

Appetizers

Spinach and Artichoke Dip

Traditional tangy hot spinach and artichoke cheese dip. Served with house chips. \$15.99

Spanakopita

Baked phyllo dough stuffed with spinach and feta cheese. \$14.99

French Asian Crab Cake

Pair of sweet Dungeness crab cakes. Fried and served with roasted red peppers and aioli sauce. \$15.99

Coquilles Saint Jacques

Seared diver scallops over a mango chutney. MP

Smoked Salmon

Smoked Atlantic salmon with mixed greens, capers, chives, extra virgin olive oil and aged balsamic reduction. \$17.99

Salmon Croquettes

Pan fried Atlantic salmon croquettes over creamy spinach risotto with chardonnay lemon reduction. \$17.99

Lobster Tail

Butter poached cold water lobster tail. MP

Mediterranean Combo Platter

HUMMUS - Purée of chick-peas, lemon, tahini, garlic, cayenne and herbs.
GRAPE LEAF DOLMAS - Filled with rice and herbs. \$16.99

Calamari

Lightly battered steaks fried to a crisp, golden brown. Served with our house marinara sauce. \$18.99

*Lamb Lollipops

Ginger herb crusted mini New Zealand lamb served with poutine salad. \$15.99

*Flaming Saganaki Opa!!!

Imported Greek cheese sautéed in olive oil and garnished with lemon juice and mint herb. Served with our fresh baked bread. \$16.99

Escargot de Bourgogne

Traditional imported French escargots in garlic herb butter. Served with crispy brioche. \$17.99

Caviar

Caspian Sea golden Osetra caviar. One oz. served with condiments. MP
Limited Availability.

Tzatziki

A refreshing cucumber yogurt dill sauce, garlic and olive oil. Served with our specialty chips. \$13.99

Seafood Platter

Party Platter Size - Calamari, shrimp, scallops, crabcakes and mussels. MP

Curried Shrimp

Marinated Jumbo shrimp served over a bed of vegetables in mild curry cream sauce. \$21.99

Stuffed Shrimp

Jumbo shrimp stuffed with crab, marscapone cheese and herbs. Served with lemon pomegranate reduction. \$17.99

Shrimp Martini

Succulent cold water jumbo prawns on a bed of ice. Served with tangy cocktail sauce. \$22.99

Mussels Marinara

Mussels prepared in our house red sauce with a touch of fresh garlic. Served mild or spicy. MP

Grilled Mushrooms

Marinated charbroiled mushrooms in lemon pomegranate sauce. \$17.99

Soups & Salads

Served with our freshly baked focaccia bread.

House Soup

Our specialty vegetable barley soup. \$6.99

*Soup du Jour

Chef's specialty soup. Please ask your server for details. \$8.99

French Onion

Made from scratch. A blend of fine onions, sweet and flavorful, topped with melted provolone cheese floating on croutons. \$9.99

Soup & Salad

A bowl of our house soup and a fresh mixed green salad. \$13.99

Mediterranean Salad

Hearts of romaine lettuce topped with feta cheese, tomatoes, cucumbers and kalamata olives. Tossed with lemon and olive oil dressing. \$14.99
Add chicken or beef gyro meat: \$3.99

Classic Caesar Salad

Fresh romaine lettuce, parmesan cheese and croutons tossed with our own garlic caesar dressing. \$14.99
Add chicken: \$3.00 Add shrimp: \$5.99

*Grilled Salmon Salad

Layers of fire roasted salmon served on a nest of continental salad leaves. Topped with walnuts and tossed with our fresh lemon and dill vinaigrette. \$21.99

House Salad

\$5.99

Sides

Grilled Asparagus

\$6.99

Mac & Cheese with Bacon

\$9.99

Cheesy Risotto

\$8.99

Grilled Seasonal Vegetables

\$7.99

Sautéed Wild Mushrooms

\$9.99

Saffron Basmati Rice

\$7.99

Parisienne Potato

\$7.99

Shrimp Scampi

\$10.99

Lobster Tail

MP

Specialties

Served with our fresh baked bread and house soup. Renaissance features the finest quality Midwest corn-fed Black Angus beef. Steaks are served with parisienne potato and seasonal vegetables. Add a fresh mixed green salad for \$5.99.

