

## APPETIZERS

<b>Jumbo Shrimp Cocktail</b> Housemade Cocktail Sauce & Lemon Wedge.....	14
<b>Sautéed Escarole &amp; White Beans</b> 10 w/ Char Grilled Sausage.....	14
w/ Pan Seared Scallops.....	16
<b>Signatures Antipasto</b> Prosciutto di Parma Draped Over Fresh Mozzarella, Roasted Red Peppers, Balsamic Reduction Drizzle.....	12
<b>Australian Lamb Lollipops*</b> White Balsamic Mint Drizzle.....	16
<b>Yellowfin Tuna*</b> Pan Seared Rare, Sesame Encrusted, Chilled Seaweed Salad.....	15
<b>Fried Mozzarella</b> Lightly Beer Battered, w/ House Sauce.....	10
<b>Yukon Gold Potato Pierogi</b> Caramelized Sweet Onions, Sour Cream Dollop.....	12
<b>Rhode Island Crispy Calamari</b> Hot Peppers, Crumbled Gorgonzola & House Sauce.....	15
<b>PEI Mussels</b> Choose Fra Dravolo Style or Garlic and white wine.....	15
<b>Appetizer Medley</b> Crispy Calamari, Fried Mozzarella, Shrimp Cocktail.....	28

## PASTA ENTREES

<b>Handmade Ricotta Cavatelli &amp; Coarse Grind Sweet Sausage</b> w/ Caramelized Onions, Broccoli Rabe & EVOO.....	21
<b>Fettuccine Alfredo</b> Housemade Pasta, Sweet Cream & Pecorino Romano English Peas & Prosciutto di Parma..... with Cajun chicken and broccoli 25, with Shrimp.....	22 27
<b>Penne alla Vodka</b> Tossed in Lightly Creamed House Sauce (Whole Wheat and Gluten Free Pasta Available)..... w/ Shrimp.....	15 24
<b>Veal or Chicken Parmigiana</b> w/ Angel Hair Pasta, House Sauce & Mozzarella.....	26/24
<b>Eggplant Rollatini</b> Rolled & Filled w/ Ricotta, Served Over Angel Hair w/ House Sauce & Mozzarella.....	19
<b>Housemade Specialty Ravioli</b> Chef's Style of the Day.....	Market

## SIGNATURES STEAKS\*

**Grilled Filet Mignon**  
8 oz. 33

**USDA Choice Aged New York Sirloin**  
12 oz. 28

**Petit Filet Mignon**  
5 oz. 22

**Steak Skewers**  
27

Steaks are served with Chef's Style Potato, Vegetable & Frizzled Onions  
and Choice of Merlot Demi Glace or Classic Au Poivre

Substitues: Broccoli Rabe, French Fries 3 Mushroom Risotto 5, Gorgozola Crust 2

## ENTREES

<b>Veal Saltimbocca</b> Pan Seared Veal Scallopini, Mozzarella & Prosciutto, Merlot Demi Glace Pan Sauce, Chef's Style Potato & Vegetable.....	29
<b>Chicken St. Ginsburg</b> Boneless Breast, Breaded & Sautéed in a Sherry Demi Glace, w/ Forest Mushrooms & Mozzarella, Served w/ Chef's Style Potato & Vegetable.....	25
<b>12 oz. Grilled Bone in Pork Chop*</b> w/ Sautéed Hot and Sweet Peppers, Chef's Style Potato & Vegetable.....	26
<b>Calves' Liver &amp; Bacon</b> Sautéed Onions, Applewood Smoked Bacon, Marsala Pan Glaze, w/ Mashed Potatoes.....	19
<b>Chicken Milanese</b> Panko Breaded Chicken Over Arugla Salad.....	24
<b>Chicken Française</b> Pan Seared w/ Lemon & White Wine, Artichokes, Tomatoes & Capers, w/ Basmati Rice.....	24
<b>Pan Seared Duck a l'Orange*</b> Bonless Maple Leaf Farms Breast, Classic Orange-Cognac Sauce, w/ Chef's Style Potato & Vegetable.....	26
<b>Grilled Salmon</b> w/ Basmati Rice & Chef's Style Vegetable.....	27
<b>Pan Seared Sea Scallops</b> Light Citrus Beurre Blanc, w/ Chef's Style Potato & Vegetable.....	31
<b>Grilled Rack of Lamb*</b> Rosemary Merlot Reduction, Chef's Style Potato & Vegetable.....	32

