

B R I C C O

APPETIZERS

Soup of the Day \$4

++Tomato Artichoke Soup
creamy soup with artichokes, sautéed onions,
tomatoes and parmesan cheese \$4

***Scallops**

candied Nueske bacon, deviled egg and a tomato aioli \$9

Fried Dill Pickles

with roasted garlic aioli \$6.50

Risotto Balls

stuffed with smoked bacon and mozzarella
over marinara \$7.50

Crab Cake

pan seared with bacon parmesan fried brussels sprouts \$10

Goat Cheese

with spicy marinara and fried pita bread \$7.50

Tortilla Chips and Dip

red and blue housemade chips with chihuahua cheese,
chipotle and chorizo bean dip \$6.50

***Duck Breast**

chef's daily creation \$9

++Banana Peppers

stuffed with italian sausage, chorizo and rice,
topped with fresh mozzarella over house marinara \$8

Calamari

parmesan crusted with chorizo sausage,
banana peppers, roasted red peppers
and a creamy parmesan dressing \$8.50

Shrimp Cocktail

6 shrimp served with cocktail sauce \$6.50

++Brussels Sprouts

fried and served with parmesan aioli \$6.00

SALADS

add the following to your salad

grilled or blackened chicken \$5, shrimp (4) \$5,
*salmon \$7, crab cake \$7, *sirloin \$10, *scallops (3) \$9, *tuna
\$9, veggie burger \$5, *duck breast \$6

Caesar

romaine with caesar dressing, shaved parmesan,
roasted red peppers and crostinis \$8.50 full/\$4.25 half

++Beet

mixed greens with beets, goat cheese, walnuts
and a walnut vinaigrette \$8.50 full/\$4.25 half

++Spinach

spinach, white cheddar, seasonal berries, toasted almonds
and a raspberry vinaigrette \$9.50 full/\$4.75 half

++Wedge

iceberg wedge with a roasted garlic white french dressing,
baby tomatoes, crispy prosciutto, hard-boiled egg
and crumbled bleu cheese \$9.50 full/\$4.75 half

++Garden

romaine, carrots, cucumbers, tomatoes
and a lemon dijon vinaigrette \$7 full/\$3.50 half

++Greek

mixed greens and arugula with sundried tomatoes,
kalamata olives, red onion, feta and
a lemon oregano vinaigrette \$8.50 full/\$4.25 half

Southwest

mixed greens and chopped romaine tossed in a peppercorn
ranch with black bean corn tomato salsa, cheddar cheese,
avocado and tortilla strips \$8.50 full/\$4.25 half

Caprese

mixed greens, sliced tomatoes, fresh mozzarella,
basil and a balsamic reduction \$9.50 full/\$4.75 half

ENTREES

Chicken

pan-seared boneless breasts over caponata risotto
with grilled asparagus and baked parmesan chips \$20

Veggie Stirfry

blend of rice, veggies, quinoa and sweet potato orzo \$12
choice of chicken or shrimp \$15 *salmon \$17

++*Salmon

served skin on over truffle creamed corn risotto,
chilled prosciutto wrapped asparagus,
white wine butter and lemon basil pico \$22

++*Ahi Tuna

sesame crusted with cucumber ginger bamboo rice
and chilled sesame green beans \$22

Dry Aged Strip Steak

14oz bone-in with bleu cheese mashed potatoes,
grilled asparagus and a maple bourbon demi \$31

Lamb Chops

14oz with roasted eggplant,
cucumber salata and a tahini yogurt \$24

++*Sirloin Steak

mashed potatoes, broccolini and a rosemary garlic demi \$20

++*Shrimp and Scallops

pan-seared with apple, bacon and scallion risotto,
white wine butter and green beans \$24

Crab Cakes

pan seared with a wakame salad,
sesame chilled green beans and thai peanut noodles \$21

***Duck Breast**

chef's daily creation \$20

BBQ Pork Ribeye

8oz with corn on the cob,
a bacon cheddar scallion croquette and green beans \$20

