

appetizers

Broiled Stuffed Shrimp

Large butterflied shrimp broiled in butter, topped with crab meat stuffing.

Fried Cheese Sticks

Five deep-fried mozzarella cheese sticks, served with marinara for dipping.

Antipasto Platter

Soppresatta, prosciutto, provolone, Reggiano Parmigiano, roasted red peppers.

Stuffed Hot Peppers

With sausage, topped with red sauce and melted provolone.

Fried Calamari

Tender, deep-fried calamari cooked to perfection. With homemade cocktail sauce for dipping.

Wing Dings

One pound of seasoned chicken wings.

Onion Ring Basket

Onion rings deep fried to a golden brown.

Icy Shrimp Cocktail GF

Iced shrimp with cocktail sauce and lemon.

Broiled Bacon-Wrapped Shrimp

Broiled in garlic and butter.

Jumbo Crab Cocktail GF

Stuffed Mushroom Caps

Broiled in marinara sauce, stuffed with crab meat.

Bacon Cheese Skins

Bacon and cheese in deep-fried potato pockets.

Steamed Clams GF

Steamed clams with tomatoes, basil & scallions in a Chardonnay broth. 11

Fried Zucchini

Hand breaded and served with our house-made marinara sauce.

Chicken Spikes

Breaded chicken breast strips, deep-fried and served with fries.

VIP Stuffed Mushrooms

Stuffed with crab meat and broiled in garlic butter.

Peppers in Oil GF

Small • Medium • Large

Our Famous Italian Greens GF

Greens and Hot Pepper GF

Station Square Special Crab Bisque
Cup • Bowl

gourmet salads

The Cannonball

A Station Square best seller! Crisp lettuce topped with bacon, ham, turkey, egg, tomato, olives, and cheese. Served with choice of dressing.

Pepper & Tomato Salad GF

Italian cut tomatoes and green peppers tossed with our house dressing.

Escarole Salad GF

Crispy white escarole and tomatoes tossed with our special house dressing.

Vegetarian Salad

Spinach, lettuce, broccoli, cauliflower, tomatoes, olives, and mushrooms, served with choice of dressing.

Tuna or Chicken Salad

Mounds of creamy tuna or chicken on a bed of lettuce lined with fresh fruit and lemon dressing.

Spinach Salad

Fresh spinach, bacon, egg, mushrooms and croutons, smothered with hot bacon dressing.

Caprese Salad

With Dinner
Fresh tomatoes, basil & Buffalo mozzarella topped with a balsamic vinaigrette.

Classic Caesar Salad

a la carte or
In place of dinner salad

House Salad

Soups

FRIDAY - Clam Chowder
SATURDAY - Wedding

Cup • Bowl

Dressing Choices: Balsamic Vinaigrette, Ranch, Italian, Lite Italian, French, Honey Mustard, Sweet n' Sour, 1000 Island, Bleu Cheese and Caesar Dressing add .99

GF gluten free • GF² available gluten free, just ask!

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

chicken & veal

Station Square is proud to serve Coleman Natural Chicken[®]. No antibiotics, no hormones, no preservatives. Ever.

Veal Parmigiana

Breaded veal smothered with provolone cheese and sauce, served with side of spaghetti.

Veal Scallopini

Tender portions of veal sautéed with tomatoes, mushrooms, peppers & sherry wine.

Veal Marsala GF²

Tender veal medallions sautéed in Italian Marsala wine with peppers and mushrooms.

Veal Francaise GF²

Sautéed medallions of veal in sherry wine, lemon and butter.

Pan-Fried Veal GF²

Tender veal sautéed in fresh tomato sauce with sweet or hot peppers.

Pan-Fried Chicken GF²

Chicken breast sautéed in fresh tomato sauce with sweet or hot peppers.

Chicken Diablo GF²

Fresh tomatoes, broccoli, tri-color bell peppers and hot banana peppers in a pink sauce.

