

# 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 thai chili sauce and wakame salad \$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**

sautéed with bacon and served with parmesan aioli \$6

## 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, \*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, pepperoncinis, kalamata olives, red onion, feta and a lemon oregano vinaigrette \$8.50 full/\$4.25 half

#### **Southwest**

mixed greens and chopped romaine with a cilantro lime vinaigrette, 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

#### **++\*Sirloin Steak**

mashed potatoes, broccolini and a rosemary garlic demi \$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 de gallo \$22

#### **\*Duck Breast**

chef's daily creation \$20

#### **\*Strip Steak**

12oz with bacon, cheddar, scallion mashed potatoes, grilled asparagus and a roasted garlic demi \$29

#### **\*Rack of Lamb**

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

#### **Blackened Chicken**

with southwest risotto and topped with cheddar cheese, avocado, sour cream and tortilla strips \$14

#### **Chicken**

pan-seared boneless breasts over caponata risotto with grilled asparagus and baked parmesan chips \$19

#### **++\*Shrimp and Scallops**

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

#### **++\*Ahi Tuna**

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

#### **Crab Cakes**

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

#### **Fish Tacos**

pan seared cod 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 \$17

## 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

### **The Chicago**

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 ciabatta bun \$10

### **Steak Sandwich**

shaved strip steak on a toasted hoagie topped with  
provolone, caramelized onions, tomatoes and coleslaw \$11

### **Salami Sandwich**

ham, salami, mortadella, prosciutto, provolone, lettuce,  
tomato, onion and an oregano vinaigrette on a hoagie \$9

### **Pulled Pork Sandwich**

thai pulled pork with grilled pineapple, pepperjack,  
peanuts and scallions on a ciabatta bun \$10

### **Southwest Salmon Wrap**

blackened salmon, black bean roasted corn tomato salsa,  
cheddar cheese, mixed greens, avocado, tortilla strips and  
a cilantro lime vinaigrette in a sun-dried tomato tortilla \$9.50

### **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

sautéed brussels sprouts \$3

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