction sauce with roasted potatoes \$24

Veal Mare E Monte (Sea and Mountain)

Scallops, pan seared veal scaloppini, shrimp, mushrooms, cherry tomatoes and asparagus served with roasted potatoes \$25

Portafoglio

Grilled marinated veal folded with prosciutto, spinach, roasted red peppers and smoked gouda topped with a marsala wine reduction sauce served with roasted potatoes \$23

Siciliano

Breaded veal scaloppini and eggplant with tomato sauce, mozzarella cheese and asparagus served with roasted potatoes \$21

CHICKEN

Jack Bauer

Grilled chicken breast with spinach, prosciutto, roasted red pepper and mozzarella cheese in a lemon cream sauce served with roasted potatoes \$23

Lemon Chicken

Pan seared chicken breast with artichoke hearts and fresh mushrooms in a lemon white wine sauce served with roasted potatoes \$22

Alcatraz

Breaded chicken breast with shrimp and asparagus in a creamy Dijon mustard sauce served with roasted potatoes \$22

Lock-Up

Breaded chicken breast layered with ricotta cheese, spinach and prosciutto in a roasted shallot, mushroom and cherry tomato white wine sauce served with roasted potatoes \$22

Calabrese

Pan seared chicken medallions and sweet Italian sausage with roasted red peppers in a marsala wine demi glaze served with roasted potatoes \$21

Grilled Chicken

Grilled and marinated chicken breast layered with fresh mozzarella cheese and diced tomatoes, topped with a balsamic vinegar reduction served with roasted potatoes and asparagus \$21

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SEAFOOD

Al Pacino

Pan seared jumbo scallops in a baby spinach, parmesan cheese and Dijon mustard risotto \$25

CIA and KGB

Atlantic salmon, scallops, sundried tomatoes and baby spinach served in a Dijon mustard cream sauce with roasted potatoes \$25

Sinatra

Baked haddock topped with herb foccacia bread crumbs and lemon capper white wine sauce served with aspargus and roasted potatoes \$25

Fisherman Risotto

Arborio rice cooked in a light tomato sauce with scallops, shrimp, arugula and parmesan cheese \$24

Mafioso

Sautéed shrimp, scallops, mussels, clams, calamari and haddock in a spicy tomato sauce served with garlic bread \$30

Mediterranean

Fried haddock, shrimp, scallops and calamari served with tanter sauce and a small arugula salad \$25

BEVERAGES

Coke, Diet Coke, Sprite, Ginger Ale, Orange, Nestea Icetea, Bottled water, Mineral water

DESSERT

Ask about our daily dessert offerings.

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MARTINIS AND SPECIALTY DRINKS

Metro Miranda

Raspberry Vodka, Blue Curacao, Cranberry Juice and Lime Juice

Solitary Refinement

Vodka, Chambord, Pineapple Juice and a Splash of Grand Marnier

Orange Jumpsuit

Orange Vodka, Grand Marnier, Lemon Juice and a Splash of Orange Juice

Teguila Cellmate

Gold Tequila, Cointreau and a Splash of Cranberry Juice

The Line-Up

Amaretto, Apple Pucker and Cranberry Juice

The Commuted Sentence

Blueberry Vodka, Chambord and Cranberry Juice

Subpoena Cosmo

Citrus Vodka, Cointreau, Lime Juice and a Splash of Cranberry Juice

Pineapple Upside Down

Vanilla Vodka, Malibu and a Splash of Pineapple Juice

Blueberry Pomegranate

Blueberry Vodka, Pama Pomegranate Liqueur, Triple Sec and Cranberry Juice

Chocolate Raz Martini

Raspberry Chocolate Vodka, Godiva Chocolate Liquer and Chambord

Key Lime Pie

Vanilla Vodka, Midori, Lime Juice and a Splash of Milk

Mexican Chocolate Martini

Chocolate Vodka, Godiva Chocolate Liquer, Kahlua and Cinnamon Schnapps

Blueberry Martini

Blueberry Vodka, Chambord and a Splash of Lime Juice

Sweet Gin Martini

Gin, Simple Syrup and a Splash of Lime Juice

Bacardi Cocktail

Bacardi Rum, Lime Juice, Simple Syrup and Grenadine

Linchburg Lemonade

Jack Daniels, Triple Sec, Sour Mix and Sprite

Lemon Meringue Martini

Light Rum, Lemoncello, Orange Juice and Lemon Juice

Hot & Dirty

Gin or Vodka, Vermouth and Jalapeño Juice

Razzlemoncello

Raspberry Vodka, Lemoncello, Chambord and Simple Syrup

BEERS

BOTTLE

Budweiser, Bud Light, Peroni, Corona, Heineken, Amstel Light Michelob Ultra, Narragansett, Sierra Nevada, O'Douls, Coors Light