Chicken Parmigiana

Breaded chicken smothered with provolone cheese & sauce. Served with side of spaghetti and salad.

Chicken Marsala GF²

Boneless breasts of chicken, sautéed in Italian marsala wine with peppers and mushrooms.

Chicken Jack GF

Two breasts of broiled boneless chicken, topped with Jack cheese, mushrooms and onions.

Chicken Cacciatore GF²

Chicken breast sautéed with onions, mushrooms, peppers in a marinara burgundy wine sauce, served on a bed of fettuccine noodles.

Chicken Carbonara

Sautéed chicken breast with chopped pancetta, peas, onions, in a parmesan cream sauce over fettuccine.

Chicken Piccata GF²

Boneless meaty breast of chicken sautéed in lemon, butter, mushrooms & sherry wine.

Chicken Cordon Bleu

Boneless chicken breast stuffed with Swiss cheese and ham topped with hollandaise sauce.

Chicken Francaise

Sautéed breast of chicken in sherry wine, lemon, and butter.

steaks



All steaks are house-cut from the finest Certified Angus Beef[®] and chargrilled over an open flame. Certified Angus Beef[®] is the finest, midwest, grain-fed beef you can buy. Less than 3% of all beef passes the 10 stringent quality specifications to qualify for the brand. Its superior marbling makes it exceptionally tender, juicy and flavorful. www.certifiedangusbeef.com

Served with your choice of potato or rice and salad.
Add Mushrooms, Peppers, Onions, 1 Bernaise or Demi-Glaze
A la Oscar with Lump Crabmeat, Asparagus and Bernaise

Filet Mignon GF

9 oz. Certified Angus Beef[®]
the king of steaks.

Queen Cut Filet Mignon GF

7 oz. Certified Angus Beef[®].

Stuffed Filet Mignon

Certified Angus Beef[®] filet stuffed with crab stuffing.

Sirloin Filet with Mushrooms GF

12 oz. center-cut Certified Angus Beef[®] sirloin smothered with sautéed mushrooms.

Our Signature Steak

Station Square Charred Ribeye GF

16 oz. Certified Angus Beef[®] boneless ribeye grilled with charred seasonings.

Porterhouse GF

20 oz. Certified Angus Beef[®]
NY strip and filet all in one!

Prime Rib Au Jus GF

Slow-roasted 12 oz. Certified Angus Beef[®].

Strip Steak GF

12 oz. Certified Angus Beef[®] hand cut hearty portion of choice beef broiled to perfection.

Filet Mignon Italian Style GF

Tender Certified Angus Beef[®] filet mignon medallions sautéed in Cabernet wine sauce with garlic and fresh mushroom caps.

Rack of Lamb GF

14 oz. domestic rack of lamb topped with a portobello mushroom demi-glaze.

GF gluten free • GF² available gluten free, just ask!

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

seafood

Served with your choice of potato, rice or fresh steamed broccoli and salad.

Limoncello Snapper GF²

Snapper served with fresh tomatoes, artichokes and asparagus in Italian Limoncello liquor.

Broiled Swordfish GF

Broiled in a butter sauce.

Stuffed Orange Roughy

Tender New Zealand roughy with crab meat stuffing.

Broiled Lobster Tails GF

Three 6oz Cold Water tails.

Broiled Scallops GF

Large scallops broiled to perfection.

Shrimp Scampi GF²

Sautéed large shrimp in garlic butter, Chardonnay and lemon. Served with rice and garden vegetables.

Shrimp Diane GF²

Large shrimp in a spicy butter sauce with mushrooms and onions. Served with rice.

Fried Shrimp

Six large shrimp deep-fried to a golden brown.

Haddock & Crab

Seasoned broiled haddock fillet topped with fresh crab meat.

Grouper Francais

Batter dipped grouper fillets sauteed with sherry wine and lemon butter.

pasta

GF²

Add a homemade meatball to any dish for 1.29
Substitute Whole Wheat Pasta for .99 or Gluten Free Pasta GF for 1.99
All of our sauces are homemade daily and are available by the quart for carry-out.