Moussaka

One of the most famous Mediterranean dishes. Layers of eggplant, seasoned ground beef and potato crowned with our special cream sauce. Sprinkled with parmesan and baked in our Wood Stone oven. \$27.99

Souvlaki (Shish Kabob)

Thick chunks of marinated meat seasoned and broiled over an open fire. Served with saffron basmati rice and fresh steamed vegetables. Beef tenderloin: \$25.99 Lamb: \$27.99

Peppersteak Bourguignon

Marinated beef tenderloin chunks in red wine & herbs. Sautéed & braised with mushrooms, peppers & shallots until tender. Served with our garlic potato purée. \$29.99

Beef and Lamb Gyro Platter

Sliced seasoned beef and lamb cooked on our rotisserie. Garnished with onions, tomato, kalamata olives and our special cucumber dill sauce. Served with saffron basmati rice and pita bread. \$24.99

Paella Valenciana

A popular Spanish dish with sautéed chicken, chorizo sausage and a medley of vegetables. Overflows with shrimp, mussels and scallops on a bed of saffron basmati rice. \$30.99

Osso Bucco

Slowly roasted veal shank braised with marsala wine and an array of vegetables. Served over risotto milanese and gremolata. MP

New Zealand Rack of Lamb

Ginger herb and roasted garlic crusted rack of lamb with rosemary-mint vegetables and infused with shiraz demi glaze. Served with sweet potato puree. MP

Lamb Shank

A whole tender lamb shank braised with red wine and garlic. Served with saffron dill rice. MP

Pork Tomahawk

Grilled 16 oz pork tomahawk served with potato purée, vegetables and maple bourbon reduction. MP

Moroccan Lamb

Cumin and roasted garlic crusted rack of lamb cooked in port reduction served with mushroom risotto. MP

Moroccan Tagine

A popular Casablanca style stew of selected meat braised with onions, tomatoes, cumin, green olives and ginger. Finished with a saffron harisa sauce reduction over your choice of Moroccan couscous or basmati rice.

Garnished with preserved lemons. Beef: \$28.99 Lamb: \$29.99 Chicken: \$27.99 Shrimp: \$31.99

Curry

Special blend of your favorite meat cooked with spices and herbs. Served with basmati rice. Please specify mild or hot. Vegetarian: \$23.99 Chicken: \$25.99 Beef: \$26.99 Lamb: \$27.99 Shrimp: \$29.99

Thai Green Curry

Choice of meat or vegetarian with bell peppers, green peas and bamboo shoots in coconut milk. Served with sweet basil leaves and basmati rice. Vegetarian: \$23.99 Chicken: \$25.99 Beef: \$26.9 Shrimp: \$29.99 Lamb: \$27.99

New York Steak

A thick, center-cut, aged Black Angus steak charbroiled until you say when. Boldly seasoned with fresh cracked pepper and topped with Maitre'd butter. Served with vegetable and parisienne potatoes. MP

Filet Mignon

This pepper-crusted, 8 oz. thick delicious cut from the heart of tenderloin is cooked to your liking and topped with wild mushroom demi. Served with vegetable and parisienne potatoes. MP

Prime Rib

Our choice of aged Black Angus prime rib is hand-rubbed with the Chef's seasoning then slowly roasted to perfection. Available Friday and Saturday while it lasts. MP

Bone-in Ribeye

Carefully aged 20 oz Bone-in Ribeye charbroiled to your liking. Served with scalloped potatoes, vegetables and red wine Au jus. MP

Stuffed Pork Tenderloin

Center cut tenderloin stuffed with apricots, raisins, baby spinach mascarpone cheese and fresh garlic. Served with sweet potato purée and grilled asparagus. Cranberry pomegranate reduction. \$33.99

Combination Platters

All platters are served with fresh baked focaccia bread, olive oil and our house specialty vegetable barley soup. Add a mixed green salad for \$5.99

Seafood Royale

Broiled pistachio encrusted Alaskan Bay halibut accompanied with crabmeat, seared scallops and jumbo shrimp. Served over a wild mushroom medley and highlighted with a lemon butter cream reduction. MP

Steak & Lobster

Thick center cut aged black angus charbroiled to your liking and cold water lobster tail. Served with steamed vegetables and and parisienne potatoes. MP

The Greek Sampler

Combination of beef and lamb, chicken gyro and moussaka, served with basmati rice and fresh vegetables. \$30.99

Scallops, Shrimp & Chicken

Grilled sea scallops, jumbo shrimp and tender chunks of marinated chicken breast. Served with lobster butter cream sauce and steamed vegetables. MP

Seafood Trio

8 oz. Maine lobster tail stuffed with blue shrimp, smoked bacon, and lump crab. Served with roasted asparagus and lobster mac & cheese. MP

Chateaubriand Cardinal Filet & Lobster

Slow roasted black angus tenderloin accompanied by a butter poached cold water lobster tail. Proposed with truffle-port demi glaze. Served with seasonal vegetables and choice of potato. MP

Fire Roasted Platter

Marinated lamb, beef tenderloin and chicken breast. Fire roasted and served with fresh seasonal vegetables and basmati saffron rice. \$29.99

Create Your Own Combo

Choose any two for \$28.99 or any three for \$33.99

All orders come with steamed vegetables, basmati rice and ou house vegetable barley soup.

