

TWO  **25**

STEAKS + PASTA + PIZZA

**POLISHED CASUAL DINING
IN DOWNTOWN PEORIA**

LUNCH

MONDAY – FRIDAY

11 TO 2

DINNER

OPEN SIX DAYS A WEEK AT 4:30

MONDAY – THURSDAY

LAST SEATING AT 9

FRIDAY & SATURDAY

LAST SEATING AT 10

FIRST COURSE

STEAMED MUSSELS

Steamed w/ white wine, spinach, garlic, lemon and tomato
9

BAKED BRIE

Wedge of Brie wrapped in philo dough topped w/ lingonberry preserves, served w/ fresh fruit and crustini
SINGLE 7 DOUBLE 11

SAUTÉED MUSHROOMS

Button mushrooms sauteed with garlic and shallots w/ white wine butter
6

ESCARGOT

Blue cheese and garlic butter sauce, served w/ crustini
10

CALAMARI

Panko-crusted, hand-cut calamari steak flash fried, served w/ tomato sauce and chipolte aioli
10

CRAB & ARTICHOKE GRATIN

Crab, cream, artichokes and Parmesan bread crumbs baked, served w/ crustini
9

CHEESE & FRUIT PLATE

Brie – Goat's (Chevre) – Gouda – Gruyere – Parmigiano – Reggiano – Blue Cheese
THREE SELECTIONS 9 FOUR SELECTIONS 12

SOUP & SALAD

SOUP DU JOUR

Changes daily
5

FRENCH ONION

Topped w/ crustini and Gruyere cheese
6

PEAR

Mixed greens, blue cheese, sliced pear, candied walnuts and cranberries tossed w/ strawberry vinaigrette
6

CAESAR

Romaine lettuce, Romano cheese and croutons tossed in our caesar dressing
5

TOMATO & MOZZARELLA

Heirloom tomatoes and fresh mozzarella tossed in a light vinaigrette, garnished w/ basil oil and balsamic reduction
8

PIZZA

VEGGIE

Sauteed mushrooms, black olives, spinach, onions, garlic and basil pesto
14

GARLIC CHICKEN

Chicken, artichoke hearts and garlic
13

WHITE PIE

Olive oil, ricotta cheese, spinach, artichoke hearts and garlic
13

GREEK

Spinach, feta cheese, tomatoes and black olives
13

CHEESE PESTO

Basil pesto, mozzarella and Romano
13

CLASSICO

Sauteed mushrooms, pepperoni, Italian sausage, onions and peppers
13

BUILD YOUR OWN

Mushrooms – Feta Cheese – Spinach – Onions – Garlic – Artichoke Hearts – Black Olives – Peppers
Chicken – Pepperoni – Italian Sausage – Ham – Jalapeno Peppers – Pepperoncinis – Bacon
CHEESE 9 ADDITIONAL TOPPINGS 2

PASTA

Served w/ house salad and fresh bread

SHRIMP & GOAT CHEESE

Colossal shrimp, spinach, goat cheese and tomato sauteed w/ white wine, tomato sauce, penne and topped w/ herbed bread crumbs
22

PESTO CHICKEN

Fresh basil pesto, chicken, tomato, broccoli and Parmesan tossed w/ penne noodles
18

CRAB, SHRIMP & SCALLOP CARBONARA

Colossal shrimp, scallops, jumbo crab, smoked bacon, cream, broccoli, tomatoes, bow tie pasta
23

SPICY THAI CHICKEN

Sauteed chicken, peppers, broccoli and shiitake mushrooms deglazed w/ our housemade thai sauce, served on a bed of linguini, topped w/ wasabi peanuts
22

MAIN COURSE

Served with salad and fresh bread

WASABI PEANUT CRUSTED SEA BASS

Delicate rice noodles, snow peas, shiitake mushrooms, root vegetables and thai chile sauce
24

DIJON CRUSTED SALMON

Dijon mustard, horseradish and panko bread crumbs,
served w/ garlic mashed potatoes and julienne vegetables
19

PAN SEARED ATLANTIC SALMON

Hand cut salmon filet, pan seared and topped w/ beurre blanc, fresh basil and citrus segments,
served w/ sundried tomato rice pilaf and steamed asparagus
18

BEEF MEDALLIONS AU PORTO

Twin medallions of filet mignon served w/ port reduction,
roasted garlic mashed potatoes and sauteed green beans and button mushrooms
30

PAN SEARED DUCK BREAST

Maple leaf farm duck breast, pan seared and served on a lingonberry
chambord reduction w/ baby carrots and 30 layer potato au gratin
24

CHICKEN MARSALA

Garlic mashed potatoes crowned w/ two lightly breaded chicken breast cutlets,
topped w/ sauteed button mushroom and marsala demi glace
18

RACK OF LAMB

All natural, free range Australian young lamb dusted w/ fresh herbs,
served w/ red wine demi glace, steamed asparagus and 30 layer potato au gratin
33

MEAT & POTATOES

Items below are served with salad, vegetable of the day, and choice of potato

FILET MIGNON

Tender, hand cut 8 oz beef, broiled and topped w/ bordelaise sauce
29

RIBEYE

12 oz hand cut heavily marbled beef ribeye steak, broiled and topped w/ au jus
22

PEPPERCORN STRIP

Hand cut 18 oz certified Angus beef rubbed w/ cracked black pepper and broiled
29

NEW YORK STEAK FROMAGE

Hand cut 18 oz certified Angus beef, broiled and topped w/ smoked bacon,
crumbled blue cheese and a port reduction drizzle
32

DOUBLE CUT RIBEYE

20 oz hand cut heavily marbled beef ribeye steak, broiled and topped w/ au jus
28

STEAK FRITES

Hand cut 18 oz certified Angus beef served with our housemade fries served in the classic French style
32

BISON

We work with the North American Bison Cooperative to bring you a tender, lean steak,
served w/ an ancho chile demi glace, cut is chef's selection
MARKET PRICE

SIDES

Roasted Garlic Mashed Potatoes – 30 Layer Potato Au Gratin
Sauteed Julienne Vegetables – Homemade French Fries – Baby Carrots
Steamed Asparagus – Sauteed Green Beans and Button Mushrooms

A LA CARTE 4

