

PINO

SUNDAY - WEDNESDAY | 4 PM - 10 PM
THURSDAY - SATURDAY | 4 PM - 11 PM

STARTERS

- PITA BREAD & HUMMUS** 15
FRESHLY BAKED PITA BREAD SERVED WITH HAND-MASHED CHICKPEA PUREE, TAHINI, FRESHLY SQUEEZED LEMON JUICE, OLIVE OIL, PINE NUTS AND SUMAC
- OCEANIC DELIGHT - SHRIMP COCKTAIL** 15
FIVE PLUMP JUMBO SHRIMP SERVED CHILLED WITH OUR TANGY HOUSE-MADE COCKTAIL SAUCE AND A FRESH LEMON WEDGE
- CHARCUTERIE PLATE** 26
AN EXQUISITE SELECTION OF IMPORTED SMOKED AND CURED MEATS, ASSORTED CHEESES, BABY DILL PICKLES, BLACK OLIVES, AND CHEESE CRACKERS, ELEGANTLY PRESENTED ON A RUSTIC CHARCUTERIE BOARD
- CHICKEN TENDERS** 15
TENDER CHICKEN STRIPS, COATED IN OUR HOMEMADE BATTER AND FRIED TO GOLDEN PERFECTION. SERVED WITH YOUR CHOICE OF, HONEY BBQ, BUFFALO SAUCE, RANCH DRESSING, BLUE CHEESE DIP, OR HONEY MUSTARD
- BONE-IN CHICKEN WINGS** 15
SIX JUICY CHICKEN WINGS, SERVED PLAIN OR TOSSED IN YOUR CHOICE OF BUFFALO, HONEY BBQ, SWEET CHILI SAUCE, OR SALT AND PEPPERCORN MIX
- LOADED CHEESE FRIES** 13
IRRISISTIBLE FRENCH FRIES GENEROUSLY TOPPED WITH CRISPY BACON, AND A MELTED BLEND OF CHEESES
- LAMB LOLLIPOPS** 22
FOUR TENDER GRILLED LAMB LOLLIPOPS TO PERFECTION AND SERVED WITH A DOLLOP OF WHOLE GRAIN MUSTARD ON A BED OF FRESH SPINACH

SOUPS & SALADS

- NEW ENGLAND SEAFOOD CHOWDER** 14
SAVORY BLEND OF SHRIMP, CLAMS, LOBSTER, SCALLOPS, AND FISH, SIMMERED WITH ONIONS, CELERY, AND POTATOES IN A CREAMY LOBSTER BROTH
- FRENCH ONION SOUP** 13
FRESH HOUSE-MADE ONION BROTH, TOPPED WITH CRISPY CROUTONS, MELTED SWISS CHEESE, PROVOLONE CHEESE, GARNISHED WITH FRESH PARSLEY, AND A SPRINKLE OF PAPRIKA
- FIELD GREEN HOUSE SALAD** 16
ASSORTED FIELD GREENS, CARROTS, ENGLISH CUCUMBER, RED ONION, CHERRY TOMATOES, RADISHES, AND SHAVED PARMESAN CHEESE, SERVED WITH YOUR CHOICE OF DRESSING AND GARNISHED WITH MANDARIN SLICES
- MIGHTY COBB SALAD** 17
CRISP ROMAINE LETTUCE TOPPED WITH FRESH TOMATOES, SWEET CORN, CREAMY AVOCADO, BOILED EGG, CRISPY BACON BITS, TANGY GOAT CHEESE, AND SERVED WITH A SIDE OF RANCH DRESSING

- TRADITIONAL CAESAR SALAD** 16
FRESH HEARTS OF ROMAINE LETTUCE TOSSED WITH PARMESAN CHEESE, HOUSE-MADE ROASTED GARLIC CAESAR DRESSING, AND OPTIONALLY TOPPED WITH ANCHOVIES
- GARDEN SALAD** 17
ROMAINE LETTUCE, MIXED FIELD GREENS, TOMATOES, CUCUMBER, RED ONION, CARROT, ITALIAN DRESSING
- TOP YOUR SALAD WITH PROTEIN:**
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| GRILLED CHICKEN | +11 | GRILLED SHRIMP | +13 |
| GRILLED STEAK TIPS | +13 | GRILLED SALMON | +13 |