## Dinner

## SOUPS & SALADS

<b>Sausage, Escarole &amp; White Bean Soup</b> Signatures Specialty.....	6
<b>French Onion Soup</b> Housemade Croutons w/ Mozzarella, Provolone & Swiss.....	10
<b>Signatures' Salad</b> Fresh Greens, Roasted Beets, Warm Goat Cheese Croquette w/ Sherry Vinegar Emulsion.....	14
<b>Classic Caesar</b> Housemade Caesar Dressing, Garlic Croutons & Shaved Parmigiana.....	12
<b>Fresh Anjou Pear &amp; Gorgonzola</b> Fresh Greens, Candied Walnuts & Champagne Apricot Vinaigrette.....	15
<b>Cajun Salmon Arugula Salad</b> with red onions and lemon vinaigrette.....	24

### SALAD ENHANCEMENTS

**Grilled or Buffalo Chicken 7 Grilled Salmon 10**  
**Grilled Shrimp 12 4 oz. Sliced Filet Mignon 15**

### RISOTTO... "HOUSE SPECIALTY"

<b>Mushroom</b> Forest Mushroom Array.....	15/19
<b>Seafood</b> Fresh Shrimp, Scallops, PEI Mussels, Saffron.....	32
<b>English Pea &amp; Prosciutto</b> w/ Pecorino Romano.....	14/18

*Thursday: Stuffed Chicken Breast*  
*Friday: Pork Osso Bucco*  
*Saturday: Prime Rib*

## PRIX FIXE MENU

Available Monday thru Thursday, Lunch & Dinner.  
Not available on Palace Theater Performance Nights or For Takeout..

### CHOICE OF APPETIZER

#### Signatures Soup

w/ Escarole, Sausage & Cannelloni Beans

#### Fried Mozzarella Cheese

Lightly Beer Battered, w/ House Sauce

#### Rhode Island Crispy Calamari

Hot Peppers, Crumbled Gorgonzola & House Sauce

#### Mushroom Risotto

Forest Mushroom Array w/ White Truffle Drizzle

### CHOICE OF ENTRÉE

Includes Signatures House Salad w/ White Balsamic Apricot Vinaigrette

#### Chicken St. Ginsburg

Boneless Breast, Breaded & Sautéed in a Sherry Demi Glace,  
w/ Forest Mushrooms & Mozzarella, Served w/ Chef's Style Potato & Vegetable

#### Chicken Parmigiana

Served Over Angel Hair w/ House Sauce & Mozzarella Cheese

#### Pan Seared Duck a l'Orange\*

Boneless Maple Leaf Farms Breast, Classic Orange-Cognac Sauce,  
w/ Chef's Style Potato & Vegetable

#### Calves' Liver & Bacon

Sautéed Onions, Applewood Smoked Bacon, Marsala Pan Glaze, w/ Mashed Potatoes

#### Penne alla Vodka w/ Chicken

Tossed in Lightly Creamed House Sauce (Whole Wheat and Gluten Free Pasta Available)

#### Chef's Special Ravioli

Chef's Style of the Day

#### Handmade Ricotta Cavatelli & Coarse Grind Sweet Sausage

w/ Caramelized Onions, Broccoli Rabe & EVOO

#### Grilled Salmon

w/ Basmati Rice & Chef's Style Vegetable

#### Eggplant Parmigiana

Served over Angel Hair w/ House Sauce & Mozzarella Cheese

#### 6 oz sliced sirloin

Merlot Demi Glace, w/ Chef's Style Potato & Vegetable

#### Grilled Half Rack of Lamb\*

Rosemary Merlot Reduction, Chef's Style Potato & Vegetable

#### Pan Seared Sea Scallops

Light Citrus Beurre Blanc, w/ Chef's Style Potato & Vegetable

### DESSERT SELECTIONS WITH COFFEE OR TEA

Spumoni . Vanilla Gelato w/ Chocolate Sauce . Mini Cannoli . Creme Brulée  
Appetizer, Salad, Entrée, Dessert & Coffee or Tea

**\$24.95**

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\*Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness.121116



