

# Maquas Lounge Dinner Menu

*Lobster Bisque*  
Cup ~ 5. Bowl ~ 7.

*Soup du Jour*  
Cup ~ 3. Bowl ~ 5.

*Angelo's Salad with Mesclun, Romaine, Tomatoes, Red Onion,  
Prosciutto, Fontinella, Fried Onions, Vincotto and Olive Oil ~ 7.*  
*with Grilled Chicken ~ 10. with Grilled Shrimp ~ 12.*

*Caesar Salad with Garlic Croutons,  
Shaved Parmigiano and White Anchovies ~ 7.*  
*with Grilled Chicken ~ 10. with Grilled Shrimp ~ 12.*

*Chilled Poached Shrimp with  
Tomatillo Cocktail Sauce and Fresh Lemon*  
12.

*Crispy Calamari with Arugula, Banana Peppers  
and Roasted Tomato Aioli*  
10.

*Grilled Swordfish with Black Eyed Peas and Rice,  
Arugula Pesto and Chili Relish*  
26.

*Butternut Squash Risotto with  
Crisp Pancetta, Sage and Pecorino Romano*  
10.

*Dry Aged Angus Strip with Idaho Potato Steak Fries,  
Green Peppercorn Sauce and Broccolini*  
37.

*Tuscan Shrimp Panzanella with Grilled Shrimp,  
Toasted Tuscan Bread, Shaved Parmigiano and Olive Basil Vinaigrette*  
12.

*Eggplant Sandwich with Roasted Tomatoes, Spinach,  
Smoked Mozzarella, Garlic Aioli and Straight Cut Fries*  
10.

*Grilled Hamburger with Lettuce, Tomato, Onion and Fries*  
10.  
add cheese ... \$1

*Grilled Chicken Breast with Basil Risotto and Roasted Tomatoes*  
20.

*Rosemary Scented Pork Chop with  
Roasted Pepper Polenta Cake and Pear Raisin Chutney*  
25.

*Fresh Spiral Pasta with Broccoli Rabe, Roasted Garlic,  
Fresh Tomatoes and Reggiano Cheese*  
20.

*Braised Veal Osso Buco with Basil Risotto and Roasted Tomatoes*  
29.