Roma Style Lasagna

Homemade with a blend of fresh ground lamb, veal, beef and Italian sausage with romano, parmesan and fresh mozzarella cheeses. Very flavorful!

Spinach Lasagna

Ricotta cheese and spinach blend.

Fettuccine Alfredo

Add chicken
Add 4 jumbo shrimp

Fettuccine Primavera

The same creamy cheese sauce topped with mixed vegetables.

Tri-Colored Cheese Tortellini

Multicolored pasta stuffed with Italian Cheeses. Served with Alfredo or red sauce
Or in pink sauce

Veal Tortellini

Stuffed with seasoned ground veal and served with Alfredo or red sauce
Or In pink sauce

Cheese Ravioli

With marinara sauce.
Or in pink sauce

Eggplant Parmigiana

Tender eggplant covered with melted provolone and tomato sauce with a side of spaghetti.

Zucchini Parmigiana

Fresh breaded zucchini topped with tomato sauce and melted provolone cheese with a side of spaghetti.

Spaghetti

With Olde World Recipe meatballs.

Sausage Spaghetti

Spaghetti topped with fresh Italian sausage.

Spaghetti con Funghi

Mushrooms and garlic, olive oil and scallions.

Linguine in Clam Sauce

Linguine topped with clams in a seasoned red or white sauce.

Linguine Marinara

Linguine in a tomato basil sauce.

Linguine Diablo

Linguine topped with fresh sautéed shrimp and clams in a garlic tomato sauce. Add chopped banana peppers.

Gnocchi

Served with meat or marinara sauce.
Or In pink sauce

Penne Vodka

Served in a pink vodka sauce.
Add chicken
Add shrimp

GF gluten free • GF² available gluten free, just ask!

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

stir-fry

Garden fresh vegetables gently tossed in a homemade glaze sauce.
If you like, we'll spice it up.
Served over rice and with a house salad.

Shrimp Stir-Fry ^{GF}

Chicken Stir-Fry ^{GF}

 Beef Filet Tips Stir-Fry ^{GF}

Veggie Stir-Fry ^{GF}

cajun

Served with bread, house salad and choice of potato or rice.

Blackened Grouper ^{GF}
Ocean-fresh grouper, flash-charred and spicy hot in the French Louisiana tradition.

Blackened Prime Rib ^{GF}
Certified Angus Beef® prime rib, served hot, flash-charred and spiced to order.

Cajun Chicken *House Favorite!*
A generous portion of lightly breaded chicken breast served in a Cajun cream sauce.

Blackened Ahi Tuna
Cajun spice-crusted ahi tuna loin over house made greens with cusabi drizzle.

combination platters

Station Square Surf & Turf ^{GF}
Two 6oz Cold Water Lobster Tails Served with 9oz Certified Angus Beef® Filet Mignon.

Broiled Seafood Platter ^{GF}
A generous mixture of lobster tail, scallops, shrimp and haddock.

Shrimp Scampi and Sirloin ^{GF}
Four tiger shrimp done scampi style, coupled with a 12 oz. Certified Angus Beef® sirloin.

Cavatelli Frutti di Mare
Homemade cavatelli tossed with shrimp, scallops, clams, and mussels in a spicy arabiata sauce.

Marsala Combo ^{GF}
6 oz. chicken breast, thinly pounded veal, and three tiger shrimp all sautéed with mushrooms, peppers, and Italian wine sauce.

gourmet burgers & sandwiches

All of our burgers are 100% Certified Angus Beef® and served with French fries.

Original Station Burger
Half pound, 100% Certified Angus Beef® ground chuck, sautéed mushrooms, onions, green peppers and melted provolone cheese.

The Conductor
Half pound, 100% Certified Angus Beef® ground chuck, beefy delight is smothered with mushrooms and Jack cheese.

