



APPETIZERS



Spinach Bread \$3.95

An oven baked loaf of French bread filled with spinach, garlic, and Parmesan cheese.

ADD house red sauce \$0.95

Bruschetta \$6.95

Homemade crostinis served with chopped tomatoes, garlic, and fresh basil.



Risotto Balls \$8.95

Sausage and Parmesan cheese served with marinara sauce and buffalo chicken served with a spicy Mascarpone cheese sauce.

Meatballs \$6.95

Traditional Italian hand-rolled meatballs topped with an authentic Italian tomato sauce and sweet Mascarpone cheese.

Beef Carpaccio \$9.95

Rare beef tenderloin pounded paper thin, topped with arugula, capers, shaved Parmesan cheese, and extra-virgin olive oil served with baked crostinis.

Fresh Mozzarella Cheese \$7.95

Dusted with seasoned bread crumbs, fried, and served in our homemade marinara sauce.

Fried Calamari \$9.95

Dusted and flash-fried and served with spicy marinara sauce.

Calamari Roberto Style \$11.95

Fried calamari topped sweet and spicy pepper vinegar then served with Sweet Pepper aioli.

Eggplant Tier \$9.95

Breaded eggplant layered with fresh Mozzarella cheese, tomatoes, arugula, and fresh basil. Topped with shaved Parmesan cheese then drizzled with extra-virgin olive and aged balsamic vinegar. (Served hot or cold)



Maine Lobster Rolls \$11.95

Traditional New England Style lobster roll. Freshly cooked lobster meat, tossed with mayonnaise and celery, served on grilled mini buns.

Spinach and Lobster Dip \$9.95

Creamy artisan cheese blended with Maine Lobster and fresh spinach served with homemade tortilla points.

Caprese Salad \$8.50

Ripe beefsteak tomatoes, Mozzarella cheese, and fresh basil. Dressed with extra-virgin olive oil and aged balsamic vinegar.

ADD Roasted Peppers and Prosciutto de Parma \$2.95

Pot Stickers \$8.45

Pork dumplings sautéed in a sweet peanut-Thai dressing.

Seafood Cioppino \$10.95

Fresh fish and a medley of shellfish cooked in a white wine tomato stew.

Mussels \$7.95

Steamed in your choice of a white wine garlic broth or spicy marinara.

Bacon & Leek Risotto \$8.95

Served with a poached egg.



Sausage & Peppers \$8.95

Italian sausage cooked with bell peppers, sweet onions, crushed tomatoes, and garlic. Served with warm bread.

Stuffed Mushrooms \$7.25

Filled with Italian sausage baked with Mozzarella cheese and served on top of marinara sauce.

Grilled Scallops \$12.95

Bacon wrapped, wood-grilled, and served with Honey-Jalapeño sauce.

Spicy Fire Roasted Shrimp \$8.75

Simmered in garlic-thyme butter and served with freshly baked crostinis.

SOUPS

Soup du Jour \$3.75 / \$4.75

A daily selection of homemade soup by our chef.

New England Seafood Chowder \$5.50 / \$6.50

Fresh seafood in a rich, traditional cream chowder.

SALADS



House Salad Fresh Iceberg lettuce, red onions, and cucumbers served with your choice of dressing. \$4.95

Greek Salad Fresh Iceberg with tomatoes, cucumbers, Kalamata olives, pepperoncinis, red onions, and Feta cheese served with our signature Greek vinaigrette. All topped with wood-grilled chicken. \$9.75

Chicken Caesar Salad Romaine lettuce, Parmesan cheese, and garlic-roasted croutons tossed in our homemade Caesar dressing and topped with wood-grilled chicken. \$9.75

Cobb Salad Crisp greens, avocado, tomatoes, Bleu cheese, roasted pine nuts, smoked bacon, egg, and garlic-roasted croutons. Topped with wood-grilled chicken and served with a citrus-herb vinaigrette. \$9.95



Southwestern Salad Crisp greens, avocado, tomatoes, onions, chopped bacon, corn, black beans, and tortilla strips. Topped with wood-grilled chicken and Cheddar-Jack cheese. Served with cilantro-lime vinaigrette. \$9.95

54 Salad Assorted field greens, Goat cheese medallion, red bell peppers, mandarin oranges, red onions, and roasted pine nuts. Served with raspberry-walnut vinaigrette. \$8.75

FLATBREADS

Mediterranean Blackened steak, spinach cream, sauteed mushrooms, and Gorgonzola cheese. \$9.95

Saint Loui' Grilled chicken, "Sweet Baby Ray's" BBQ sauce, caramelized onions and, Cheddar-Jack cheese. \$9.95

Veggie Garden Basil pesto, red onions, mushrooms, diced tomatoes, avocado slices, asparagus, and Mozzarella cheese. \$9.95

"The Big Sal" Meatballs, Italian sausage, house sauce, mushrooms, onions, fresh basil, and Mozzarella cheese. \$9.95

COMBOS

PICK TWO Choose two of the following: a 1/2 of sandwich, cup of soup or our house salad. \$8.95

Chicken Salad Sandwich

Turkey & Cheddar

Ham & Swiss

LUNCH PASTA & SALAD Choose one of the following pasta dishes and either a house or Caesar salad. \$9.95

Spaghetti & Meatballs

Penne ala Bolognese

Cheese Ravioli

SPECIALTY SANDWICHES

All of the following are served with a pickle spear and your choice of fries or Side of the Day.

