

## TOMQUICKINN

STARTERS		——— PASTA ENTREES ———		
CALAMARI FRIED CALAMARI RINGS & BANANA PEPPERS WITH	\$16	EGGPLANT ROLLATINI WITH CHOICE OF PASTA	\$18	
CREAMY TOMATO GARLIC DIPPING SAUCE FRIED MOZZARELLA	\$14	SPAGHETTI & GIANT MEATBALL TOMATO SAUCE, PARMESAN	\$18	
marinara, parmesan cheese		SHRIMP SCAMPI	\$20	
FRIED EGGPLANT & MOZZARELLA DUC FRIED EGGPLANT MARINARA, PARMESAN CHEESE	\$10	WITH CHOICE OF PASTA  MUSSELS FRA DIAVOLO	\$25	
ARANCINI SPINACH AND ASIAGO WITH ROASTED	\$14	OVER SPAGHETTI  CHICKEN PARMESAN  TRADITIONAL PARMESAN WITH YOUR	\$22	
RED PEPPER SAUCE BRUSCHETTA ON GARLIC CROSTINI	\$10	CHOICE OF PASTA	<b>¢</b> 2.4	
SHRIMP COCKTAIL	\$16	<b>DRUNKEN CHICKEN PARMESAN</b> A TWIST ON AN ORIGINAL, SMOTHERED IN	\$24	
FRIED RAVIOLI	<b>\$12</b>	VODKA SAUCE WITH YOUR CHOICE OF PASTA		
MARINARA, PARMESAN CHEESE  Shrimp Bruschetta	<b>\$</b> 18	BLONDIE CHICKEN PARMESAN SMOTHERED IN OUR ALFREDO SAUCE AND	\$26	
GARLIC CROSTINI, COGNAC PARMESAN SAUCE DICED TOMATOES & GREEN ONION		YOUR CHOICE OF PASTA		
TO CHOWDER	\$10	TRADITIONIAL PURCER	Φ4. <b>5</b>	
MANHATTAN & NEW ENGLAND BLEND	·	TRADITIONAL BURGER LETTUCE, TOMATO, AND RED ONION-	\$15	
FRESH OYSTERS  LEMON WEDGE, MIGNONETTE, COCKTAIL SAUG	18/36	CHOICE OF CHEESE		
	20/38	TQ BURGER  AGED WHITE CHEDDAR, APPLEWOOD SMOKED	\$18	
WHITE WINE & BUTTER, SHALLOTS, RED	207 50	BACON, GARLIC AIOLI, CRISPY ONIONS		
PEPPER FLAKES, PARSLEY STEAMERS/MUSSELS COMBO	\$18	HOMESTYLE CHICKEN	\$24	
STEAMERS/MUSSELS COMBO STEAMED MUSSELS	\$16	UVEN RUANTED DATE OF A COURT		
GOAT CHEESE CROSTINI	\$12	AND SEASONAL VEGETABLES		
HERBED GOAT CHEESE, POACHED PEAR,		CHICKEN FRANCAISE	\$16	
TRUFFLE HONEY DRIZZLE		WHITE WINE LEMON SAUCE, SERVED WITH		
HOUSE SALAD	<b>\$10</b>	CHOICE OF PASTA <b>OR</b> SEASONAL VEGETABLE AND GARLIC MASHED POTATOES		
HOUSE SALAD Mixed Greens, Cherry Tomatoes,	\$10	CHICKEN MARSALA	<b>\$18</b>	
CUCUMBERS, CHOICE OF DRESSING  GOAT CHEESE SALAD	\$16	CREMINI MUSHROOMS, MARSALA WINE	φιο	
KALE, MIXED GREENS, CRAISINS, CANDIED	\$10	SAUCE, CHOICE OF PASTA <b>OR</b> SEASONAL Vegetable and garlic mashed potatoes		
WALNUTS, POACHED PEARS, TRUFFLE		SALMON DINNER	\$28	
HONEY, CRANBERRY VINAIGRETTE  CAESAR SALAD	\$12	PAN SEARED SALMON SMOTHERED IN LEMON		
ROMAINE LETTUCE, FRESH SHAVED	φ12	DILL BUERRE BLANC SERVED WITH SEASONAL VEGETABLES AND RISOTTO		
PARMESAN CHEESE, FOCACCIA CROUTON ROAST BEET SALAD	<b>\$12</b>	BRAISED SHORT RIB	\$32	
WHIPPED RICOTTA CREAM, ORANGE	Ψ1 <b>-</b>	GARLIC MASHED POTATO, ROMANESCO, CAULIFLOWER, CRISPY SHALLOTS, RED WINE		
SUPREMES, ROASTED WALNUTS, LETTUCE, AND BEET VINAIGRETTE		DEMI GLAZE		
ARUGULA AND ENDIVE SALAD	\$12	TO PORK CHOP Grilled to Perfection and Well Worth T	\$34	
TOASTED PINE NUTS, WHITE BEANS,	Ψ12	TOPPED WITH BACON JAM, SERVED WITH GAR		H
PARMESAN CHEESE, AND LEMON VINAIGRETTE		MASHED POTATOES AND SEASONAL VEGETABLE		
ROASTED ROMAINE SALAD	\$14	STEAK FRITES  100Z FLAT IRON WITH A BONE MARROW BUTTI	<b>\$38</b> Er	
HALVED CHERRY TOMATOES, BLUE CHEESE	Ψ11	CANDLE SERVED WITH PARMESAN HERB FRIES	<b># 40</b>	
CRUMBLES, BACON CRUMBLES, AND ROASTED GARLIC DRESSING DRIZZLE		RIBEYE  100z Boneless Ribeye Served With	\$42	
HOMEMADE PASTA		PARMESAN HERB FRIES		
GNOCCHI WITH PESTO SAUCE	<b>\$14</b>	CHEF'S SELECTION	MP	
CAULIFLOWER BUCATINI	\$20	PLEASE INQUIRE WITH YOUR SERVER	1411	
ROMANESCO CAULIFLOWER, CAPERS, Veloute Sauce, Lemon Breadcrumb		TEMOL INCOME WITH TOOK OLIVER		
PENNE VODKA	\$18	SIDES —	<b>.</b>	
FETTUCCINI ALFREDO	\$20		\$6	
WEEKLY RAVIOLI M	lP		\$8 510	
PLEASE INQUIRE WITH YOUR SERVER	11		\$8	
ASK YOUR SERVER ABOUT GLUTEN			\$8	
FREE OPTIONS AT NO CHARGE		GARLIC MASHED POTATOES	\$6	
PROTEIN: CHICKEN+\$6 BREADED CHICK	FN+\$8		510	
GIANT MEATBALL+\$8 SHRIMP+\$10 SALMO		VIIRVIIIIIE IMPONVIRIE RIIDCED	\$4	سر مد(
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