

Pasta

served with side salad & garlic bread

PASTA MARINARA

your choice of rigatoni, spaghetti or fettucine
\$14
add MEATBALL +\$3 add SAUSAGE +\$3

RIGATONI VODKA with SAUSAGE

creamy vodka sauce with spinach, sun-dried tomatoes & italian sausage
\$18

GNOCCHI PESTO

potato stuffed pasta sauteed in a pesto cream sauce with julienne chicken & sun-dried tomato
\$20

LASAGNA

seasoned beef, ricotta, mozzarella, parmesan & marinara piled high
\$21

VOODOO PASTA

bell peppers & blackened chicken sauteed in a cajun cream sauce tossed with rigatoni
\$20

CASA PASTA

jumbo shrimp, julienne chicken & jumbo lump crab meat sauteed in a rose sauce tossed with fettucine
\$30

SHORT RIB BOLGONESE

hearty beef short rib meat sauce tossed with fettucine
\$22

CHICKEN PARMESAN

marinara, melted mozzarella, spaghetti
\$20

Wine

By The Bottle

WHITE

| | |
|---|------|
| MUMM NAPA BRUT napa valley, ca | \$60 |
| PINOT GRIGIO, TORRESELLA veneto, italy | \$32 |
| PINOT GRIGIO, CA MONTINI trevinto, italy | \$40 |
| SAUVIGNON BLANC, NOBILO marlborough, new zealand | \$35 |
| SAUVIGNON BLANC, KIM CRAWFORD marlborough, new zealand | \$45 |
| SAUVIGNON BLANC, MATUA marlborough, ca | \$44 |
| SAUVIGNON BLANC, ST SUPERY napa valley, ca | \$50 |
| CHARDONNAY, PATZ & HALL russian river valley, ca | \$88 |
| CHARDONNAY, SONOMA CUTRER russian river valley, ca | \$50 |
| CHARDONNAY, JORDAN russian river valley, ca | \$65 |
| CHARDONNAY, LA CREMA sonoma, ca | \$44 |

RED

| | |
|---|------|
| PINOT NOIR, JOEL GOTT santa rita hills, ca | \$45 |
| PINOT NOIR, OYSTER BAY napa valley, ca | \$44 |
| PINOT NOIR, COPPOLA central coast, ca | \$38 |
| MERLOT, JOSH hopland, ca | \$9 |
| MALBEC, THE SHOW trevinto, italy | \$36 |
| MALBEC, CONCHA Y TORO santiago, chile | \$34 |
| CABERNET, JAM napa county, ca | \$45 |
| CABERNET, DAOU paso robles, ca | \$55 |
| CABERNET, COPPOLA central coast, ca | \$38 |
| CABERNET, JUSTIN paso robles, ca | \$48 |
| ZINFANDEL, JOEL GOTT lodi, ca | \$40 |
| ZINFANDEL, ROSENBLUM napa, ca | \$40 |
| BLEND, ORIN SWIFT THE PRISONER napa valley, ca | \$95 |

Colossal Crab Cakes

OUR WORLD FAMOUS RECIPE
served with your choice of two sides

SINGLE PLATTER

6 oz.....\$27
8 oz.....\$31

DOUBLE PLATTER

6 oz.....\$54
8 oz.....\$60

accompanied with lemon & cocktail or tartar

Sides

ala carte \$4

| | |
|----------------------|--------------------|
| MIXED VEGETABLES | ROASTED POTATOES |
| GARLIC GREEN BEANS | MASHED POTATOES |
| ROASTED BABY CARROTS | FRENCH FRIES |
| SAUTEED SPINACH | TRUFFLE FRIES +\$3 |
| COLE SLAW | MAC & CHEESE |
| | PARMESAN RISOTTO |

Dessert

BIG Chocolate Cake
NY Style Cheesecake
Chocolate Peanut Butter pie
Lemon Berry Mascapone
Chef's Choice Pie Special
Chef's Choice Cake Special

Happy Hour

monday - friday
bar only
3pm-6pm

Eat

AHI TUNA TACOS
crispy wonton, ponzu
\$10

FRIED OYSTERS
old bay remoulade
\$10

WINGS

hot, mild, old bay, honey sriracha, bbq, truffle parmesan with bleu cheese or ranch - carrots & celery
\$9

MOZZARELLA MEATBALLS
marinara, basil, fresh mozzarella
\$9

PUB PRETZEL BITES
green chile cheese sauce
\$9

CHICKEN NACHOS
jalapeno, onion, green chile cheese sauce
\$10

Drink

DOMESTIC BOTTLES
bud, bud light, miller lite, yuengling, natural light, coor's light, michelob ultra
\$3

DRAFT PINTS
miller lite, bud light, yuengling
\$3

FRESH SQUEEZED CRUSH
orange, grapefruit, acai blueberry
\$5

HOUSE WINE
chardonnay, pinot grigio, sauvignon blanc, moscato, merlot, cabernet
\$5

HALF PRICE WINE BOTTLES
bottle list only

CASA COSMO
deep eddy lemon, triple sec, cranberry, lime
\$7

Entree

served with your choice of two sides

FILET MIGNON
grilled to temperature
\$32

try it BLACK & BLUE STYLE +\$3
blackened & topped with bleu cheese crumbles & crispy leeks

ATLANTIC SALMON

pan seared, grilled or blackened
\$21

ELLE IMPERIAL

baked chicken topped with jumbo lump crab imperial
\$32

CHICKEN PICCATA

pan fried chicken in a lemon wine sauce with capers
\$22

BEEF SHORT RIBS

slowly braised topped with a red wine demi
\$25

CHICKEN MARSALA

sauteed in a delicate marsala wine sauce with mushrooms
\$22

GREEK STYLE CHOPS

marinated in EVOO, lemon & herbs
\$30

Signature Cocktails

LIA TINI
grey goose vodka, st germain elderflower, fresh squeezed grapefruit
\$10

GIGI
titos, creme de mure, fresh lemon
\$9

ELLE'S BELLS
tito's, lillet blanc, solerno blood orange, fernet branco, fresh lemon
\$11

BLOOD ORANGE FRENCH 75
malfy blood orange gin, mumm napa brut, simple syrup, lemon
\$13

OLD FASHIONED
bulliet bourbon, solerno, marashino, orange peel
\$11

CRUSH
orange, grapefruit, acai blueberry
\$10

ESPRESSO MARTINI
house recipe
\$11

Bottled Beer

DOMESTIC \$4.00

MILLER LITE
BUD LIGHT
YUENGLING
BUDWEISER
COOR'S LIGHT
NATURAL LIGHT
MICHELOB ULTRA
COOR'S ORIGINAL
TWISTED TEA

IMPORT \$5.25

HEINEKEN
HEINEKEN LIGHT
AMSTEL LIGHT
CORONA
CORONA PREMIER
MODELO ESPECIAL

CRAFT \$6.75

STONE IPA
BREWER'S ART RESURRECTION
VICTORY GOLDEN MONKEY
LOOSE CANNON HEAVY SEAS
FLYING DOG RAGING BITCH
FLYING DOG HARE CHASER
BLUE MOON
ANGRY ORCHARD CRISP APPLE
WHITE CLAW

GRAPEFRUIT, LIME, BLACK CHERRY, RASPBERRY