

APPETIZERS

Jumbo Shrimp Cocktail	
Housemade Cocktail Sauce & Lemon Wedge	19
Sautéed Escarole & White Beans	12
w/ Char Grilled Sausage	17
w/ Pan Seared Scallops	24
Signatures Antipasto	
Prosciutto di Parma Draped Over Fresh Mozzarella, Roasted Red Peppers, Balsamic Reduction Drizzle	19
Australian Lamb Lollipops*	
White Balsamic Mint Drizzle	21
Yellowfin Tuna*	
Pan Seared Rare, Sesame Encrusted, Chilled Seaweed Salad	17
Fried Mozzarella	
Lightly Beer Battered, w/ House Sauce	15
Yukon Gold Potato Pierogi	
Caramelized Sweet Onions, Sour Cream Dollop	13
Rhode Island Crispy Calamari	
Hot Peppers, Crumbled Gorgonzola & House Sauce	17
PEI Mussels	
Choose Fra Diavolo Style or Garlic and white wine	18
Appetizer Medley	
Crispy Calamari, Fried Mozzarella, Shrimp Cocktail	39

SOUPS & SALADS

Sausage, Escarole & White Bean Soup	
Signatures Specialty	7
French Onion Soup	
Housemade Croutons w/ Mozzarella, Provolone & Swiss	13
Signatures' Salad	
Fresh Greens, Roasted Beets, Warm Goat Cheese Croquette w/ Sherry Vinegar Emulsion	16
Classic Caesar	
Housemade Caesar Dressing, Garlic Croutons & Shaved Parmigiana	15
Brass City Salad	
Mixed field greens, cucumber, olive, cherry tomato, tossed in an apricot champagne vinaigrette	15

SALAD ENHANCEMENTS

Grilled or Buffalo Chicken	8	Grilled Salmon	13
Grilled Shrimp	15	4 oz. Sliced Filet Mignon	20

PASTA ENTREES

Ricotta Cavatelli & Coarse Grind Sweet Sausage	
w/ Caramelized Onions, Broccoli Rabe & EVOO	25
Fettuccine Alfredo	
Pasta, Sweet Cream & Pecorino Romano English Peas & Prosciutto di Parma	26
with Cajun chicken and broccoli	28, with Shrimp 30
Penne alla Vodka	
Tossed in Lightly Creamed House Sauce (Whole Wheat and Gluten Free Pasta Available)	20
w/ Shrimp	30
Signature Bolognese	
Spaghetti tossed in light cream sauce with sweet Italian sausage & Prosciutto Di Parma	32
Eggplant Rollatini	
Rolled & Filled w/ Ricotta, Served Over Angel Hair w/ House Sauce & Mozzarella	23
Specialty Ravioli	
Chef's Style of the Day	29
Veal or Chicken Parmigiana	
w/ Angel Hair Pasta, House Sauce & Mozzarella	29/27

RISOTTO... "HOUSE SPECIALTY"

Mushroom	
Forest Mushroom Array	16/21
English Pea & Prosciutto	
w/ Pecorino Romano	15/23

SIGNATURE STEAKS + BONE IN CHOPS*

Grilled Filet Mignon	
8 oz. 42	
USDA Choice Aged New York Sirloin	
12 oz. 40	
Petit Filet Mignon	
5 oz. 30	
Hot & Sweet Pork Chop	
Sautéed Hot & Sweet Peppers	32
Pork Chop Milanese	
Breaded, Lemon, Caper Wine Sauce	34

Garlic Butter Pork Chop	
Fileted, Panko Breaded, Garlic & Fresh Herb Butter Sauce	36

Steaks are served with Chef's Style Potato, Vegetable & Frizzled Onions and Choice of Merlot Demi Glace or Classic Au Poivre
Substitutes: Broccoli Rabe, French Fries 3 Mushroom Risotto 5,
Add stuff Shrimp \$8 each

ENTREES

Shrimp Scampi	
Over Angel Hair	32
Veal Saltimbocca	
Pan Seared Veal Scallopini, Mozzarella & Prosciutto, Merlot Demi Glace Pan Sauce, Chef's Style Potato & Vegetable	35
Chicken St. Ginsburg	
Boneless Breast, Breaded & Sautéed in a Sherry Demi Glace, w/ Forest Mushrooms & Mozzarella, Served w/ Chef's Style Potato & Vegetable	27
Calves' Liver & Bacon	
Sautéed Onions, Applewood Smoked Bacon, Marsala Pan Glaze, w/ Mashed Potatoes	24
Veal or Chicken Marsala	
Sautéed in a Marsala Wine Sauce with Shitaki Mushrooms, with the Chef Selection of Potato and Vegetable	30/28
Chicken Française	
Pan Seared w/ Lemon & White Wine, Artichokes, Tomatoes & Capers, w/ Basmati Rice	28
Pan Seared Duck a l'Orange*	
Boneless Maple Leaf Farms Breast, Classic Orange-Cognac Sauce, w/ Chef's Style Potato & Vegetable	30
Grilled Salmon	
w/ Basmati Rice & Chef's Style Vegetable	31
Pan Seared Sea Scallops	
Light Citrus Beurre Blanc, w/ Chef's Style Potato & Vegetable	33
Grilled Rack of Lamb*	
Rosemary Merlot Reduction, Chef's Style Potato & Vegetable	39
Chicken Piccata over Angel hair	
Panko Breaded Pan Seared Chicken in a Lemon Caper White Wine Sauce Served over Angel Hair Pasta	28

