

Appetizers

Cauliflower Bites 10.95 Fried Fresh Cauliflower, Arugula, Sesame Seeds, and Honey Siracha **V**

Traditional Meatballs 11.95 Three Hand-Rolled Meatballs, House Marinara, Herb Ricotta Cheese, Crostini

Chicken Quesadilla 14.99 Peppers, Caramelized Onions, Queso, Pico de Gallo, Sour Cream

Cast Iron Skillet Dip 14.99 House-Made Artichoke Spinach or Buffalo Chicken Dip Served with Pita Bread or Chips

Deluxe Wings 17.95 Tossed with Your Choice of BBQ, Perri Buffalo, General Tso, Dry Cajun or Garlic Parmesan Sauce on a Cheese Flatbread

Calamari 13.99 Light Breading, Fried Calamari, Hot and Sweet Peppers, Lemon Aioli

House-Made Hummus 10.95 Sundried Tomato Oil Served with Pita Bread or Tri Color Chips **VG**

Sausage and Peppers 11.95 Hot Italian Sausage, Romesco Sauce, Sautéed with choice of Hot, Sweet or Mixed Peppers **GF**

***Ahi Tuna** 19.95 Arugula, Fennel Salad, Fresh Orange and Lemon Aioli **GF**

Charcuterie Board 21.95 Capicola, Soppressata, Prosciutto, Assorted Cheese, Giardiniera, Olives, Nuts, Spicy Mustard, Grapes, Pita Bread

House Chips 7.95 Sea Salt Rosemary Parmesan Kettle Chips, Gorgonzola Aioli **GF**

Pepperoni Fried Potatoes 10.95 Pan Seared Potatoes, Crisp Pepperoni, Choice of Hot, Sweet, or Mixed Peppers **GF**

Chicken Meatballs 11.95 Three Hand-Rolled Meatballs, Tomato Vodka Sauce, Crostini

Entrée Salads

Kale & Quinoa 12.95 Curley Fresh Kale, Tri-Color Quinoa, Dried Cranberry, Feta, Almond

Burrata Salad 15.95 Mixed Spinach and Arugula, Grilled Pears, Prosciutto, Caramelized Pecans, Burrata Cheese, Balsamic Glaze

Turn Salad 12.95 Crispy Iceberg Lettuce, Cucumbers, Tomato, Bacon, House-Made Wonton Strip

House salad 12.95 Mixed Greens, Cucumbers, Onion, Tomato, Olive, Mozzarella Cheese

Shrimp salad 16.95 Shrimp, Romaine Lettuce, Avocado, Egg, Radish, Parmesan

New Palm Beach 19.00 Lump Crab, Shrimp, Avocado, Tomato, Potato, Egg, Strawberry, Orange

*Italian Vinaigrette, Balsamic, Ranch, Blue Cheese, Champagne Vinaigrette
Add Limoncello Chicken, Filet, Shrimp or Salmon 6*

Soup

Wedding Soup 5.95 House made chicken broth, meatballs, pastina, spinach, and cooked eggs

Soup of the day 5.95

Side

Vegetable of the day
Fruit Cup
House Chips
Herb Fries
Side Salad

Tacos

**Flour or Corn Tortilla (GF) 2*

***Carne Asada Tacos** 17.95 Filet Marinated in Chipotle, Fresh Arugula, Avocado, Pickle Peruvian Onion Salsa, Feta, Radish, Chipotle Aioli

Mahi Tacos 17.95 Light Blackened Mahi, House-Made Coleslaw, Avocado, Chipotle Aioli

Tequila Shrimp Taco 17.95 Shrimp Marinated with Roasted Poblano Pineapple Salsa, Chipotle Aioli, Micro Cilantro

Handhelds

Served with Your Choice of House Chips or Herb Seasoned Fries

***Filet Mignon Sandwich** 19.95 Grilled Filet, Mushroom, Caramelized Onions, Asiago Cheese, Arugula, Dijon Aioli, Ciabatta Bread

Roasted Vegetable Sandwich 14.95 **V** Roasted Eggplant, Mushroom, Artichoke, Red Pepper, Kalamata Olive, Sundried Tomato, Mozzarella Cheese, Arugula, Dijon Aioli, Ciabatta Bread

Italian 14.95 Ham, Capicola, Hot Soppressata, Pepperoni, Cheese, Lettuce, Tomato and House-made Hot & Sweet Pepper Relish

Chicken Florentina Sandwich 15.95 Chicken, Fresh Spinach, Roasted Red Peppers, Cheese and Charred Tomato Aioli, Ciabatta Bread

Turn Club Sandwich 15.95 Triple Decker Turkey, Crispy Bacon, Ham, Avocado, Lettuce, Tomato, Swiss Cheese, Parsley Aioli, Sourdough Bread