# WINE LIST

<b>Pinot Grigio</b>	
Danzante, Italy.....	9/32
citrus fruit and flowers, with hints of pineapple, grapefruit and spices	
House.....	8/25
<b>Chardonnay</b>	
Angeline, Russian River.....	9/32
green apple and peach, with a touch of vanilla	
Kendall Jackson Vintner's Reserve, Sonoma.....	10/40
creamy, fruit-driven, emphasizing notes of peach, honeysuckle and pineapple	
Sonoma-Cutrer Russian River Ranches, Sonoma.....	12/44
crisp, zesty flavors of lemon drop, lime and grapefruit are accented with a nice barrel spice	
House.....	8/25
<b>Sauvignon Blanc</b>	
Nobilo, New Zealand.....	8/28
intense tropical, peach and passion fruit flavors, with a crisp, long finish	
<b>Riesling</b>	
Relax, Germany.....	8/28
tastes of pears and apples, medium-sweet, very smooth, low acidity	
<b>Wordly Whites</b>	
Monsieur Touton White Bordeaux, France.....	8/28
refreshing aromas and flavors of guava, gooseberry, white currant and grapefruit	
Seven Daughter Moscato, Veneto, Italy.....	8/28
<b>Worldly Reds</b>	
Portillo Malbec, Argentina.....	8/28
ruby-red, fresh and fruity nose, hints of plum, blackberries and a touch of vanilla	
<b>Pinot Noir</b>	
Robert Mondavi Private Selection, California.....	8/28
fresh, vibrant fruit, lovely raspberry and dried cherry aromas	
Angeline Sonoma, California.....	9/32
delicate aromas of raspberry, strawberry and a soft whisper of vanilla	
House Pinot.....	8/25
<b>Merlot</b>	
Blackstone, California.....	8/28
rich fruit aromas, dark cherry and berry aromas and a touch of spicy clove	
House.....	8/28
<b>Cabernet Sauvignon</b>	
Rodney Strong, Sonoma.....	12 44
aromas of blackberry, cocoa, layered with black cherry and vanilla tones	
Josh, California.....	9 32
bouquet is rich with dark fruits, cinnamon, clove and toasty oak flavors	
Justin, Paso Robles.....	48
rich & concentrated with a subtle finish	
Raymond Reserve, Napa.....	60
flavors of ripe blackberry, cassis and plum with a lingering finish	
<b>Italian Wines</b>	
Borgese Tuscan Basket Flask Chianti.....	8 28
the classic red blend from Tuscany, made primarily from the Sangiovese grape	
Carletto Montepulciano d'Abruzzo, Italy.....	8 28
fine and fresh with bold inviting aromas of cherries and spices	
Luce della Vite Lucente 'Super Tuscan,' Tuscany.....	44
black currant, plum and wild cherry with a rich, concentrated finish	
Produttori Barbaresco, Piedmont.....	60
elegant, supple and delightful with notes of spice, pepper, and black cherries	
Damilano Barolo Lecinquevigne, Piedmont.....	50
Full bodied with round chewy tannins, great structure and finesse	
Masi Costasera Amarone, Valpolicella.....	60
powerful bouquet with aromas of baked fruit, herbs and spice	

## SIGNATURES MARTINIS (12)

### Classic Martini

Vodka, Dry Vermouth, Olives

### Hot & Dirty Martini

Vodka, Olive Juice, Pepperoncini Juice

### Metropolitan

Raspberry Vodka, Triple Sec, Lime Juice, Cranberry Juice

### Classic Cosmopolitan

Vodka, Triple Sec, Lime Cranberry...

### Espresso

Vanilla Vodka, Kaklua, Espresso, Bailey's optional

### French Martini

Vodka, Raspberry Liqueur, Pineapple Juice, Lime Juice

### Limoncello Martini

Citron Vodka, Triple Sec, Limoncello

### Pineapple Martini

Vodka, Pineapple Juice, w/ a Cherry

### Chocolate Martini

Vanilla Vodka, Chocolate Liqueur, Splash of Cream

### Flirtini

Vodka, Triple Sec, Splash of Champagne, Lime Juice, Cranberry Juice, Sugar

### Sparkling Wines

Prosecco, Villa Jolanda, Italy (187 ML).....	9
Prosecco, Prima Perla, Italy.....	24
Spumante, Martini & Rossi, Italy.....	26
Champagne, Moet & Chandon White Star, France.....	60

### BOTTLED BEER

**Budweiser, Bud Light, Coors Lite, Miller Lite, Michelob Ultra 4**  
**Amstel Light, Sam Adams Lager, Heineken, Corona 5**

