THE BLACK STALLION

APPETIZERS

FRENCH ONION SOUP *With homemade croutons, swiss cheese, topped with frizzled onions* 10

ARANCINI *Italian rice balls mixed with asiago cheese and beef topped with alfredo and marinara sauce* 18

ITALIAN GREENS *Seasoned escarole with salami, ham, cherry peppers, parmesan cheese and breadcrumbs topped with mozzarella cheese* . . 18

FRIED CALAMARI *Served with marinara sauce* 18

HOT SEAFOOD ANTIPASTO *Sautéed shrimp, scallops, clams, crab and antipasto vegetables, in a homemade seafood sauce, served over fried eggplant* 37

SALADS

TRADITIONAL CAESAR SALAD *Romaine lettuce, croutons, shaved parmesan cheese, and Caesar dressing* 17
+ Grilled chicken $9, blackened chicken $10, steak $10, grilled shrimp $10, seared scallops $20

FIELD GREEN SALAD *Field greens, tear drop peppers, roasted chickpeas, strawberries, candied walnuts, hard boiled* 17
egg, tomatoes, goat cheese, lemon vinaigrette
+ Grilled chicken $9, blackened chicken $10, grilled shrimp $10, steak $10, seared scallops $20

BLACK AND BLUE SALAD *Steak, arugula, Danish blue cheese, pickled onions, craisins, poached pears, and almonds* . . . 28

SANDWICHES

Served with French fries

CRISPY CAPRESE CHICKEN SANDWICH *Panko encrusted fried chicken, layered with marinated tomatoes,* 20
fresh mozzarella, arugula, finished with pesto mayo and balsamic drizzle

PORK BELLY BURGER *8oz burger, topped with maple pork belly, Korean slaw, beer battered pickles, cheddar cheese,* . . . 20
tomatoes, and a sriracha mayo, served on a toasted brioche bun

THE FRENCHIE *Shaved roast beef, topped with frizzled onions, horseradish mayonnaise, and gruyere cheese, served on* . . 20
a toasted hoagie, with French onion Au Jus for dipping

STEAK SANDWICH *Topped with Italian greens and mozzarella cheese on a toasted hoagie roll* 25

PASTA

CHICKEN RIGGIES *Rigatoni pasta with onions, hot and sweet peppers in a marinara cream sauce* 29
+ Substitute shrimp $33 or steak $33

HATS PESTO *Homemade hats pasta, sautéed with broccoli, roasted garlic, sundried tomatoes, and Romano cheese,* 32
tossed in a garlic pesto aglio e olio, sprinkled with pistachio crumbs
+ Add chicken $9, shrimp $10

FUSILLI STRACCIATELLA *Homemade Fusilli pasta, sautéed with chickpeas, porchetta, onions, sweet peas, and* 32
Stracciatella cheese, tossed in a marinara sauce, and topped with sharp provolone cheese
+ Add chicken $9, shrimp $10, Fra diavolo style $6

BAKED RIGGIES *Rigatoni pasta with sausage, ricotta, and marinara sauce topped with mozzarella cheese* 28

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CHICKEN AND VEAL

Choice of side

CHICKEN OR VEAL FRANCAISE *Dipped in romano cheese egg batter, pan seared in lemon garlic sauce* 30/32

CHICKEN OR VEAL PARMIGIANA *Lightly breaded and pan seared with marinara and mozzarella cheese* 30/32

CHICKEN OR VEAL ROSA *Sautéed artichokes, cherry tomatoes, tear drop peppers, spinach, and shallots, served in a champagne Beurre Blanc cream sauce* . . 30/33

CHICKEN MILANO *Seafood stuffed breaded chicken over alfredo sauce topped with hollandaise sauce* 32

VEAL ROCCO *Breaded veal cutlet topped with Italian greens, fried eggplant, marinara and mozzarella cheese*. 36

EGGPLANT PARMIGIANA *Breaded eggplant topped with marinara sauce and mozzarella cheese*. 27

STEAK AND PORK

Served with mashed potatoes and our fresh vegetable of the day

FILET OSCAR *Three filet medallions over demi glaze, topped with grilled asparagus and crab meat, finished with hollandaise sauce* 50

N.Y. STRIP STEAK *14oz choice sirloin, char-broiled to your liking* 42

FILET MIGNON *10oz filet mignon, char-broiled to your liking* 50

PORK MEDALLIONS MARSALA *Breaded pork tenderloin cutlets topped with a marsala demi glace, scallions and shiitake mushrooms* 31

ADD ON:
+ Sautéed onions $4, sautéed mushrooms $4, sautéed mushrooms and onions $6, sautéed long hots $5

SEAFOOD

ANGEL HAIR OR FUSILLI AND CLAM SAUCE *Sautéed with scallions and onions, served in a clam sauce* 32

FRUTTI DE MARE *Sautéed shrimp, scallops, clams, and crab with plum tomato seafood sauce, over angel hair pasta* 45

HADDOCK ASIAGO *Served with broccoli, roasted red peppers, and artichoke hearts, in a lemon garlic sauce, topped with asiago cheese. Choice of side* 29

SEAFOOD STUFFED HADDOCK *Served with a hollandaise sauce and choice of side*. 28

FISH FRY *Served with french fries and cole slaw* 25

ADDITIONAL SIDES

FRENCH FRIES, MASHED POTATOES, ROASTED POTATOES, PASTA, FRESH VEGETABLE 5

KIDS MENU

PASTA *Choice of marinara sauce, alfredo sauce or butter* 9

BURGER WITH FRENCH FRIES 9

CHICKEN TENDERS AND FRENCH FRIES 9

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