Fish Tacos

fried ocean perch with a pickled radicchio slaw,
cilantro baja sauce and steamed brussels sprouts \$16

Ask your server about our excellent dessert selection

Join us for our ~~Sunday~~ prepared fresh daily by pastry chef Amy Collins

*a la carte **BRUNCH***

from 9:30-3:00

Wednesday is Retail Wine Day

*THESE ITEMS ARE RAW OR UNDERCOOKED, OR MAY CONTAIN RAW
OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR
UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR
UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOOD BORNE
ILLNESS*

++DENOTES GLUTEN FREE MENU ITEMS

PASTA

substitute whole wheat penne
or gluten free noodles for \$2

Macaroni and Cheese

with bacon and cheddar \$13
choice of pulled pork, grilled chicken
or blackened chicken \$17

Chicken Parmesan

hand breaded chicken topped with mozzarella
over angel hair pasta tossed with marinara \$16

Tortellini Primavera

cheese tortellini with spring vegetables
in an herbed garlic broth \$13
with chicken or italian sausage \$16

Baked Penne

penne with italian sausage, caramelized onions
and banana peppers in pink sauce topped
with mozzarella cheese and baked \$14.50

Spinach Rotini

rotini with spinach, kalamata olives,
roasted tomatoes, pine nuts, feta cheese
and garlic oil \$11.50
with chicken \$14.50

Shrimp Alfredo penne tossed with shrimp,
roasted tomatoes,
caramelized onions and alfredo \$14.50

Cajun Chicken

angel hair with blackened chicken, green onions,
diced tomatoes and a cajun cream sauce \$14.50

Steak Rotini

grilled flat iron steak over rotini pasta
with mushrooms and caramelized onions
in a bleu cheese alfredo sauce \$15

PIZZA

Mexican

blackened chicken, chihuahua cheese, chipotle and
chorizo sausage bean dip, roasted tomatoes,
scallions, roasted red peppers, cheddar and mozzarella
cheese topped with tortilla strips \$14

Tomato Basil

sliced tomatoes, fresh basil, parmesan
and extra virgin olive oil \$11

Chorizo Sausage

chorizo sausage, italian sausage, crispy prosciutto
choice of alfredo or spicy marinara \$13.50

Veggie

wild mushrooms, roma tomatoes, caramelized onions,
roasted peppers, pesto and boursin cheese \$13.50

Five Cheese

mozzarella, cheddar, feta, goat and parmesan cheese
choice of garlic oil or marinara \$11

Chicken Pesto

grilled chicken, pesto, bacon and fresh mozzarella \$13.50

Muffaletta

mortadella, ham, prosciutto, salami, olive tapenade,
pepperoncinis, fresh and shredded mozzarella \$14

Blackened Chicken Caesar

blackened chicken, roasted red peppers, red onion,
parmesan, mozzarella, chopped romaine
and a caesar dressing drizzle \$13

Chicago Style Deep Dish

salami, pepperoncinis, italian sausage, red onion,
parmesan and topped with marinara \$15

Spinach Artichoke

chicken, spinach artichoke dip, roasted tomatoes,
caramelized onions and mozzarella \$12.50

SANDWICHES AND WRAPS

Chicken Parmesan Sandwich

hand breaded chicken topped with mozzarella
and marinara on a hoagie bun \$10

Steak Sandwich

shaved strip steak on toasted french bread topped with
provolone, caramelized onions, tomatoes and coleslaw \$13

Muffaletta Sandwich

mortadella, ham, prosciutto, salami,
olive tapenade and fresh mozzarella \$9

Pulled Pork Sandwich

thai pulled pork with grilled pineapple, peanuts and scallions \$12

Chicken or *Salmon Caesar Wrap

romaine, shaved parmesan, roasted red peppers
and caesar dressing in a sun-dried tomato wrap
with grilled or blackened chicken \$8.50
with grilled or blackened salmon \$9.50

SIDES

rosemary truffle fries \$4
french fries \$2.50
sweet potato fries \$3
green beans \$2.50
fresh fruit \$2.50

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