# LUNCH

Dinner Menu on other side

### APPETIZERS

<b>Jumbo Shrimp Cocktail (4)</b>	
Housemade Cocktail Sauce & Lemon Wedge.....	14
<b>Signatures Antipasto</b>	
Prosciutto di Parma Draped Over Fresh Mozzarella, Roasted Red Peppers, Balsamic Reduction Drizzle.....	12
<b>Fried Mozzarella</b>	
Lightly Beer Battered, w/ House Sauce.....	10
<b>Rhode Island Crispy Calamari</b>	
Hot Peppers, Crumbled Gorgonzola & House Sauce.....	15
<b>Yellowfin Tuna</b>	
Pan Seared Rare, Sesame Encrusted, Chilled Seaweed Salad.....	15
<b>SOUPS &amp; SALADS</b>	
<b>Sausage, Escarole &amp; White Bean Soup</b>	
Signatures Specialty.....	6
<b>French Onion Soup</b>	
Housemade Croutons w/ Mozzarella, Provolone & Swiss.....	8
<b>Arugula Salad with Salmon</b> .....	16
<b>Signatures' Salad</b>	
Fresh Greens, Roasted Beets, Warm Goat Cheese Croquette w/ Sherry Vinegar Emulsion.....	10
<b>Classic Caesar</b>	
Housemade Caesar Dressing, Garlic Croutons & Shaved Parmigiana.....	10
<b>Fresh Anjou Pear &amp; Gorgonzola</b>	
Fresh Greens, Candied Walnuts & Champagne Apricot Vinaigrette.....	10

### SALAD ENHANCEMENTS

**Grilled or Buffalo Chicken 5 . Grilled Salmon 8**  
**Grilled Shrimp 10 . 4 oz. Sliced Filet Mignon 12**

### WRAPS & SANDWICHES W/ FRIES OR HOUSE SALAD

Select White, Wheat, Ciabatta Roll or Wrap

<b>Classic BLT</b>	
Bacon, Lettuce, Tomato & Mayo.....	8
<b>Turkey</b>	
w/ Bacon, Lettuce, Tomato, Mayo, Cheddar, Swiss or American Cheese.....	12
<b>Grilled Filet Mignon*</b>	
w/ Lettuce, Tomato, Horseradish Cream, Cheddar, Swiss or American Cheese.....	14
<b>Grilled Chicken</b>	
w/ Mozzarella & Roasted Peppers, Balsamic Reduction.....	10
<b>Buffalo Chicken</b>	
Fried Chicken Filet w/ Lettuce & Blue Cheese Dressing.....	10
<b>Grilled Chicken Caesar</b>	
w/ Fresh Romaine Lettuce, Caesar Dressing, Applewood Smoked Bacon & Parmigiana.....	10
<b>White Albacore Tuna Salad</b>	
w/ Lettuce, Tomato & Mayo.....	8
<b>8 OZ. HAND CRAFTED BURGER ON CIABATTA W/ FRIES OR HOUSE SALAD*</b>	
<b>Everything Burger</b>	
w/ Sautéed Mushrooms, Onions, Roasted Peppers & Cheese.....	12
<b>American Burger</b>	
w/ American Cheese, Raw Onions, Lettuce & Tomato.....	12
<b>Signatures Burger</b>	
w/ Applewood Smoked Bacon, Mayo & American Cheese.....	12
<b>Breakfast Burger</b>	
w/ Bacon, Cheese & a Fried Egg.....	12

### LUNCH ENTREES

<b>Grilled Mediterrean Chicken</b>	
w/ Cannellini Beans, Fresh Vegetables, Tomatoes & Roasted Peppers, in a Light Chicken Broth.....	13
<b>Calves Liver &amp; Bacon</b>	
Sautéed Onions, Applewood Smoked Bacon, Marsala Pan Glaze, w/ Mashed Potatoes.....	13
<b>Chicken Française</b>	
Pan Seared w/ Lemon & White Wine, Artichokes, Tomatoes & Capers, w/ Basmati Rice.....	15
<b>Petit Filet Mignon*</b>	
Chef's Style Potato & Vegetable.....	18
<b>Chicken Parmigiana</b>	
w/ Angel Hair Pasta, House Sauce & Mozzarella.....	16
<b>Penne alla Vodka</b>	
Tossed in Lightly Creamed House Sauce (Whole Wheat and Gluten Free Pasta Available)... w/ Grilled Chicken 16 . w/ Shrimp 21	12
<b>Grilled Salmon</b>	
w/ Basmati Rice & Chef's Style Vegetable.....	16
<b>Pan Seared Duck a l'Orange</b>	
Boneless Maple Leaf Farms Breast, Classic Orange-Cognac Sauce, w/ Chef's Style Potato & Vegetable.....	16
<b>Grilled Half Rack of Lamb*</b>	
Drizzled w/ Rosemary Merlot Wine Reduction & Chef's Style Potato & Vegetable.....	18

