



Enigma
est. 2001



Appetizers

Edamame

Steamed soy beans sprinkled with kosher salt.

\$7

Escargot

Sautéed snails on a bed of spinach, angel hair pasta, roasted red pepper and garlic.

\$12

Clams Casino

Little neck clams stuffed and baked with bread crumbs, bacon, garlic, pimento and fresh romano.

\$8

Fried Cheese

Breaded buffalo mozzarella cheese, deep fried and served with marinara sauce.

\$7

Crab Cake

Lump blue crab meat cake served on a bed of seasoned seaweed.

\$10

Coconut Shrimp

Coconut breaded shrimp, served with a side of Thai chili sauce.

\$10

Mexican Shrimp Cocktail

Grilled shrimp, seasoned and served over homemade pico de'gallo sauce.

\$10

Fried Calamari

Fried squid served with a side of lemon and homemade marinara sauce.

\$9

Portabello a'la Lucio

Grilled portabello mushroom topped with fresh basil, fresh tomato, mozzarella cheese and extra virgin olive oil, served over baby spring mix.

\$8

Zucchini Sticks

Fresh zucchini quartered and lightly fried, served with marinara sauce and ranch dressing.

\$7

Meatballs

Three meatballs topped with melted mozzarella cheese.

\$7

Greek Platter

Hummus, tabouli, black olives, roasted red pepper and red onion served with pita points.

\$13

***Add Salad Bar \$3**

Gourmet 12" Pizza

Cheese

Mozzarella cheese and tomato sauce.

\$8

White

Mozzarella cheese, ricotta, garlic and olive oil.

\$10

Margarita

Fresh basil, tomato sauce and very light mozzarella cheese.

\$10

Add additional toppings:

Pepperoni, tomatoes, mushrooms, red onions, black olives, bell peppers, spinach.

each \$1.50

Specialty Salads & Soup

Salad Bar as Entrée \$11

Pete's Wicked Salad

Grilled shrimp, baby spring mix, carrots, raisins, pumpkin seeds, green olives, crumbled bleu cheese and balsamic vinaigrette dressing. \$15

Steak & Bleu Cheese

Romaine, pumpkin seeds, dried cranberry, fresh tomato, red onion, crumbled bleu cheese, steak and balsamic vinaigrette dressing. \$14

Greek

Romaine, tomato, red onion, feta cheese, calamata olives, pepperoncini and balsamic vinaigrette dressing. \$10

Caesar

Romaine, croutons, romano cheese, cracked pepper and basil-garlic dressing. \$8

Grilled Chicken Caesar

Romaine, croutons, romano cheese, cracked pepper, grilled chicken breast and basil-garlic dressing. \$12

Re & Val's Salmon Salad

Grilled salmon atop romaine lettuce, carrots, raisins, chickpeas, artichoke hearts, crumbled bleu cheese and walnuts. *Re would have you choose vinaigrette and Val would have you choose our creamy basil-garlic—enjoy some healthy dressing debate.* \$17

Michael's Pasta e'fagioli

We've only one constant soup; because there is only one Michael. Cup \$4 Bowl \$6

Chicken Main Dishes

Dishes garnished with parsley and romano cheese

Danita (aka Stack Davis)

Grilled portabello, grilled chicken, roasted red pepper, topped with basil and parmesan dressing. \$14

Chicken Lebron (aka Lemon Chicken)

Chicken breast sautéed with lemon, butter, artichoke hearts and Chablis, served over pasta. \$13

Chicken Sarita (aka Chicken Rosemary)

Sautéed chicken breast, mushrooms, sherry, cream and rosemary, served over pasta. \$13

Chicken a'la Tedder

Chicken breast, roasted red pepper, mozzarella cheese and Chablis, served over pasta. \$15

Enigma Chicken

Sliced sautéed chicken breast, red pepper, garlic, butter, broccoli and wine sauce...*no pasta.* \$14

Flamingo Chicken

Sliced chicken, mushrooms, onion, garlic, marinara sauce and cream sauce, served over pasta. \$14

New York State-of-Mind

Christine's favorite dish. Egg-battered chicken, lightly fried and sautéed in lemon wine sauce, served over pasta. \$13

Chicken Parmesan

Breaded chicken, fried and covered with homemade tomato sauce, topped with mozzarella cheese and baked, served with penne pasta. \$12

*Add Salad Bar \$3

Seafood Dishes

Dishes garnished with parsley and romano cheese

Designer Shrimp Pasta

Shrimp sautéed with onions, garlic and mushrooms with homemade vodka sauce, served over pasta. \$15

Shrimp & Broccoli

Shrimp, broccoli, butter, white wine and garlic, served over pasta. \$14

Enigma Shrimp

Sautéed shrimp, roasted red pepper, garlic, broccoli and wine sauce...*no pasta*. \$15