Marinated lamb & beef gyro
Marinated chicken gyro
Marinated beef souvlaki
Marinated lamb souvlaki
Marinated chicken souvlaki
Garlic shrimp scampi
Linguine alfredo
Fire roasted salmon

Seafood

Served with our fresh baked focaccia bread and house soup. Add a fresh mixed green salad for \$5.99

Lobster Cardinal

Cold water lobster tail, seared scallops and jumbo shrimp scampi on steamed vegetables. Served with drawn butter. **MP**

Lobster Mac

Butter-bathed lobster sautéed with bacon, garlic, penne noodles in sharp cheddar and parmesan cream sauce. **MP**

Lobster Risotto

8 oz wild-caught lobster chunks, sautéed with mushrooms, green peas, cherry tomatoes in white wine and butter cream sauce. Served over saffron risotto **MP**

Seafood Risotto

Jumbo shrimp, scallops, English peas, cherry tomatoes, truffle essence. **MP**

Bacon Wrapped

Seared Scallops

Served with mango chutney on a bed of risotto milanese and steamed vegetables. **MP**

Shrimp Scampi

Jumbo prawns sautéed with a garlic basil sauce. Served with fresh steamed vegetables and saffron basmati rice. \$28.99

Scallop Scampi

Sautéed Jumbo scallops with tomatoes, spinach & bacon in garlic basil cream reduction served with fresh steamed vegetables & saffron rice. \$37.99

Cioppino

Pan-seared Alaskan halibut and cold water lobster tail with spinach and fine vegetables in Chardonnay tomatoes saffron reduction. **MP**

Stuffed Salmon

8 oz filet of fresh Atlantic salmon stuffed with spinach, garlic, Marscapone cheese. Served with Tuscan vegetables & finished with lemon butter cream sauce. \$39.99

Fire Roasted Salmon

Roasted on an open fire to perfection. Served with cucumber dill sauce, saffron basmati rice and fresh steamed vegetables. \$35.99

Lemon Ginger Salmon

Broiled filet of fresh salmon with sautéed artichokes, roma tomatoes and spinach in a white wine lemon butter sauce. Served with saffron basmati rice and fresh steamed vegetables. \$36.99

Bouillabaisse de Marseille

Traditional french seafood stew with fresh mussels, clams, scallops, tiger shrimp and seasonal fish in saffron tomato broth. \$37.99

Mahi Mahi

Crab encrusted Mahi-Mahi filet highlighted with a lobster-cognac butter sauce. Served over a bed of sautéed spinach and garlic potato purée. **MP**

Blackened Halibut

8 oz. Alaskan halibut blackened in our special blend of Cajun spices, topped with Jumbo shrimp, served over asparagus and vegetables with saffron chardonnay reduction. \$38.99

Walleye

Fresh filet of walleye broiled and finished with a chardonnay beurre blanc sauce. Served with fresh steamed vegetables and saffron basmati rice. \$36.99

Thai Glazed Salmon

Pan-seared filet of Canadian salmon in a Thai-coconut cashew sauce with vegetables and saffron basmati rice. \$34.99

Poultry

Served with our fresh baked focaccia bread and house soup. Add a fresh mixed green salad for \$5.99.

Pomegranate Chicken

Pan-seared chicken breast infused with lemon pomegranate sauce. Served with garlic potato purée and fresh steamed vegetables. \$27.99

Chicken Ballotine

Stuffed chicken breast with spinach, artichoke, cheese blend and garlic. Served over mushroom risotto in beurre blanc sauce. \$28.99

Chicken Bryan

Braised chicken breast stuffed with goat cheese, artichoke & lump crab meat. Topped with basil lemon butter and served over mixed vegetables and basmati rice. \$33.99

Tuscan Chicken

A chicken breast grilled with olive oil and garlic topped with sautéed mushrooms, artichoke hearts and tomatoes. Served with garlic mashed potatoes and lemon parsley cream sauce. \$27.99

Chicken & Wild Mushroom Ravioli

Pan-seared medallions of all natural chicken breast with sautéed asparagus and mushrooms. Tossed with ravioli in a parmesan cream sauce. \$29.99

Chicken Souvlaki (Shish Kabob)