Thursday: Stuffed Chicken Ala Vance
Friday: Pork Osso Bucco
Saturday: Prime Rib

PRIX FIXE MENU

Available Tuesday thru Thursday
Not available on Palace Theater Performance Nights or For Takeout..

CHOICE OF APPETIZER
Signatures Soup
w/ Escarole, Sausage & Cannelloni Beans
Fried Mozzarella Cheese
Lightly Beer Battered, w/ House Sauce
Rhode Island Crispy Calamari
Hot Peppers, Crumbled Gorgonzola & House Sauce
Mushroom Risotto
Forest Mushroom Array w/ White Truffle Drizzle

CHOICE OF ENTRÉE
Includes Signatures House Salad w/ White Balsamic Apricot Vinaigrette
Chicken St. Ginsburg
Boneless Breast, Breaded & Sautéed in a Sherry Demi Glace, w/ Forest Mushrooms & Mozzarella, Served w/ Chef's Style Potato & Vegetable
Chicken Parmigiana
Served Over Angel Hair w/ House Sauce & Mozzarella Cheese
Pan Seared Duck a l'Orange*
Boneless Maple Leaf Farms Breast, Classic Orange-Cognac Sauce, w/ Chef's Style Potato & Vegetable

Calves' Liver & Bacon
Sautéed Onions, Applewood Smoked Bacon, Marsala Pan Glaze, w/ Mashed Potatoes
Penne alla Vodka w/ Chicken
Tossed in Lightly Creamed House Sauce (Whole Wheat and Gluten Free Pasta Available)
Chef's Special Ravioli
Chef's Style of the Day
Ricotta Cavatelli & Coarse Grind Sweet Sausage
w/ Caramelized Onions, Broccoli Rabe & EVOO
Grilled Salmon
w/ Basmati Rice & Chef's Style Vegetable
Eggplant Parmigiana
Served over Angel Hair w/ House Sauce & Mozzarella Cheese
6 oz sliced sirloin*
Merlot Demi Glace, w/ Chef's Style Potato & Vegetable
Grilled Half Rack of Lamb*
Rosemary Red Reduction, Chef's Style Potato & Vegetable
Pan Seared Scallops

DESSERT SELECTIONS WITH COFFEE OR TEA
Vanilla Gelato w/ Chocolate Sauce, Mini Cannoli. Creme Brulee, Tiramisu
Appetizer, Salad, Entrée, Dessert & Coffee or Tea
\$36.95

www.SignaturesRestaurantWTBY.com
Children's Selections Available
*Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of food borne illness.