The Donald

Baby clams, clam juice, and lemon "no wine," served over pasta. \$13

Salmon a'la Millie

Grilled salmon with a variety of grilled vegetables. \$16

Ol' Big Bob's Bass

Sea bass fillet sautéed in butter, lemon, Chablis, capers, artichoke hearts and crushed red pepper, served over a bed of linguine. \$23

The Lieutenant

Bill's favorite dish. Shrimp sautéed in heavy cream, bacon, garlic, onion and gorgonzola cheese, served over linguine. \$17

Ralph's Seafood Surprise

Mussels, clams, shrimp, calamari and scallops sautéed in marinara sauce, served over linguine. market

Shrimp Parmesan

Shrimp, breaded and fried, topped with homemade tomato sauce and mozzarella cheese, then baked, served with penne pasta. \$16

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Shrimp, sliced chicken breast and roasted red pepper sautéed in a mustard cream sauce, served over linguine. \$15

Jeanne Beanie's Seafood Scaloppini

Shrimp, scallops and calamari in wine sauce, served over a bed of portabello mushroom and broccoli...*no pasta*. \$21

Mussels Marinara

Sautéed mussels served with homemade marinara sauce, over linguine. \$14

Veal Dishes

Veal Parmesan

Breaded veal, fried and covered with homemade tomato sauce, topped with mozzarella cheese and baked, served with penne pasta. \$14

Veal Sarita (aka Veal Rosemary)

Sautéed veal, mushrooms, sherry, cream and rosemary, served over pasta. \$15

Veal Capriccio

Veal sautéed in butter, lemon, Chablis, capers, artichoke hearts and crushed red pepper, served over a bed of linguine (*semi spicy*). \$15

Veal Saltimbocca

Layers of sautéed spinach, prosciutto, veal and mozzarella cheese in wine sauce, served over pasta. \$17

*Add Salad Bar \$3

Specialty Dishes

Dishes garnished with parsley and romano cheese

Enigma Wrap

Baked eggplant, ricotta, mozzarella cheese and romano cheese, rolled and topped with homemade tomato sauce.

\$12

Portabello a'la Lucio

Grilled portabello mushroom topped with fresh basil, fresh tomato, fresh mozzarella cheese and extra virgin olive oil, served over a bed of field greens.

\$11

Vegetable Fajitas

Variety of fresh grilled vegetables accompanied by floured tortillas, sour cream, cheddar cheese and pico de'gallo.

\$12

Chicken Fajitas

Slices of grilled chicken, grilled peppers and onions accompanied by floured tortillas, sour cream, cheddar cheese and pico de'gallo.

\$14

The Ed André

Bacon, red onion, pasta, romano and a light cream sauce.

\$12

The Roscoe Dale

Chipped steak sautéed in garlic with gorgonzola cream sauce, served over pasta.

\$14

Spinach Lasagna

Layers of pasta, spinach, ricotta and mozzarella cheeses, baked and topped with melted mozzarella cheese.

\$11

Meat Lasagna

Layers of pasta, ground beef, ground pork, ricotta and mozzarella cheeses, layered and baked with melted mozzarella cheese.

\$11

Eggplant Florentine

Baked eggplant, spinach, ricotta and mozzarella cheese, rolled and smothered in homemade marinara sauce.

\$12

Pasta & Meatballs

Two homemade meatballs served with homemade tomato sauce, on top of penne pasta.

\$9

***Add Salad Bar \$3**

Steaks

100% USDA Choice Corn-Fed Midwestern Beef.
All steaks are hand-seasoned and cooked to perfection.
Served with grilled vegetables and mashed potatoes.

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|----------------------------|------|
| Rib Eye 12oz | \$21 |
| Filet Mignon 8oz | \$25 |
| New York Strip 12oz | \$24 |

Burgers

All burgers are served with lettuce, tomato, onion, pickle & french fries.

| | |
|---------------------------------------|------|
| Kobe Bacon American Cheese 8oz | \$13 |
| Angus 8oz | \$10 |

–You are at risk if consuming undercooked animal protein–

* **Add Salad Bar** \$3

Sides

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|---------------------------|-----|
| Mashed Potatoes | \$3 |
| Fries | \$3 |
| Grilled Vegetables | \$4 |
| Broccoli | \$4 |

Beverages

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| Coke, Diet Coke, Sprite, Rootbeer, Pink Lemonade, Fanta Orange, Ice Tea | \$2.50 |
| VOSS™ Still Water 12.6oz | \$3.50 |
| San Pellegrino® 16.9oz | \$5 |
| Fiji® Natural Artesian Water 500ml | \$3 |

 **Enigma**
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Casual Fine Dining & Libation

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