Blackened Mahi Ruben Sauerkraut, Thousand Island dressing, and Swiss cheese on grilled rye bread. \$10.95

Yankee Turkey, Swiss cheese, mustard, Thousand Island dressing, and hot coleslaw on grilled rye bread. \$8.95

Smokey & The Bacon Smoked turkey, bacon, Swiss cheese, mustard, Thousand Island dressing, coleslaw, lettuce, and tomato on grilled rye bread. \$8.95

G-54 Club Ham, turkey, Swiss cheese with mustard and mayonnaise, lettuce, tomato, and bacon served on grilled sourdough bread. \$9.25

Queen City Club 10 oz burger with Swiss, Thousand Island dressing, bacon, lettuce, and tomatoes served on wheat bread. \$10.95

"The Randini" Crispy bacon, lettuce, avocado, fried green tomatoes, horseradish sauce and a fried egg on toasted sourdough. \$7.95

Homer J Blackened turkey with mushrooms, onions, roasted red pepper aioli, melted Provolone cheese on an amoroso roll. \$8.50

Chicken Caesar Wrap Grilled or blackened chicken breast mixed with fresh Romaine lettuce and our house Caesar dressing all rolled in a spinach tortilla. \$8.50

Greek Grilled chicken breast, kalamata olives, pepperoncini, red onion, Feta cheese, crisp Iceberg lettuce, and Greek dressing rolled in a spinach tortilla. \$8.50

Florida Grouper Sandwich Fresh grouper filet prepared either: grilled, blackened or fried. Served on a Kaiser roll \$11.95

Philly Cheesesteak Sandwich Thinly sliced Rib-Eye steak with Provolone cheese, onions, mushrooms and our red pepper aioli served on an amoroso roll. \$8.95

Tampa Cuban A Tampa Classic of sliced baked ham, roasted pork, Swiss cheese, mustard, mayonnaise, and pickle chips served on freshly pressed Cuban bread. \$7.95

Parmesan Hero Sandwich Your choice of hand rolled meatballs OR all natural white meat chicken served with fresh Mozzarella cheese and our house red sauce on an amoroso roll. \$7.95

Chicken Caprese Sandwich Wood-grilled, all natural chicken breast with fresh beefsteak tomatoes, fresh Mozzarella cheese, basil-aioli, and arugula all served on a brioche roll. \$9.95

West Coast Chicken Salad Sandwich Freshly made chicken salad with lettuce, tomato, avocado, bacon, and smoked Gouda cheese served on whole wheat bread. \$8.95

OFF THE WOOD GRILL

Kobe Burger 10oz burger topped with Gouda cheese, prosciutto, onion rings, and Kalamata olive aioli. Served with a side of black truffle fries. \$15.95

Bison Burger All natural Bison served on a toasted Kaiser Roll topped with aged Cheddar cheese, pancetta bacon, and ancho-whole grain mustard; served with sweet potato tater tots. \$18.95

Grille 54 Burger 10 oz. freshly ground prime beef, wood-grilled to perfection and topped with lettuce, tomato and your choice of cheese. Served with French fries and a pickle spear. \$10.95

14 oz Rib-Eye An outstanding example of USDA Prime at its best. Well marbled for peak flavor, deliciously juicy. Served with two sides. \$19.95

6 oz Filet Mignon The most tender cut of corn-fed Midwestern beef. Served with two sides. \$21.95

Brie Chicken Wood-grilled chicken breast topped with mushrooms, asparagus, and Brie cheese. Finished with fig and white balsamic glazes. Served with your choice of two sides. \$17.95

Mahi Mahi Freshly cut Mahi Mahi filet lightly seasoned and served with your choice of two sides. \$16.95

Sea Bass Fresh filet cooked on our oak-burning, open grill and served with your choice of two sides. \$22.95

Blackened Pork Chops Two blackened, bone-in chops topped with demi-glaze and sweet apple compote. Served with your choice of two sides. \$17.95

ITALIAN ENTREES

Chicken 54 Pasta Twin wood-grilled chicken breasts tossed with spinach, diced tomatoes, Mozzarella cheese, and a cream sauce. \$16.95

Saltimbocca Di Pollo Chicken scallopini, crisp prosciutto, and fresh sage baked with Mozzarella cheese. Served with a cognac demi glaze and resting on roasted garlic potato puree. \$14.95

Chicken Marsala Sautéed with fresh mushrooms and Marsala wine served on a bed of pasta. \$14.95