FLATBREADS

- CHICKEN BACON RANCH FLATBREAD** 19
INDULGE IN OUR SAVORY HOMEMADE FLATBREAD TOPPED WITH A BLEND OF SHREDDED CHEESES, TENDER GRILLED CHICKEN, AND CRISPY BACON, ALL GENEROUSLY DRIZZLED WITH A CREAMY RANCH SAUCE
- MARGHERITA FLATBREAD** 16
A CLASSIC BLEND OF SHREDDED MOZZARELLA, FRESH BASIL, AND RIPE TOMATO SLICES, PERFECTLY COMPLEMENTED BY SAVORY HOMEMADE MARINARA SAUCE
ADD PEPPERONI +3
- BUFFALO CHICKEN FLATBREAD** 19
TENDER BUFFALO CHICKEN, SHREDDED MOZZARELLA, MARINARA SAUCE, AND A TANTALIZING RANCH DRIZZLE ON TOP OF OUR ARTISANAL FLATBREAD
- BARBECUE CHICKEN FLATBREAD** 19
SAVOR THE PERFECT HARMONY OF FLAVORS WITH GRILLED CHICKEN, CRISPY PROSCIUTTO, CARAMELIZED WHITE ONION, ROASTED CORN, AND A RICH CHEESE BLEND, ALL DRIZZLED WITH TANGY BARBECUE SAUCE

HANDHELDS

- CHATEAU BURGER** 21
JUICY GROUND BEEF, GRILLED TO PERFECTION, TOPPED WITH CRISPY BACON, LETTUCE, TOMATO, CHEESE, HERB MAYO, ALL ON A BRIOCHE BUN, SERVED WITH FRENCH FRIES
- GRILLED OR BREADED CHICKEN SANDWICH** 26
TENDER GRILLED OR CRISPY BREADED CHICKEN, TOPPED WITH PROVOLONE CHEESE, ITALIAN PROSCIUTTO, CRISP LETTUCE, AND JUICY TOMATO. SERVED WITH FRENCH FRIES



PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES.

ENTREES

- SIRLOIN TIPS FEAST** 35
TENDER SIRLOIN TIPS MARINATED IN PINO HOME MADE MARINADE , SERVED WITH CREAMY RED BLISS MASHED POTATOES AND BROCCOLI
- RIBEYE STEAK** 40
SUCCULENT 14 OZ RIBEYE GRILLED TO PERFECTION, SERVED WITH CREAMY GARLIC RED BLISS MASHED POTATOES AND SAUTEED BROCCOLI
- FILET MIGNON DELIGHT** 45
8 OZ PRIME FILET MIGNON, EXPERTLY GRILLED TO PERFECTION AND SERVED WITH GARLIC RED BLISS MASHED POTATOES, AND FRESH SAUTEED BROCCOLI
- GOURMET GRILLED LAMB CHOPS** 40
GRILLED LAMB CHOPS, SERVED WITH A MINT JELLY SAUCE , CREAMY GARLIC RED BLISS MASHED POTATOES, AND SAUTEED BROCCOLI
- ITALIAN CHICKEN PARMESAN** 25
CRISPY BREADED CHICKEN, PAN-FRIED AND TOPPED WITH HOMEMADE MARINARA SAUCE, A DELIGHTFUL BLEND OF CHEESES, AND FRESH BASIL. SERVED OVER LINGUINI FOR A DELICIOUS TASTE OF ITALY
- TROPICAL MANGO SALMON** 31
FRESH ATLANTIC SALMON, DELICATELY SERVED WITH STEAMED BROCCOLI, RICE PILAF, CREAMY SLICED AVOCADO, AND ENHANCED BY A TROPICAL DICED MANGO SALSA. TOPPED WITH FRESHLY CHOPPED CILANTRO

DESSERTS

- CHEESECAKE CREME BRULEE** 15
CREAMY CHEESECAKE WITH A CARAMELIZED BRULEE TOPPING
- TIRAMISU** 14
LAYERS OF ESPRESSO-SOAKED LADYFINGERS, VELVETY MASCARPONE CHEESE, AND DUSTED COCOA POWDER
- CHOCOLATE LAVA CAKE** 15
WARMED LAVA CAKE SERVED WITH VANILLA ICE CREAM, WHIP CREAM AND CARAMEL SWIRL
- STRAWBERRY BROWNIE** 14
FRESH OUT OF THE OVEN SERVED WITH FRESH STRAWBERRY AND COMPOTE