Generous pieces of marinated chicken breast in our special sauce. Charbroiled and served with saffron basmati rice and fresh steamed vegetables. \$27.99

Chicken Gyro Platter

Sliced seasoned chicken cooked on our rotisserie. Garnished with onions, tomato, kalamata olives and our special cucumber dill sauce. Served with saffron basmati rice and pita bread. \$24.99

Shrimp and Chicken Gumbo

Shrimp, chicken, andouille sausage, tomatoes, peppers, onions, okra and garlic simmered in a spicy Cajun style broth with cream, topped with saffron basmati rice. \$33.99

Pineapple Chicken & Shrimp

Sautéed chicken and shrimp with snow peas, mushrooms, onions, garlic, peppers and cilantro in a sweet and spicy sauce. Served with basmati rice. \$32.99

Sesame Thai Ginger Chicken

Tender chicken breast sautéed with ginger-garlic paste, snow peas and cilantro. Highlighted with red coconut curry sesame with kaffir lime leaf essence. Served with rice and steamed vegetable. \$30.99

Tandoori

Marinated in yogurt laced with paprika, cumin, coriander, cilantro, Fenu greek, garlic and ginger. Served over sautéed tomatoes, onions, fingerling potatoes & basmati rice. Chicken: \$23.99 Shrimp: \$29.99

Curry

A special blend of your favorite meat cooked with spices and herbs. Served with basmati rice. Please specify mild or hot spices.

Vegetarian: \$23.99 Chicken: \$25.99

Beef: \$26.99 Lamb: \$27.99 Shrimp: \$29.99

Cashew Chicken

A spicy mandarin-style dish with sautéed chicken, tomatoes, snow peas. Tossed in sweet and spicy apricot basil sesame sauce over basmati rice. \$29.99

Pasta

Served with our fresh baked bread and house soup. Add a fresh mixed green salad for \$5.99

Mac & Cheese Au Gratin

Creamy penne pasta, Vermont cheddar, Swiss and parmesan. Topped with crispy bacon. \$27.99
Add chicken: \$29.99
Add scallops and shrimp: 32.99
Add vegetables: \$28.99

Linguine Pomodoro

Delicate linguine tossed with crushed sweet tomatoes, olive oil, garlic and fresh basil chiffonade. \$27.99

Salmon Piccata

Fire roasted salmon topped with a delicate caper lemon butter sauce. Served over angel hair pasta. \$29.99

Chicken Penne

Grilled chicken and cherry tomatoes tossed with penne in a light pesto cream sauce. \$27.99

Four Cheese Pasta

Penne pasta, mozzarella, ricotta, Romano and parmesan cheeses, marinara sauce and fresh basil. \$25.99 Chicken: \$27.99
Shrimp: \$29.99

Fettuccine Alfredo

Fettuccine pasta tossed with our own creamy alfredo sauce a splash of parmesan cheese: \$22.99 With vegetables: \$23.99
With chicken: \$25.99
With shrimp: \$28.99

Tortellini Dé Renaissance

Sautéed chicken breast, shrimp, fresh basil, garlic, bell peppers in parmesan cream sauce, over tricolor cheese tortellini. \$29.99

Café Shrimp Pasta

Sautéed shrimp, fresh mushrooms and tomatoes tossed with linguine and a delicious basil garlic-lemon cream sauce. \$28.99

Cappelini Dé

Renaissance Shrimp, calamari, sea scallops and mussels with your choice of vodka cream, tomato cream, garlic olive oil or marinara sauce. \$33.99

Chicken Piccata

Sautéed chicken breast and mushrooms served on a bed of farfalle pasta. Drizzled with our light lemon caper sauce. \$28.99

Cajun Jambalaya Pasta

Sautéed chicken breast & jumbo shrimp with onions, tomato and peppers in a very spicy cajun sauce over linguine pasta. \$29.99

Steak & Shrimp Curry Linguine

Sautéed Gulf shrimp with Angus Sirloin and seasonal vegetables in a light herb curry emulsion over linguine pasta. \$33.99

Pizza

Our signature "Zeppole's" Pizza is cooked in our Wood Stone oven and is done to perfection like no other pizza.

We use the very best Wisconsin skim mozzarella cheese. Feta cheese and goat cheese are available. We will gladly honor any special request.

