

B R I C C O

APPETIZERS

Soup of the Day \$4.50

++Tomato Artichoke Soup

creamy soup with artichokes, sautéed onions, tomatoes and parmesan cheese \$4.50

***Scallops**

bacon wrapped scallops on a rosemary sprig
a sesame truffle vinaigrette \$12

Fried Dill Pickles

with roasted garlic aioli \$6.50

Risotto Balls

stuffed with smoked bacon and mozzarella
over marinara \$7.50

Crab Cake

blackened crab cake with remoulade and bruschetta tomatoes \$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 \$11

++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 \$9

***Tuna Wonton**

fried wonton topped with ahi tuna, asian slaw and spicy mayo \$12

Shrimp Cocktail

6 shrimp served with cocktail sauce \$7.50

++Brussels Sprouts

brussels sprouts tossed with maple bourbon bacon \$6

Vegetable Wontons

roasted vegetables and cream cheese
wontons with peppercorn ranch \$6

with

SALADS

add the following to your salad

grilled or blackened chicken \$5, shrimp (4) \$5,
*salmon \$7, crab cake \$7, *sirloin \$10,
*scallops (3) \$11, *tuna \$9, *duck breast \$8

Caesar

romaine with caesar dressing, shaved parmesan,
roasted red peppers and crostinis \$9 full/\$4.50 half

++Beet

mixed greens with beets, goat cheese, almonds
and a white balsamic dressing \$9 full/\$4.50 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 \$9.50 full/\$4.75 half

Southwest

mixed greens and chopped romaine with a cilantro lime
vinaigrette, black bean corn tomato salsa, cheddar cheese,
avocado and tortilla strips \$9 full/\$4.75 half

++Super Food Salad

spinach tossed in strawberry poppy seed vinaigrette and
topped with blueberries, pomegranate aril, toasted quinoa
and almonds \$12 full/\$6 half

Caprese

roma tomatoes, fresh mozzarella, fresh basil and a
balsamic reduction \$10 full/\$5 half

++Antipasti

romaine tossed in lemon oregano dressing, topped with
salami, ham, fresh prosciutto, provolone, black olives,
pepperoncini and red onion \$15

ENTREES

***Parmesan Crusted Pork Chop**

12oz. bone in with roasted tomato basil risotto
and grilled broccolini, topped with garlic herb butter \$20

++*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 Oscar

served over roasted shallot risotto with garlic lemon
asparagus, lump crab and hollandaise,
garnished with fresh chives \$27

***Duck Breast**

chef's daily creation \$23

***Strip Steak**

12oz with creamy mushroom parmesan orzo,
lemon garlic asparagus and garlic herb butter \$29

++*Shrimp and Scallops

pan-seared with apple, bacon and scallion risotto,
white wine butter and green beans \$26

Blackened Chicken

southwest rice, topped with cheddar cheese,
guacamole and tortilla strips \$14

Florentine Stuffed Trout

fresh spinach stuffed trout
with roasted tomato mushroom orzo \$18

***Ahi Tuna**

seared ahi tuna over sesame noodles and carrots
spicy mayo \$22

Crab Cakes

pan seared with a rice cake,
wakame salad and spicy mayo \$22

Jerk Chicken & Shrimp

pan seared with coconut pineapple rice
and fresh chives \$18

Chicken & Polenta

two chicken breasts pan seared with white cheddar polenta
and smothered in sautéed mushrooms, bell peppers,
onions and topped with scallions \$16

*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

*Join us for our **Sunday***

*a la carte **BRUNCH***

from 9:30-3:00

Wednesday is Retail Wine Day

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

Baked Penne

penne with italian sausage, caramelized onions
and banana peppers in pink sauce topped
with mozzarella cheese and baked \$15

Spinach Rotini

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

Tortellini Primavera

tortellini pasta with mixed spring vegetables
in a garlic herb butter sauce \$13

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 \$15

***Steak Rotini**

grilled flat iron steak over rotini pasta
with mushrooms and caramelized onions
in a bleu cheese alfredo sauce \$17

Penne Pesto

penne tossed with pesto cream sauce,
banana peppers, sundried tomatoes
and italian sausage \$15

PIZZA

Hawaiian

pulled pork, ham, pineapple, scallions,
mozzarella and spicy bbq ranch \$15

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 \$15

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 \$14

Veggie

wild mushrooms, roma tomatoes, red onions,
roasted red peppers, black olives,
pesto and boursin cheese \$14

Five Cheese

mozzarella, cheddar, feta, goat and parmesan cheese
choice of garlic oil or marinara \$12

Chicken Pesto

grilled chicken, pesto, bacon and fresh mozzarella \$14

The Chicago

salami, pepperoncinis, italian sausage, red onion,
parmesan, marinara and topped with mozzarella \$16

Spinach Artichoke

chicken, spinach artichoke dip, roasted tomatoes,
caramelized onions and mozzarella \$14

Prosciutto

sliced prosciutto, boursin cheese, red onions,
roma tomatoes, arugula, parmesan and
mozzarella cheese \$14

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

Pulled Pork Sandwich

pulled pork with pepperjack, slaw,
onion rings and spicy bbq ranch on a ciabatta bun \$10

Southwest *Salmon Wrap

blackened salmon, black bean roasted corn tomato salsa,
cheddar cheese, mixed greens, guacamole, tortilla strips and
a cilantro lime vinaigrette in a sun-dried tomato tortilla \$10

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 \$9
with grilled or blackened salmon \$10

SIDES

rosemary truffle fries \$4
french fries \$2.50
sweet potato fries \$3
green beans \$2.50
Fresh fruit \$3
sautéed brussels sprouts \$3.50

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