### DRAFT BEER

**6 Rotating Craft Selections**  
**Market Price**

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# LUNCH

Dinner Menu Available

## APPETIZERS

<b>Jumbo Shrimp Cocktail (4)</b> Housemade Cocktail Sauce & Lemon Wedge .....	14
<b>Signatures Antipasto</b> Prosciutto di Parma Draped Over Fresh Mozzarella, Roasted Red Peppers, Balsamic Reduction Drizzle .....	11
<b>Fried Mozzarella</b> Lightly Beer Battered, w/ House Sauce .....	9
<b>Rhode Island Crispy Calamari</b> Hot Peppers, Crumbled Gorgonzola & House Sauce .....	14
<b>Yellowfin Tuna</b> Pan Seared Rare, Sesame Encrusted, Chilled Seaweed Salad .....	15

## SOUPS & SALADS

<b>Sausage, Escarole &amp; White Bean Soup</b> Signatures Specialty .....	6
<b>French Onion Soup</b> Housemade Croutons w/ Mozzarella, Provolone & Swiss .....	8
<b>Caprese Chopped Salad</b> Fresh Mozzarella and Cherry Tomatoes w/ EVOO and Balsamic Reduction .....	10
<b>Signatures' Salad</b> Fresh Greens, Roasted Beets, Warm Goat Cheese Croquette w/ Sherry Vinegar Emulsion .....	9
<b>Classic Caesar</b> Housemade Caesar Dressing, Garlic Croutons & Shaved Parmigiana .....	9
<b>Fresh Anjou Pear &amp; Gorgonzola</b> Fresh Greens, Candied Walnuts & Champagne Apricot Vinaigrette .....	10

### SALAD ENHANCEMENTS

Grilled or Buffalo Chicken **5** . Grilled Salmon **8**  
Grilled Shrimp **10** . 4 oz. Sliced Filet Mignon **12**

## WRAPS & SANDWICHES W/ FRIES OR HOUSE SALAD

Select White, Wheat, Ciabatta Roll or Wrap	
<b>Classic BLT</b> Bacon, Lettuce, Tomato & Mayo .....	8
<b>Turkey Club</b> w/ Bacon, Lettuce, Tomato, Mayo, Cheddar, Swiss or American Cheese .....	9
<b>Grilled Filet Mignon</b> w/ Lettuce, Tomato, Horseradish Cream, Cheddar, Swiss or American Cheese .....	12
<b>Grilled Chicken</b> w/ Mozzarella & Roasted Peppers, Balsamic Reduction .....	9
<b>Buffalo Chicken</b> Fried Chicken Filet w/ Lettuce & Blue Cheese Dressing .....	10
<b>Grilled Chicken Caesar</b> w/ Fresh Romaine Lettuce, Caesar Dressing, Applewood Smoked Bacon & Parmigiana .....	9
<b>White Albacore Tuna Salad</b> w/ Lettuce, Tomato & Mayo .....	8

## 8 OZ. HAND CRAFTED BURGER ON CIABATTA W/ FRIES OR HOUSE SALAD

<b>Everything Burger</b> w/ Sautéed Mushrooms, Onions, Roasted Peppers & Cheese .....	10
<b>American Burger</b> w/ American Cheese, Raw Onions, Lettuce & Tomato .....	10
<b>Signatures Burger</b> w/ Applewood Smoked Bacon, Mayo & American Cheese .....	10
<b>Breakfast Burger</b> w/ Bacon, Grilled Ham, Cheese & a Fried Egg .....	10

## LUNCH ENTREES

<b>Grilled Mediterrean Chicken</b> w/ Cannellini Beans, Fresh Vegetables, Tomatoes & Roasted Peppers, in a Light Chicken Broth ...	13
<b>Calves Liver &amp; Bacon</b> Sautéed Onions, Applewood Smoked Bacon, Marsala Pan Glaze, w/ Mashed Potatoes .....	13
<b>Chicken Française</b> Pan Seared w/ Lemon & White Wine, Artichokes, Tomatoes & Capers, w/ Basmati Rice .....	15
<b>Petit Filet Mignon</b> Chef's Style Potato & Vegetable .....	18
<b>Chicken Parmigiana</b> w/ Angel Hair Pasta, House Sauce & Mozzarella .....	15
<b>Penne alla Vodka</b> Tossed in Lightly Creamed House Sauce (Whole Wheat and Gluten Free Pasta Available) .....	11
w/ Grilled Chicken 16 . w/ Shrimp 21	
<b>Grilled Salmon</b> w/ Basmati Rice & Chef's Style Vegetable .....	market
<b>Pan Seared Duck a l'Orange</b> Boneless Maple Leaf Farms Breast, Classic Orange-Cognac Sauce, w/ Chef's Style Potato & Vegetable .....	16
<b>Grilled Half Rack of Lamb</b> Drizzled w/ Rosemary Merlot Wine Reduction & Chef's Style Potato & Vegetable .....	17