Family size 18" pizza available upon request. Add our house soup or a fresh mixed green salad for \$5.99

Stromboli

Our double crust specialty stuffed with hamburger, sausage, pepperoni, mushrooms, olives and onions. Served with marinara sauce. \$29.99

Meat Lovers

A double-crust specialty stuffed with beef, sausage, pepperoni, cheese and marinara sauce. \$28.99

Stuffed Chicken Alfredo

Cafe double-crust specialty stuffed with mozzarella cheese, blackened chicken breast and alfredo sauce. \$29.99

Stuffed Spinach & Chicken

Our double-crust specialty made with fresh spinach, garlic, mozzarella, roasted chicken alfredo and herbs. \$29.99

Margherita

Made with mozzarella, tomato, olive oil and fresh basil. \$25.99

Chicken & Shrimp

This specialty pizza is made with fire roasted chicken, sundried tomatoes, shrimp, fresh herbs and alfredo sauce. \$29.99

Pizza Mia

Make your own! Choose up to four of the following: ground beef, pepperoni, sausage, ham, Canadian bacon, green olives, black olives, onions, mushrooms or green peppers. \$26.99

Moroccan

Mozzarella cheese, tomato, Moroccan spiced chicken, coriander, cumin and chili seasonings. \$27.99

Mediterranean

Our special authentic style pizza made with all of the original ingredients- our house white sauce, seasoned beef and lamb gyro meat, feta cheese and kalamata olives ... taste the difference. \$29.99

Kid's Corner

(Age 10 and under.) Kids entree served with complimentary soft drink and cookie. \$12.99

Mac & Cheese

Kid's Pasta

Linguine with marinara sauce.

Pizza

Choose from cheese or pepperoni.

Gluten-Free

The gluten free menu is carefully selected to accommodate our guests who maintain a diet free of gluten. Add a mixed green salad for \$5.99

Appetizers

Shrimp Martini

Succulent cold water jumbo prawns on a bed of ice with tangy cocktail sauce. **MP**

Mussels Marinara

Mussels prepared in our house red sauce with a touch of fresh garlic. Served mild or spicy. **MP**

Chicken Torino

Grilled chicken & capers in a white wine sauce topped with melted mozzarella cheese. \$19.99

Calamari

Sautéed with a touch of fresh garlic, lemon juice and olive oil. Served with our house lemon pomegranate sauce. \$18.99

Specialties

Seafood Platter

A delightful combination of mussels, scallops and jumbo shrimp delicately sautéed in garlic lemon sauce and olive oil. Served in our house red tomato sauce. \$39.99

Lemon Ginger Salmon

Grilled filet of fresh Atlantic salmon with sautéed artichokes, roma tomatoes, spinach in a white wine lemon butter sauce, served with fresh steamed vegetables. \$36.99

Vegetarian Curry

Special blend of our fresh seasonal vegetables cooked with spices and herbs. Served with basmati rice. Please specify mild or hot spices. \$22.99

Penne Vodka

Imported penne tossed with creamy vodka sauce and fresh vegetables. \$23.99
With Chicken \$25.99; With Shrimp \$29.99

Pizza Mia "Create your own"

10" gluten free crust with skim mozzarella cheese and your favorite topping baked in our wood stone oven. \$27.99

Vegetarian

All entrees served with fresh baked focaccia bread, olive oil and our house specialty vegetable barley soup. Add a mixed green salad for \$5.99

Stuffed Green Pepper

A tender sweet green pepper stuffed with basmati rice and fresh vegetables. Baked in delicately spiced Mediterranean tomato sauce. \$19.99

Vegetarian Tagine

A fresh combination of seasonal vegetables with onion, tomato, cumin, green olives and ginger. Finished with a saffron harisa sauce reduction over a choice of Moroccan couscous or basmati rice. Garnished with preserved lemons. \$24.99

Mediterranean

Combo Platter

HUMMUS - Purée of chick-peas, lemon, tahini, garlic, cayenne and herbs. GRAPE LEAF DOLMAS - Filled with rice and herbs. \$17.99

Thai Green Curry

Bell peppers, green peas and bamboo shoots in coconut milk. Served with sweet basil leaves and basmati rice. Vegetarian: \$23.99

Vegetarian Curry

Special blend of our fresh seasonal vegetables cooked with spices and herbs. Served with basmati rice. Please specify mild or hot spices. \$22.99

Grilled Mushrooms

Marinated charbroiled mushrooms in lemon pomegranate sauce. \$17.99

Before placing your order, please inform your Server if anyone in your party has a food allergy. Consuming raw or undercooked meats (such as rare/medium rare), poultry, seafood, shellfish or eggs may increase your risk of foodborn illness, especially if you have certain medical conditions; these items may contain raw or undercooked ingredients.

For your convenience an optional 18% gratuity will be added for parties of 8 or more. Corkage fee \$25.00