

All Entrées include our fresh baked bread, fresh vegetables and choice of side.
Add our salad bar to your entrée for \$3.

Pickeral Almondine

A succulent filet of Canadian pickeral lightly dusted with flour and grilled with a touch of sea salt and cracked black pepper, topped with toasted almonds then drizzled with garlic butter. \$21

Urban Ribs

A full portion of mouth watering baby back ribs flame broiled with our house made bbq sauce. \$20

Chicken Arrabiatta

Tender breast lightly breaded and grilled covered with spicy pepper jack cheese and our chipotle cream sauce. \$18

Pollo Prosciutto

A large fresh chicken breast supreme stuffed with basil, roasted red peppers and provolone cheese, then wrapped with prosciutto ham, pan seared and baked topped with our creamy white wine mushroom sauce. \$18

Veal Parmigiana

A lightly breaded veal cutlet grilled and baked with tomato sauce and a blanket of melted mozzarella cheese. \$19

Veal Spiedini

Veal scallopini rolled with roasted red pepper and gorgonzola cheese topped with our roasted garlic and basil cream sauce. \$19

Lobster Tails

Two succulent 4 oz. tails broiled to perfection served with seasoned drawn butter and fresh lemon. *market price*

Crab Legs

One pound of sweet king crab legs steamed until moist and served with seasoned drawn butter and fresh lemon. *market price*

Catch of the Day

Our Chef's daily creation using only the freshest of fish. *priced daily*