

APPETIZERS & SMALL PLATES

House Wings \$17. (8) Wings, double-crisped and finished in your choice of Buffalo, Sweet Chili, Teriyaki, Lemon Pepper, BBQ, Mango Habanero or

Fried Mozzarella Wedges (2) Hand-out mozzarella wedges herb-

(2) Hand-cut mozzarella wedges, herbbreaded and golden, with our house marinara and fresh basil chiffonade

Garlic-Parmesan

Sweet Potato Fries \$10

Hand-cut crisp sweet potato fries served with a rich roasted apple butter

Fried Calamari \$19

Tender rings, lightly dusted and flash-fried served with a side of warm house marinara (Regular or Rhode Island Style)

Meatballs & Seasoned Ricotta \$17

(2) Slow-simmered beef meatballs in marinara, crowned with creamy seasoned Ricotta, shaved Parmesan, and fresh basil

Grilled Lamb Chop Lollipops \$21

(4) Char-kissed lamb chops with Tzatziki & a fresh lemon wedge

Thai-Style Chicken Lettuce Wraps \$18

Marinated chicken sautéed with aromatic Thai herbs and crisp vegetables, a touch of asian garlic sauce and (6) crisp lettuce cups for wrapping

Crispy Rice with Tuna \$18

(3) Crispy fried rice topped with sliced sashimi-grade tuna $\,$

Steak Tips w/ Black Bean Corn Salsa \$19

Pan Seared steak tips served on a bed of black bean corn salsa

CHILDREN'S CORNER

OF HELD TELL TO OCTUBE	
(3) Chicken Tenders with Fries	\$10
(2) Burger Sliders	\$10
Grilled Cheese With Fries	\$8
Pasta	\$8
Butters or Served w/ Marinara Sauce	

HANDHELDS

Paradise Caesar Wrap \$16

Grilled chicken, crisp romaine lettuce, creamy caesar dressing wrapped in a 12" flour tortilla

Chicken Parmesan \$1

Pan fried crispy chicken cutlet served with marinara sauce and melted mozzarella on a garlic toasted hero roll

Chicken Sandwich \$18

Crispy | Blackened | Nashville Hot Fried chicken breast with lettuce, tomato, onion, cheddar cheese, and roasted red pepper aioli on a toasted brioche bun

Paradise Chicken Cutlet \$1

Crispy breaded chicken layered with silky mozzarella, roasted red peppers, fresh arugula, and ripe tomatoes, drizzled with extra virgin olive oil and finished with a balsamic glaze served on a toasted hero roll

Mediterranean Chicken Panini

Grilled chicken, roasted peppers, spinach, kalamata olives, feta, and lemon herb aioli on pressed ciabatta

Chicken Pesto Panini \$1

Grilled chicken breast, fresh mozzarella, sundried tomatoes, and basil pesto on pressed ciabatta

Grilled Veggie Panini \$18

Vegetarian

Zucchini, roasted red peppers, spinach, caramelized onions, and feta with herb aioli on pressed ciabatta

Grilled Tuna BLT \$20

Perfectly grilled tuna paired with beef bacon, heirloom tomatoes, and baby lettuce, finished with a delicate wasabi-infused aioli on toasted brioche

Steakhouse Philly \$1

Tender shaved ribeye seared to perfection with sweet onions and bell peppers, smothered in melted provolone and served on a warm toasted baguette brushed with garlic butter

House-Made Meatball Parmigiana \$21

Slow-braised beef meatballs bathed in a velvety tomato basil sauce, layered with fresh mozzarella and aged Parmesan, tucked inside a toasted artisan roll

Butter-Poached Lobster Roll \$27

5oz Sweet, tender lobster bathed in clarified butter and served in a golden, toasted brioche roll. Finished with a touch of sea salt and lemon essence

Crispy Butterflied Shrimp \$18

8 Butterflied shrimp, lightly dusted and fried to a golden crunch, paired with fries and a chilled slaw

PIZZAS

Florentine Chicken

\$19

Grilled chicken & sautéed spinach with garlic, over a creamy white sauce, topped with mozzarella with a hint of parmesan on a golden crust

Margherita

\$17

Fresh roma tomatoes, garlic, fresh mozzarella, topped with fresh basil

Buffalo \$19

Crispy chicken layered over a Florentine sauce base, topped with melted mozzarella, & finished with a creamy buffalo bleu cheese drizzle

Chopped Cheese

\$24

A New York bodega classic reimagined on pizza! Seasoned ground beef, melted American cheese, scallions, all over a mozzarella base

Shrimp Scampi

\$24

White béchamel sauce, shrimp scampi, beef bacon topped off with fresh scallions

BURGERS

Paradise Burger

\$18

 $8\,$ oz. Angus beef burger topped with cheddar cheese, beef bacon, mushroom and onions on a brioche bun

Blue Burger

\$18

8 oz. Angus beef burger stacked with caramelized onions, fresh tomato, lettuce, and melted blue cheese on a brioche bun, garlic, fresh mozzarella, topped with fresh basil

Classic Burger

\$18

8 oz. Juicy grilled Angus beef burger layered with melted cheddar, crisp lettuce, fresh tomato, red onion, and house pickles on a toasted brioche bun

BLT Burger \$23

A handcrafted double Angus beef patty topped with crispy beef bacon, heirloom tomatoes, and butter lettuce, served on a warm brioche bun with our signature herb aioli

