## DINNER APPETIZERS

Potato Skins
Topped with our Cheese Blend and Bacon. Served with sour cream

Southwestern Egg Rolls Served with Ranch or Peppers Grille Special Sauce

Peppers Platter
A combination of fried ravioli, southwestern egg rolls and chicken fingers served with ranch

Crock o' Chili
Topped with melted cheese

## Peppers Nachos

Black bean corn salsa, cheese blend. jalapenos and sour cream Add Chicken $\$ 3$

Chili Nachos
Homemade chili and jalapenos served with salsa and sour cream

Meatballs n Marinara Served on toasted crostini

10

11 Quesadillas
Served in a grilled tortilla with red onion, roasted peppers, tomato and cheddar cheese served with sour cream and salsa

Eggplant Milano 13
14 Homemade eggplant cutlets stuffed with our special cheese blend covered with mozzarella and baked

Fried Raviolis (7)
7 Served on a bed of our homemade
7 marinara
Greek Fries 8
14 French fries sprinkled with feta, oregano, drizzled with house creamy
Calamari 12
Boneless Buffalo Tenders (5)10

Chicken Wings (8) 12 Natural, Buffalo, Teriyaki or BBQ Garlic Bread

## SALADS

Dressing Choices: Balsamic Vinaigrette, Greek, Italian, Lite Italian, Russian, Ranch, Caesar, House Creamy Italian, Bleu Cheese

Caprese
Fresh Mozzarella, Plum Tomato, Fresh Basil, Balsamic Glaze

## Garden Fresh Salad

Romaine, Tomato, Red Onion. Roasted Peppers, Cucumbers, Pepperoncini, Kalamata Olives, Carrots
Add Grilled Chicken 3
Add Steak Tips 8
Add Salmon 9
Add Buffalo Chicken 4
Add Tuna 4
Add Chicken Salad 4
Add Feta 2

9 Santa Fe
Romaine, Grilled Chicken, Black
Beans, Avocado, Tomatoes, Tortilla Strips, Roasted Peppers, Corn, House
9 Creamy Italian Recommended

## Peppers House

14
Feta, Artichk, Grilled Chicken,
Roasted Peppers
Caesar Salad
Romaine, Shredded Parmesan,
Croutons, Sun-Dried Tomatoes.
Anchovies Available
Add Grilled Chicken 3
Add Buffalo Chicken 4

## Gemelli Salsiccia

Gemelli, Sausage, Mushroom, Onions, Ricotta, Marinara, Red Wine
Spaghetti Meatballs
Chicken Parmigiana
Penne Chicken Broccoli
Choose a Butter Garlic Sauce or Alfredo

## Shrimp Gnocchi

In a Pesto Cream Sauce
Rigatoni Bolognese
In our homemade Bolognes

## SPECIALTY PASTAS

Served with a Side Salad
19 Sun-Dried Stripe Ravioli
Filled with Mascarpone Cheese, Pink Cream Sauce Add Chicken \$3
16 Eggplant Parmigiana
Homemade Eggplant Cutlets, stuffed with our special cheese blend, covered with melted Mozzarella
18 Jumbo Stuffed Shells
3 Jumbo Stuffed Shells, Meatballs covered with
19 Mozzarella and baked in the oven

## ENTREES

Served with a Side Salad or Caesar Salad and one choice of side from Dinner Side Menu

Steak Tips*
12 Ounce Portion
Fish N Chips
Ocean Fresh Haddock served with French Fries

## Grilled Wild Salmon

8 Ounces Fresh Wild Salmon Grilled

## Baked Haddock

Ocean Fresh Haddock
Fish Tacos
Fried Haddock, Peppers Grille Special Sauce

21 Marinated Chicken 16 Grilled Chicken Breasts
17 Surf \& Turf
Baked Scallops with Steak Tips
18 Grilled Swordfish

19 Haddock, Scallops and Jumbo Shrimp
Baked Scallops
17 Fresh Sea Scallops

## CUSTOM BURGER EMPORIUM

8 Ounce Charbroiled Angus Burger | Served with French Fries Substitute Sweet Potato Fries $\$ 1.95$ extra $\mid$ Add Bacon $\$ 1.50$ extra

Classic ${ }^{*}$
Cheddar Cheese, Lettuce, Tomato and Red Onion

## Veggie Burger

Served with Avocado, Salsa, Lettuce,
Tomato and Onion
Bleu Cheese Burger*
Topped with Bleu Cheese, Lettuce, Tomato,
Caramelized Onion

14 Sweet n Smokey Burger* Grilled Sweet Italian Sausage, Bacon, Cheddar, Peppers Grille Special Sauce

Backyard Burger ${ }^{*}$
Grilled Onions, Bacon, Homemade BBQ Sauce, Tortilla Strips, Cheddar
Southwestern Burger*
Bacon, Grilled Onions, Cheddar, Chipotle Aioli, Lettuce and Tomato