New BLT 15.95 Fresh Lettuce, Tomato, Crispy Bacon, Avocado, Parsley Aioli, Sourdough Bread

**Add fried egg 1.00*

***Our Burger is Fresh Ground Brisket, Chuck and Short Rib**

***Pastrami Burger** 16.95 Fresh Ground Beef, Pastrami, Swiss cheese, Dijon Aioli, Onion Jam, Arugula, Brioche Bun

***French Burger** 16.95 Fresh Ground Beef, Caramelized Onion, Mushroom, Swiss Cheese, Arugula, Dijon Aioli, Brioche Bun

***Turn Burger** 15.95 Fresh Ground Beef, Crispy Leaf Lettuce, Tomato, Onion, Pickle, American Cheese, Parsley Aioli, Brioche Bun

***The CHE! Burger** 16.95 Chorizo, Avocado, Lettuce, Tomato, Caramelized Onion, Provolone Cheese, Chimichurri

Black Bean Burger 15.95 **V** Lettuce, Pepper Jack Cheese, Chipotle Aioli, Pico de Gallo and Avocado

**GF available*

**Add Bacon 1.50, Egg 1.00*

For the Kids 8.95 Served with Fries, Apple Sauce, or Fresh Fruit with a Drink

Cheese or Pepperoni Pizza

Noodles Butter or Marinara

Chicken Tenders

House-Made Desserts

Classic Chocolate Chip Cannoli 6.00

Cheesecake with Berries 6.95

Hot Brownie with Gelato 7.95

Chocolate Mousse 6.00 **GF**

Crème Brule 6.95 **GF**

Entrée

* GF Pasta 2

Shrimp Diablo Pasta 18.95 Linguine Pasta, Sautéed Shrimp, Spicy Fennel Sausage, Roasted Tomato, Kale, Calabrian Chili, Tossed in White Wine Garlic Butter Sauce

Creamy Chicken Gorgonzola Pasta 18.95 Penne Pasta, Limoncello Chicken, Roasted Red Peppers, Cremini Mushrooms, Fresh Spinach, Tossed in Creamy Gorgonzola Sauce

Linguine Pasta 15.95 **V** Garlic and Oil Sauce, Red Pepper Flake with Cremini Mushroom, Sundried and Roasted Tomato, Kale, Parmesan Cheese

Vodka Pasta 18.95 Penne Pasta Served with a Choice of Chicken or Shrimp

Pasta Della Nona 20.95 Hot sausage, mushrooms, Hot and sweet peppers with marinara sauce and ricotta cheese on rigatoni pasta

Rigatoni and Meatballs 19.95 Homemade Meatball with Fresh Made Tomato and Basil Sauce over Rigatoni Pasta

***Grilled Salmon** 21.95 **GF** Asparagus, Cheesy Risotto with Apple Moonshine Butter

Tropical Mahi 21.95 **GF** Asparagus, Saffron Risotto with Pineapple Salsa

***Delmonico** 39.95 **GF** 14oz Ribeye, Chimichurri Sauce, Crispy Spicy Potato, Seasonal Vegetable

Chicken Marsala 21.95 Pan Seared Chicken Breast, Mushroom Marsala Sauce, Cheesy Risotto with Asparagus

Pork Chop Marinade 32 **GF** 12oz Grilled Pork Chop with house made sauce, mashed potato, asparagus

Artisan Flatbread

*GF Shell / Vegan Cheese 2

Sausage & Peppers 15.95 House-Made Red Sauce, Hot Italian Sausage, Roasted Sweet Bell Pepper, Caramelized Onion, Mozzarella Cheese

Classic Pepperoni 14.95 Homemade Red Sauce, Pepperoni, Mozzarella and Provolone Cheese

Margherita 15.95 Fresh Tomato, Basil, Mozzarella, Basil Oil

Piemonte 15.95 Roasted Mushroom, Prosciutto, Parmigiana, Mozzarella, Arugula, salad, White Truffle Oil

Mediterranean 15.95 Artichoke, Roasted Grape Tomato, Kalamata Olive, Feta, Spinach, Mozzarella Cheese, Calabrian Chili Oil

Diavolo Meat 15.95 Homemade Red Sauce, Hot Sausage, Hot Soppressata, Hot Capicola, Hot Peppers, Mozzarella and Provolone Cheese

Pesto Chicken 15.95 Limoncello Chicken, Roasted Grape Tomato, Pesto, Fresh Basil, Feta, Mozzarella, Provolone

Hawaiian 14.95 Italian Ham, Pineapple, Mozzarella, Provolone, Red Sauce

Brick Oven Pizza 15.95

Cheese, Pepperoni, Margherita with red sauce, White Margherita

We use only Amish Raised Gerber Farms Chicken antibiotic free and fed natural vegetarian diet

**Eating certain raw or undercooked foods may increase the risk of foodborne illness*