



Dinner Menu



Munchies

Egg Rolls choose (2) 7.95...choose (3) 9.95

A deep fried eggroll done the PB way!
Filled with our favorite ingredients and served with house made dipping sauces (Reuben, Bacon Mac & Cheese, Bbq Pulled Pork, Mac & Cheese)

Riceball Grilled Cheese 12.95

Our most requested dish! Our house made riceball acts as the bread of a mozzarella grilled cheese!
Served w/ fresh marinara sauce or vodka sauce

Loaded Steak Disco Fries 14.95

Steak tips and house made French fries smothered in gravy and melted mozzarella

Fried Brussel Sprouts 9.95

Crispy fried brussel sprouts tossed in a housemade honey red wine vinaigrette

Fried Zucchini Sticks 12.95

Fried Zucchini sticks served w/ marinara sauce

Mozzarella Sticks 7.95

Cheesy mozzarella sticks fried to perfection and served w/ marinara sauce

Flatbread Pizza

(individual serving)

Rustica 15.95

Prosciutto, fresh mozzarella, fig jam, seasoned arugula, grated parmesan, and mascarpone dollops w/ a balsamic glaze drizzle

Pesto Caprese 13.95

Fresh mozzarella, tomato, basil pesto, toasted pignoli nuts topped with grilled chicken

Margherita 11.95

Fresh mozzarella, housemade marinara and fresh basil

Buffalo Chicken 16.95

Buffalo chicken pizza w/ bacon, mozzarella cheese & topped w/ a buffalo ranch drizzle

Entree Salads & Bowls

Add to any salad or bowl

Chicken (fried or grilled) 5.00

Steak 9.00

Shrimp 5 pieces for 8.00

Salmon 9.00

Surf and Turf 22.95

Juicy steak, four jumbo shrimp, baby greens, blistered cherry tomatoes, candied pecans, red onions tossed in a warm maple syrup vinaigrette

Turkey Taco Bowl 16.95

Turkey taco chopmeat, lime brown rice, sautéed peppers and onions, charred corn salsa, cheddar cheese, shredded lettuce, housemade tortilla strips, and an avocado dressing

BBQ Bacon Cobb Salad 16.95

chopped kale, smoked caramelized onions, hard boiled eggs, cheddar cheese, avocado, bacon bits, cherry tomatoes topped w/ BBQ chicken breast in a honey mustard dressing

Green Goddess 12.95

Baby spinach, white beans, red onions, bacon French Toast croutons, apples, gorgonzola cheese and a housemade raisin cider vinaigrette and topped w/ baked crispy kale chips

Wedge 11.95

Iceberg lettuce, bacon, avocado, tomato, charred corn salsa, queso fresco and a housemade ranch dressing

Classic Caesar 11.95

Chopped romaine lettuce, shaved parmesan cheese, black olives, housemade garlic croutons and a creamy caesar dressing

Taste of the Garden Bowl 10.95

Quinoa, lentils, chickpeas, kalamata olives, grilled zucchini disks, and cherry tomatoes w/ a honey champagne vinegar and olive oil dressing



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Entrees

- Chicken Milanese** 16.95
Chicken cutlet pounded thin and fried to golden brown served over a bed of seasoned arugula w/ baby mozzarella balls, blistered cherry tomatoes and a balsamic glaze drizzle
- Mimosa Salmon** 21.95
Mimosa poached salmon filet served over a bed of spinach w/ mozzarella and potato fritters
- Penne Alla vodka** 16.95
Penne vodka w/ our housemade vodka sauce topped w/ shaved parmesan cheese and served w/ garlic toast (add chicken 5 shrimp 8)

- OMG Burger** 16.95
Parmesan crisp, juicy burger patty, BBQ pulled pork, crispy fried onions and BBQ sauce drizzle. Served w/ lettuce, tomato, onion & pickle on a brioche roll
- Scallops Limone** 21.95
Brown butter pan-seared scallops w/ a lemon, garlic, light-cream sauce served over pappardelle pasta and topped w/ seasoned waffle breadcrumbs
- Lobster Mac** 22.95
Cavatappi pasta mixed w/ our three cheese blend and chunks of butter poached lobster
- Classic Burger** 12.95
Juicy burger patty served on a brioche bun w/ your choice of cheese, lettuce, onion, tomato, and pickle
- Buffalo Mac & Cheese** 16.95
Buffalo chicken mixed w/ our housemade white cheese sauce and topped w/ crispy bacon
- Chicken Parmesan** 17.95
Chicken cutlet pounded thin and fried to a golden brown topped w/ melted mozzarella cheese and housemade marinara sauce served w/ penne pasta. (Vodka sauce +\$2.00)

Brunch for Dinner

- *PROJECT Chicken 'n Waffles** 14
Belgian waffle w/ crispy fried boneless chicken breast served w/ a sweet bourbon-brown sugar syrup
- Steak and Eggs** 17
NY Strip, home fried potatoes, chimichurri sauce, sauteed onions, arugula & two eggs served in a hot cast iron skillet w/ choice of toast
- Classic Pancakes** short stack 5 or full stack 8
Light, fluffy buttermilk pancakes served with butter & syrup (recommended add on: bananas or strawberries 2, chocolate chip 2)
- Belgian Waffle** 8
All ya need is some melted butter & syrup (recommended add on: bananas or strawberries 2 or two scoops of ice cream 4)
- Fried Oreo** 13
Buttermilk pancakes w/ chunks of oreos topped with fresh whipped cream, deep-fried oreo cookies & chocolate sauce
- *Chicken Finger Melt waf-full** 15
Waffle sandwich w/ fried chicken fingers, melted american cheese, bacon, french fries & garlic aioli spread
- *PROJECT B.E.C.** 13
Bacon, american cheese & two perfectly-cooked sunny side up eggs on a bacon & chive waffle served with home fried potatoes

Sides

- Mashed potatoes** 5
- Sweet mashed potatoes** 6
- Mac & Cheese w/ waffle breadcrumbs** 7
- Parmesan Fries** 4
- Sweet Potato Fries** 5

**Kids Menu Available -
Please ask your server**

Consumption of uncooked meat, poultry, eggs or seafood may increase the risk of food born illnesses. Please alert your server if you have dietary requirements or are allergic to any foods.

Gluten Free options are available. However this is not a Gluten Free facility.

18% gratuity will be added for parties of 8 or more.
Plate sharing charge \$10