The BBQ
Half pound, 100% Certified Angus Beef® ground chuck, topped with bacon, your choice of cheese, and one of our own tangy barbecue sauces.

Philly Croissant
Thin slices of Certified Angus Beef® prime rib topped with onions, peppers and Swiss cheese.

Chicken Jack
A boneless breast of chicken smothered with Jack cheese and mushrooms.

Cajun Chicken
Boneless breast of chicken, breaded in Cajun seasonings and deep-fried golden brown.

sides

Broccoli • Mixed Vegetables • Asparagus
Spaghetti • Spaghetti Side *In place of potato*
Linguine Red Or White Clam Sauce • Without Dinner
Fried Hot Peppers
Sweet Potato Fries

desserts

Ask your server to see our Dessert Menu and about Tonight's Homemade Dessert.

spirits

Beer

Bottles
Amstel Light
Budweiser
Bud Light
Coors Light
Corona
Corona Light
Downeast Cider
Dogfish 60 Minute IPA
Guinness
Heineken
Heineken Zero
Killian's
Labatt's Blue
Michelob Ultra
Miller Light
Miller High Life
Miller Genuine Draft
Peroni
Samuel Adams
Stella Artois
Yuengling Light
Yuengling Black and Tan

Draft

Great Lakes Seasonal Cleveland
Modern Methods Seasonal Warren
Noble Creature Seasonal Youngstown
Penguin City Youngstown
Yuengling Lager

Scotch

Chivas Regal
Dahwhinnie 15 Highland
Dewars
Famous Grouse
Glenfiddich 12 Speyside
Glenfiddich 15 Speyside
Glenfiddich 18 Speyside
Glenlivet 12 Speyside
Glenlivet 15 Speyside
Glenlivet 18 Speyside
Glenmorangie Highland
Glenmorangie Quinta Ruban Highland
Glenmorangie Lasanta Highland
Glenmorangie Nectar d'Or Highland
Glenmorangie 18 Highland
J&B
Johnny Walker Red / Black / Blue
Laphroag 10 Islay
Lagavulin 16 Islay
Macallan 12 Highland
Macallan 18 Highland
Oban Highland
Talisker Islands

Bourbon & American Whiskey

Bakers
Balcones True Blue
Bib & Tucker
Black Velvet
Blanton's
Bulleit Rye
Canadian Club
Cream of Kentucky
Crown Royal
Crown Royal Reserve
Crown Royal XR
Crown Apple
Crown Peach
Davies County Sour Mash
EH Taylor Single Barrel
Elijah Craig
Elijah Craig Barrell proof
Four Roses Small Batch Angel's Envy
Henry McKenna
High West American Prairie
Jack Daniels
Jack Daniels Single Barrel-Redemption Rye
Jefferson's Ocean
Jim Beam
Jim Beam Red Stag
Knob Creek Old Grand Dad
Makers Mark Elmer T Lee
Old Rip Van Winkle
Redwood Empire IW Harper
Seagram's 7
Van Winkle
Weller Reserve
Weller Antique 107
Whistlepig 12 year Rye
Wild Turkey 101 Buffalo Trace
Woodford Reserve Woodford Rye

Irish Whisky

Bushmills
Jameson
Bushmills
Red Breast
Tullamore Dew
Bushmills

After Dinner Cordials

Amaretto Disaronno
B&B
Cinar
Cointreau
Drambuie
Ferrat Branca
Frangelico
Grand Marnier
Pernod



Welcome to a fine dining experience!

We use the finest seafood, the choicest cuts of meats and the freshest produce, and we aim to make exactly what pleases you.

Ottavio and our entire staff thanks you for allowing us to serve you!
We hope that you find everything to your liking and will dine with us again in the near future.

thestationsquare.com

CATERING AVAILABLE FOR ALL OCCASIONS

^{GF} gluten free • ^{GF} available gluten free, just ask!
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

There will be an 18% gratuity charged for parties of 6 or more. Food sharing charge 3.50