## SPECIALTY SANDWICHES

Choice of side: French Fries, Cole Slaw | Substitute Sweet Potato Fries $\$ 1.95$ extra

Pulled Pork
Topped with BBQ sauce and cole slaw on a bulkie roll
Chipotle Chicken
Grilled chicken, chipotle aioli, bacon, lettuce,
tomato on a braided sesame roll
Lone Star ${ }^{*}$
Charbroiled steak, grilled mushrooms and onions, melted swiss on a baguette

14 Black Pastrami Grilled pastrami, grilled onions, chipotle aioli, provolone on a braided sesame roll

California
Roasted turkey, avocado, bacon, mayo, lettuce, tomato on toasted sourdough

## SIDE ORDERS

Baked Potato
Loaded Potato
Spinach Rice
French Fries
Sweet Potato Fries Cole Slaw

4 Onion Rings
5 Broccoli
4 House Side Salad
4 Greek Side Salad
5 Caesar Side Salad

GRILLED PANINI SANDWICHES
Served On Artisan Bread With French Fries | Substitute Sweet Potato Fries \$1.95 Extra
\$14

Rajin' Cajun Buffalo Chicken, Bacon, Red Onion, Bleu Cheese, Colby Jack Muffeletta
Mortadella, Capicola, Genoa, Mortadella, Capicola, Genoa,
Provolone, Tomato, Onion, Italian Provolone, Tomato, Onion, Italian
Seasoning, Homemade Olive

Pesto Chicken Grilled Chicken, Pesto, Tomato, Fresh Mozzarella Philly
Shaved Steak, Roasted Peppers, American Cheese Bruchetta
Fresh Mozzarella, Tomato, Basil, Garlic, Balsamic


COCKTAILS
Kentucky Mule
Bourbon with fresh lime juice, topped with ginger ale
Huck and Soda (GF)
44 North Huckleberry Vodka with club soda and lime over ice
Mayan Splash
Blanco Tequila, pineapple juice and a splash of bitters over ice
Island Twist
Captain Morgan Original Spiced Rum, cranberry juice and lime over ice

WINE LIST
Try our wine and food pairing suggestions

Canella Prosecco (Italy)
A mouth full of bubbly fun. Calamari

DiLenardo Pinot Grigio (Italy)
Light, dry and crisp. \Gloucester Pizza

Wither Hills Sauvignon Blanc (N.Zealand)
Vibrant, citrus flavors. $>$ Fish Tacos

Sycamore Lane Chardonnay (CA)
Medium bodied with apple and pear notes. California Sandwich

Kendall Jackson Chardonnay (CA)
Rich, creamy and toasty. > Baked Haddock

Sycamore Lane White Zinfandel (CA)
Fruity and easy drinking. Chipolte Chicken Sandwich

Trinity Oaks Pinot Noir (CA)
Light bodied, smooth and delicate. © Grilled Salmon

Cavaliere Chianti Classico (Tuscany, Italy)
A crowd favorite. $\backslash$ Rigatoni Bolgnese

Canyon Road Merlot (CA)
Juicy and plummy. \Pulled Pork Sandwich

Fantini Montepulciano (Abruzzo, Italy)
Velvety and plump. Gemelli Salsiccia

Louis Martini Cabernet Sauvignon (CA)
Bold and powerful. \Steak Tips

CREATE YOUR OWN PIZZA
Authentic Thin-Crust Brick Oven Pizza Using Flour Imported From Italy. We Also Use San Marzano Tomatoes For Our Sauce Imported From Italy. Our Dough Is Homemade On The Premises! We Also Offer White Sauce And Extra Virgin Olive Oil.

Medium \$12 | Large \$16
Medium toppings $\$ 1.50$ each | Large toppings $\$ 2$ each

Toppings:
Pepperoni • Hamburg • Sausage • Ham • Bacon • Kalamata Olives • Broccoli • Fresh Spinach
Fresh Basil • Roasted Peppers • Jalapeño • Fresh Garlic • Onions • Caramelized Onions • Eggplant Sun-Dried Tomato • Fresh Mushrooms • Extra Cheese • Green Peppers • Feta Grilled Chicken • Pineapple • Fresh Mozzarella • Anchovies

SPECIALTY WHITE SAUCE PIZZAS
Made With Our Homemade White Sauce. Extra Virgin Olive Oil Also Available.
12" Medium \$16 | Large \$19


Authentic Brick Oven Thin-Crust Pizza, Homemade Dough, Imported San Marzano Tomatoes, Our Own Three Cheese Blend.
12" Medium \$16 | Large \$19


CALZONES
Filled With Mozzarella And Provolone. Served With A Side Of Marinara.
\$14

Meatball, Eggplant Parmigiana, Chicken Cutlet, Pepperoni, Spinach Feta and Sun Dried Tomato, Steak, Italiano- Italian Deli Meats

