



APPETIZERS

CRAB CAKES 14.99

LUMP CRAB CAKES SAUTÉED AND SERVED WITH PESTO AIOLI

CALAMARI 8.99

LIGHTLY FLOURED FRIED SQUID SERVED WITH PESTO AIOLI AND TOMATO SAUCE

MUSSELS 7.99

STEAMED IN GARLIC SHERRY BROTH

ADULT MAC & CHEESE 6.99

SMOKEY PROSCIUTTO BLENDED WITH FOUR CHEESES AND ROASTED GARLIC
BAKED WITH A PARMIGIANA CRUST

SAUSAGE AND PEPPERS 7.99

SAUTÉED WITH ONIONS AND SERVED WITH GRILLED TOAST

BRUSCHETTA 7.99

FRESH MOZZARELLA, TOMATO, BASIL OIL AND BALSAMIC GLAZE

SOUP AND SALADS

SIDE SALAD/ENTRÉE

SOUP OF THE DAY 3.99/7.99

SEASONAL SELECTIONS MADE FRESH DAILY
(WITH AN ENTRÉE 2.99)

CAESAR 4.99/7.99

CRISP ROMAINE HEARTS WITH OUR FAMOUS GARLIC CAESAR DRESSING AND HOMEMADE CROUTONS
(WITH AN ENTRÉE 2.99)

MAMA'S ITALIAN 3.99/6.99

FIELD GREENS TOSSED WITH OUR ZESTY ITALIAN DRESSING
TOPPED WITH RED ONIONS, BLACK OLIVES, SWEET PEPPERS AND FETA CHEESE
(WITH AN ENTRÉE 2.99)

THE WEDGE 4.99

A WEDGE OF ICEBERG TOPPED WITH BLEU CHEESE, BACON, RED ONION, AND TOMATOES

BALSAMIC 3.99/7.99

FIELD GREENS TOSSED WITH OUR ROASTED GARLIC AND SHALLOT VINAIGRETTE
TOPPED WITH BLEU CHEESE AND CANDIED SPICED PECANS
(WITH AN ENTRÉE 2.99)

BABY SPINACH 5.99/8.99

FRESH BABY SPINACH TOSSED WITH A HOT BACON CITRUS HONEY DRESSING
TOPPED WITH RED ONIONS AND BOILED EGG

CAPRESE 8.99

FRESH MOZZARELLA, TOMATOES, BALSAMIC VINEGAR, TOASTED PINE NUTS, BASIL OIL, AND BACON

ADD TO ANY SALAD:

GRILLED OR CRISPY CHICKEN 3

SHRIMP 5

CALAMARI 5

MEATS

ALL STEAKS AND CHOPS ARE CUT FRESH IN-HOUSE

“KENSINGTON” RIB EYE 25.99

A FOURTEEN OUNCE CUT IN A SWEET PAN-ASIAN MARINADE
GRILLED AND SERVED WITH ROASTED YUKON GOLD POTATOES

BLEU CHEESE NEW YORK STRIP 26.99

FOURTEEN OUNCE NEW YORK STRIP GRILLED TO ORDER AND SERVED OVER WHIPPED POTATOES
TOPPED WITH BLEU CHEESE SAUCE AND CRISPY ONIONS

FILET OF BEEF 25.99

AN EIGHT OUNCE PORTION GRILLED TO ORDER, SERVED WITH WHIPPED YUKON GOLD POTATOES,
CRISPY ONION STRINGS, AND A CABERNET DEMI-GLAZE