DRAFT

Ipswich Ale, Sam Adams Lager, Sam Adams Seasonal, Blue Moon Blue Moon Seasonal, Guiness, Miller Lite, Smutty Nose IPA

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WINE SELECTIONS

| WINE SEEBOTIONS | | |
|---|-------|--------|
| WHITE | GLASS | BOTTLE |
| Stella Pinot Grigio 2008 Italy | 7 | 26 |
| Classic citrus notes, light body easy on the palate | | |
| Managar Dinat Cais 2000 Mantanay California | 0 | 2.4 |
| Morgan Pinot Gris 2008 Monterey California More stone fruit flavors than citrus, and a more rounded finish | 9 | 34 |
| | | 2 1.62 |
| Santa Isabell Chardonnay-Vioginer 2009 Argentina 85% Chardonnay/ 15% Viognier blend offering white floral notes, | 7 | 26 |
| pear and apple flavors | | |
| Hayman & Hill Chardonnay California | 9 | 34 |
| Soothing tropical fruit with subtle bursts of mineral weave | | |
| through the palate | | |
| Groth Sauvignon Blanc 2009, Napa Valley California | 8 | 30 |
| Rich sauvignon blanc fruit with tropical flavors in the finish | | |
| Kim Crawford Sauvignon Blanc | 10 | 38 |
| Delightful hints of tropical fruits are accented by aromas of citrus | | |
| Kuhl Riesling 2008, Germany | 8 | 30 |
| Floral with peach and apricot notes, slightly sweet finish | | |
| Pouilly-Fuisse Luis Latour 2008 Macon France | | 32 |
| Elegant white burgundy with floral notes and dry finish | | 32 |
| Conundrum 2000 Cavinus Vineyands | | 26 |
| Conundrum 2009 Caymus Vineyards California's best known white blend. Predominant Chardonnay | | 36 |
| sauvignon blanc and Semillon with Muscat and Riesling | | |
| Morgan Chardonnay | | 60 |
| Rich oaky chardonnay with apple and pear flavors, with a rich mid-palate offset of lively acidity | | |
| interparate of fivery actualty | | |
| SPARKLING WHITE | | |
| Trocdero Brut, NV France | 8 | 30 |
| Zerdetto Prosecco NV Italy | 9 | 34 |
| Champagne Drappier Brut NV Urvill France | | 55 |
| Bollinger Brut Cuvee | | 110 |
| Coastal Ridge White Zinfandel | 7 | 26 |
| Strawberry and raspberry fill the palate and finish soft in this | | 20 |
| traditional of Grenache and tempranillo | | |
| | | |

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WINE SELECTIONS

| , | | |
|--|-------|--------|
| RED | GLASS | BOTTLE |
| Stella Montepulciano Medium body, dark fruits, bright mild finish | 7 | 26 |
| M M D M M M M M M M | • | 0.0 |
| Mark West Pinot Noir 2008 | 8 | 30 |
| From sustainably farmed grapes this wine exhibits hints of raspberries, strawberries with a rounded finish | | 11.00 |
| Alamas Malhaa 2006 Angantina | 0 | 30 |
| Alamos Malbec 2006 Argentina Intense with aromas of pepper and red ripe fruit; nice easy finish | 8 | 30 |
| Chateau Gobert Bordeaux 2008 (Merlot & Cabernet) Plush and silky with medium tannins | | 25 |
| Constant Callana Cabanash Causianan 2000 California | 7 | 0.0 |
| Grayson Cellars Cabernet Sauvignon 2009 California Dark and brooding with ripe plum fruits | 7 | 26 |
| Silver Palm Cabernet Sauvignon California | | 36 |
| Classic notes of cassis, medium body good length, soft grip on the finish | | 30 |
| Black Stone Merlot | 8 | 3Ø |
| Rich fruit aromas, supple oak characteristic's and soft tannins with a smooth finish | ŭ | 30 |
| | | 0.0 |
| Peachy Canyon Incredible Red | | 30 |
| Exhibits red and dark fruits on the nose, medium to full bodied, hint of pepper soft grip on finish | | |
| Healdsburg Ranches Zinfandel 2009 Sonoma California | 8 | 30 |
| Spicy with good length, a touch of pepper, medium grip on the finish | | |
| O Un China 2007 Couth Foot Australia | 0 | 2.4 |
| 2 Up Shiraz 2007 South East Australia Made in Mclaren Vale from ripe grapes that lend an elegance and complexity | 9 | 34 |
| Jordan Cabernet Sauvignon 2006 | | 85 |
| One of California's esteemed estates. Classic black currant, rich mouth feel, some earthiness, modest grip on finish | | 83 |
| Caymus Cabernet Sauvignon | | 95 |
| Hallmark of one of Napa's most famous wineries. Full bodied, | | 93 |
| rich mouth feel, touch of vanilla and leather with just enough oak to round it nicely | | |
| | | |