WINE LIST

Pinot Grigio
Danzante, Italy 9/32
citrus fruit and flowers, with hints of pineapple, grapefruit and spices
House 8/30
Chardonnay
Kendall Jackson Vintner’s Reserve, Sonoma 10/40
creamy, fruit-driven, emphasizing notes of peach, honeysuckle and pineapple
Sonoma-Cutrer Russian River Ranches, Sonoma 12/44
crisp, zesty flavors of lemon drop, lime and grapefruit are accented with a nice barrel spice
House 8/30
Sauvignon Blanc
Nobilo, New Zealand 8/28
intense tropical, peach and passion fruit flavors, with a crisp, long finish
Riesling
Relax, Germany 8/28
tastes of pears and apples, medium-sweet, very smooth, low acidity
Wordly Whites
Monsieur Touton White Bordeaux, France 8/28
refreshing aromas and flavors of guava, gooseberry, white currant and grapefruit
Seven Daughter Moscato, Veneto, Italy 8/28
Worldly Reds
Portillo Malbec, Argentina 8/28
ruby-red, fresh and fruity nose, hints of plum, blackberries and a touch of vanilla
Three Finger Jack 10/36
A hearty red blend of Zinfandel, Cabernet, Malbec and merlot
Pinot Noir
Angeline Sonoma, California 10/40
delicate aromas of raspberry, strawberry and a soft whisper of vanilla
House 8/30
Merlot
Blackstone, California 8/28
rich fruit aromas, dark cherry and berry aromas and a touch of spicy clove
House 8/30
Cabernet Sauvignon
Z Alexander Brown 10/36
Uncaged, California coastal valley, a big bold flavor yet finishes with an uncommon finesse
Josh, California 12/45
bouquet is rich with dark fruits, cinnamon, clove and toasty oak flavors
Justin, Paso Robles 55
rich & concentrated with a subtle finish
Raymond Reserve, Napa 60
flavors of ripe blackberry, cassis and plum with a lingering finish
Three Finger Jack Cab 10/36
Bold flavors of black cherry current and hands of black pepper
Italian Wines
Borgese Tuscan Basket Flask Chianti 9/30
the classic red blend from Tuscany, made primarily from the Sangiovese grape
Carletto Montepulciano d’Abruzzo, Italy 9/30
fine and fresh with bold inviting aromas of cherries and spices
Luce della Vita Lucentis ‘Super Tuscan’, Tuscany 44
black currant, plum and wild cherry with a rich, concentrated finish
Produttori Barbaresco, Piedmont 70
elegant, supple and delightful with notes of spice, pepper, and black cherries
Damilano Barolo Lecinquevigne, Piedmont 60
Full bodied with round chewy tannins, great structure and finesse
Masi Costasera Amarone, Valpolicella 80
powerful bouquet with aromas of baked fruit, herbs and spice
Sparkling Wines
Prosecco, Villa Jolanda, Italy (187 ML) 9
Spumante, Martini & Rossi, Italy 26
Champagne, Moet & Chandon White Star, France 60

BOTTLED BEER

Budweiser, Bud Light, Coors Lite, Miller Lite, Michelob Ultra
Peroni, Heineken, Corona

DRAFT BEER

6 Rotating Craft Selections
Market Price

SIGNATURES MARTINIS

Hot & Dirty Martini

Titos Vodka, Olive Juice, Pepperoncini Juice

Metropolitan

Stoli Raspberry Vodka, Triple Sec, Lime Juice, Cranberry Juice

Classic Cosmopolitan

Titos Vodka, Triple Sec, Lime, Cranberry

Espresso Martini

Stoli Vanilla Vodka, Kahlua, Espresso, Baileys (optional)

French Martini

Absolut Vodka, Raspberry Liqueur, Pineapple Juice, Lime Juice

Limoncello Martini

Citron Vodka, Triple Sec, Limoncello

Pineapple Martini

Titos, Pineapple Juice with a Cherry

Chocolate Martini

Stoli Vanilla Vodka, Chocolate Liqueur, Splash of Cream

Flirtini

Absolut Vodka, Triple Sec, Lime Juice, Cranberry Juice, Prosecco

Pear Martini

Absolut Pear Vodka, Mathilde Pear Liqueur, Fresh Lemon

Pistachio Martini

Stoli Vanilla, Stoli, Amaretto, Frangelico, Midori, Touch of Cream

Cucumber Martini

Hendrick’s Gin, Muddled Cucumber, Simple Syrup

SPECIALTY COCKTAIL

Moscow Mule

Lemon, Lime, or Grapefruit. Deep Eddys Vodka, Ginger Beer

Classic Margarita

Espolon Blanco, Fresh Lime Juice, Orange Liqueur

Italian Margarita

Espolon Blanco, Fresh Lime Juice, Orange Liqueur, Amaretto

Pineapple Jalapeno Margarita

Dano’s Pineapple Jalapeno Tequila, Lime Juice, Orange Liqueur, Tajin

Vanilla Manhattan

Vanilla Crown Royal
Sweet Vermouth, Bitters, Luxardo Cherry

Elijah Craig Old Fashion

Muddled Cherry, Orange, Raw Sugar, Bitters

Bloody Mary

Titos Handmade Vodka, Signature Tomato Blend, Tajin

Bees Knees

Lemon Infused Seersucker Gin, Local Honey Simple Syrup, Club Soda

Signature Desserts

Add one scoop of gelato to any dessert for an additional 2.95

House made Crème Brule

Lightly baked Vanilla Custard Glazed with Caramelized Sugar

Tiramisu

Ladyfingers, Espresso Kahlua layered with Chocolate Shavings & Mascarpone Cream

Mini Cannoli

Sweet Ricotta Cream & Chocolate Chips, Filled Fresh

Flourless Chocolate Torte

Gluten Free Chocolate Torte with Raspberry Puree, Caramel, & Chocolate Glaze

Chocolate Lava Cake

A Warmed, Molten Dark Chocolate center served with Fresh Vanilla Gelato

SoCo Creamery Gelato

Vanilla, Chocolate, Coconut

Limoncello Cake

Our Delicious Lemon Layered Cake