PORK OSSO BUCO 18.99

BRAISED PORK SHANKS SERVED WITH A CABERNET MUSHROOM RISOTTO

MAPLE HONEY PORK CHOP 18.99

A BUTTERFLIED CHOP OVER WHIPPED POTATOES, MUSHROOMS, AND RED WINE SAUCE

HONEY BALSAMIC GRILLED CHICKEN 15.99

TWO GRILLED CHICKEN BREASTS SERVED WITH WHIPPED YUKON GOLD POTATOES
AND ROASTED SEASONAL VEGETABLES

BEEF PIZZIOLI 17.99

BEEF TENDERLOIN TIPS SAUTÉED WITH BELL PEPPERS AND VEGETABLES
IN A SPICY MARINARA SERVED OVER LINGUINE

SEAFOOD

ALL FISH IS FLOWN IN FRESH AND PORTIONED IN-HOUSE

SEA BASS 26.99

PAN ROASTED, SERVED WITH ROSEMARY POTATOES AND ASPARAGUS
TOPPED WITH A POMEGRANATE CREAM SAUCE

FRESH NOVA SCOTIA SALMON 21.99

BASTED IN A SWEET CHILI GLAZE, SERVED WITH RICE PILAF, ROASTED VEGETABLES
TOPPED WITH A CUCUMBER MANGO RELISH

SESAME CRUSTED AHI TUNA 23.99

SEARED RARE OVER RICE PILAF AND ROASTED VEGETABLES
WITH A BALSAMIC BUTTER SAUCE AND SRIRACHA CREAM

LEMON PEPPER SHRIMP 17.99

SAUTÉED JUMBO SHRIMP TOSSED WITH LINGUINE, FRESH TOMATOES, AND BASIL

JUMBO SEA SCALLOPS 25.99

PAN SEARED, SERVED OVER RICE PILAF, WITH A BEURRE BLANC SAUCE
AND DRIZZLED WITH A BALSAMIC GLAZE

LOBSTER RAVIOLI 18.99

CRISPY PANKO BREADED RAVIOLIS FILLED WITH REAL LOBSTER MEAT AND A RICOTTA CHEESE BLEND
SERVED WITH LOBSTER BRANDY SAUCE AND BALSAMIC GLAZE

LINGUINE WITH CLAMS 13.99

CLAMS IN A LIGHT GARLIC CREAM SAUCE OVER LINGUINE

PASTA

VEAL PICCATA 17.99 CHICKEN PICCATA 14.99

SEARED IN A LEMON CAPER SAUCE OVER CAPPELLINI

VEAL MARSALA 17.99 CHICKEN MARSALA 14.99

SAUTÉED IN SWEET MARSALA WINE WITH MUSHROOMS OVER CAPPELLINI

VEAL PARMIGIANA 17.99 CHICKEN PARMIGIANA 14.99

LAYERED WITH TOMATO SAUCE AND MOZZARELLA AND SERVED WITH SPAGHETTI

EGGPLANT PARMIGIANA 12.99

LAYERED WITH TOMATO SAUCE AND MOZZARELLA AND SERVED WITH SPAGHETTI

SHRIMP ALFREDO 17.99 CHICKEN ALFREDO 14.99

SAUTÉED IN A RICH GARLIC CREAM SAUCE

MANICOTTI 9.99

PASTA TUBES FILLED WITH SEASONED RICOTTA AND BAKED WITH TOMATO SAUCE

CANNELLONI 13.99

PASTA TUBES FILLED WITH SPINACH AND BEEF WITH RED AND WHITE SAUCES

LASAGNA 10.99

LAYERS OF PASTA, RICOTTA CHEESE, BEEF, TOMATO SAUCE, AND MOZZARELLA

SPAGHETTI 9.99

WITH YOUR CHOICE OF MEATBALLS, BOLOGNESE, TOMATO SAUCE, OR OIL AND GARLIC

SIDES

ASPARAGUS 6

SAUTÉED MUSHROOMS 5

SAUTÉED SPINACH 4

FOR BAMBINI ELEVEN AND UNDER

\$5.99 INCLUDES SOFT DRINK

ADULTS MAY ENJOY FOR AN ADDITIONAL \$3.00

SPAGHETTI AND MEATBALL

PASTA WITH A LARGE MEATBALL COVERED WITH OUR HOMEMADE TOMATO SAUCE

CRISPY CHICKEN

BREAST OF CHICKEN SERVED WITH BUTTERED SPAGHETTI

LITTLE LASAGNA

A HALF PORTION OF OUR TASTY BEEF LASAGNA

CHICKEN ALFREDO

A MILD CREAM SAUCE AND A BIT OF GARLIC

WHO ARE “MAMA’S BOYS?”

OWNERS CHRIS AND STEFF BIRCH, THAT’S WHO.

CHRIS IS A CLASSICALLY TRAINED CHEF WITH EXPERIENCE FROM SOME OF THE WORLD’S BEST HOTELS AND RESTAURANTS.

STEFF HAS BEEN A SUCCESSFUL RESTAURANT PROFESSIONAL SINCE 1968.

TOGETHER THEY MAKE QUITE A FATHER-SON TEAM!

MAMA’S BOYS HAVE ANOTHER OWNER IN TRAINING:

REX JAMES, CHEF CHRIS’ SON BORN JANUARY 30, 2008