

TO START

CHARCUTERIE 15. / GF AVAILABLE

Served with our House Mixed Olives, Mixed Berry Jam and Crusty Focaccia Crostini

7-HOUR NACHOS 14.

Our Classic 7 Hour Pork with House Demi, Melted Pepper Jack Cheese, Cherry Peppers, Vinegar Peppers, Served Over Fresh Fried Kettle Chips

MOZZARELLA FRITTA 8.

House Brealed, Fried and Served with Choice of Marinara or Melba Sauce

ANGELO'S STUFFED CLAMS 12.

Classic Italian Preparation with Angelo's Family Twist

SANDWICHES

SERVED WITH FRESH
POTATO CHIPS
(GF BREAD AVAILABLE)

CHICKEN PARM PANINI 13.

Chicken Parmesean, Marinara,
Melted Mozzarella on a Semolina Bread

PORTOBELLO PANINI 13.

Marinated And Grilled Portobello,
Lettuce, Tomato, Crumbled Goat Cheese,
Balsamic Reduction on Semolina Bread

PHILLY CHEESESTEAK 13.

Sauteed Peppers, Onions,
Melted Cheese, on a Fresh Hoagie Roll

BURGERS

SERVED WITH
HOUSE MADE CHIPS OR FRIES
(GF AVAILABLE)

MAQUAS BURGER 15.

Bourbon Bacon Jam, Lettuce, Tomato,
Onion, Cheddar Cheese

"BLUE" BURGER 15.

Melted Gorgonzola Cheese, Lettuce,
Tomato, Onion, Bacon Crumbles, Garlic Aioli

MUSHROOM SWISS 15.

Sauteed Mushrooms, Melted Swiss,

SALADS

ROMAINE WEDGE 12. / GF

Bacon, Diced Tomatos, Roasted Red Onion
Rounds, Creamy Blue Cheese Dressing

CAESAR SALAD 8. / GF AVAILABLE

The Classic with Bacon, Croutons
and House Dressing
+ Chicken \$4

MANSION SALAD 8. / GF

Grape Tomatos, Olives, Julienne Carrots,
Sliced Cucumbers, Red Onions
and Balsamic Vinaigrette

WINGS

SERVED EXTRA CRISPY,
WITH BLUE CHEESE AND CELERY
11 FOR \$12

CHOOSE FROM:

BUFFALO (MILD, MED, HOT)
GARLIC PARMESAN
BBQ, SWEET THAI CHILI

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THE LOUNGE

FLATBREADS

MARGHERITA 11.

Fresh Mozzarella, Red and Yellow
Beefsteak Tomatoes, Garlic Oil,
Finished with Sea Salt and
Fresh Hand Torn Basil

MAQUAS STYLE 11.

Caramelized Red Onion,
Sautéed Spinach With Garlic,
Crumbled Goat Cheese,
and a Balsamic Reduction.

ANTIPASTO PIZZA 11.

Shredded Capicola, Salami,
and Soppressata, Diced House
Marinated Olives and Artichokes,
Roasted Red Pepper Strips and
Fresh Mozzarella

ENTRÉES

ANGELO'S SHERRY CREAM SAUCE 16.

Served Over Fresh Garganelli with Grated Romano Cheese, Grilled Pesto Crostini
+ Chicken: \$4

(Can Be Served Gluten Free And/Or Dairy Free by Request)

PAN-SEARED FLAT IRON STEAK 24.

Served Over a Crusty Au Jus Soaked Crouton, with Italian Roasted Fingerlings,
Topped with Melted Garlic Butter
and Serviced with Sautéed Seasonal Vegetables
+ Onions and Mushrooms: \$4

(Can Be Served Gluten Free And/Or Dairy Free by Request)

DESSERT

COCONUT CREAM PIE 8.
with Raspberry Sauce

CHOCOLATE FLOURLESS 8.
and Fresh Whipped Cream

NY STYLE CHEESECAKE 8.
with Fresh Berries

KIDS

INCLUDES A DRINK, ENTRÉE,
AND A FRESH FRUIT PLATE DESSERT

SLIDERS AND CHIPS 10.
Angus Beef Sliders on Potato Buns with
Fresh Fried Kettle Chips and Pickle

CHICKEN STRIPS AND CHIPS 10.
Fried Golden and Delicious
Served with BBQ and Ketchup

PASTA 10.
Served with Butter or Marinara
and Grated Cheese on the side

MONDAY-SATURDAY 4PM-10PM
SUNDAY BRUNCH: 10:30AM-2PM
MAIN DINING ROOM
SUNDAY DINNER 4PM-9PM

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THE LOUNGE