

APPETIZERS

Chicken Noodle Soup Chunks of tender white meat garden vegetables in a savory broth with noodles	Cup Bowl	4.5 7
Creamy Tomato Soup Aromatic and classically crafted	Cup Bowl	4.5 7
Tomato and Mozzarella Salad Basil, extra virgin olive oil, aged balsamic drizzle		10
Chicken Quesadilla Served with tomato salsa and sour cream		13
Crispy Chicken Wings Buffalo style, BBQ glaze or Sweet & Spicy Sauce with blue cheese and celery		14
Hummus Platter Kalamata olives cucumber, tomatoes and grilled naan bread		10

SALADS

Classic Caesar Crisp romaine hearts, toasted focaccia croutons, shaved parmesan, tossed in a creamy Caesar dressing		10
Greek Salad Crisp romaine, feta cheese, kalamata olives, cherry tomato, shaved red onion pepperoncini with choice of dressing		10
Garden Salad Crisp greens, cherry tomato, cucumber, Red onions, croutons, and choice of dressings		7
Add		
5oz Grilled Chicken Breast	6	
4 Jumbo Poached Shrimp	8	
4 oz Grilled Salmon	9	

SANDWICHES

Rusto's Burger 8oz Angus beef patty with choice of cheese, hot house tomato, bib lettuce served on a toasted brioche bun		13
Bacon Blue Burger 8oz Angus beef patty topped with blue cheese, apple smoked bacon, lettuce tomato and onion served on a toasted pretzel roll		14
Philly Cheese Steak Sliced thin loin with onions, peppers and mushrooms and American cheese on a toasted hero roll		13
Marinated Grilled Chicken Roasted peppers, fresh basil pesto, spinach and provolone cheese on a toasted ciabatta bun		12
Rusto's Duo Grilled cheese with your choice of American provolone, aged cheddar or Swiss cheese served on sliced buttery brioche bread and rich tomato soup		12
Crabcake Sandwich Pan-fried lump crabmeat, bib lettuce, tomato and remoulade sauce on a toasted brioche roll		14

All food items are cooked to the recommended FDA Food Code temperatures, unless otherwise requested. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness. We are happy to accommodate any dietary or needs.

ENTREES

NY Strip Steak 12oz strip steak grilled to order and topped with boursin butter served with a loaded baked potato and vegetable du jour		32
Hand Cut Rib Eye Steak 12oz and grilled to order, topped with Portobello mushroom & onion demi-glaze with a loaded baked potato and vegetable du jour		29
Southern Style Meatloaf Savory meatloaf topped with a sweet and tangy BBQ glaze, served with three cheese Mac & Cheese and vegetable du jour		22
Chicken & Sausage Rigatoni Grilled chicken breast and sausage tossed in a spicy marinara sauce served over pasta		22
Chicken Alfredo Grilled chicken breast w/ spinach, onion, peppers in a creamy alfredo sauce topped with shaved parmesan cheese		22
Half Herb Roasted Chicken Half chicken with herb seasoning slow roasted to perfection served with loaded baked potato and vegetable du jour		19
Blackened Tilapia Served with wild rice and vegetable du jour		20
Atlantic Salmon Pan-Seared w/ teriyaki glaze or lemon butter, wild rice and vegetable du jour		24
Cheesy Pepperoni Pizza Topped with shaved pepperoni, roasted tomato sauce and cheese		16
ADD Vegetable	.75 each	
<i>Green & red peppers, spinach, Portobello mushroom, or onions</i>		
ADD Meat	.90 each	
<i>Bacon, sausage, ham, or pepperoni</i>		

SIDES

Seasoned french fries	5
Sweet potato fries	5
Skillet mac cheese	7
Loaded baked potato	5
Side salad	5
Steamed Asparagus	6

SWEET ENDINGS

Cherry Pie	6
<i>A la Mode</i>	9
Brownie Sundae	8
Chocolate Bundt Cake	7
Cheese Cake w Fresh Berries	7
Flourless Chocolate Torte (gluten free)	8
Haagen-Dazs Ice cream	7
Dutch Chocolate, Vanilla Bean, Mint Choc. Chip	
Mixed Berries	6

BEVERAGES

Selection of Hot Tea	4
Bottled Water	3
Small Pot Regular or Decaf Coffee	4.5
Assorted Sodas	3

We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate a gluten free diet, please be aware that they may be prepared in a environment where gluten is present. Please ask your server to assist you in making your selection. Please consult your physician as to your personal health decisions.



Please rate your dining experience