

# 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**

bacon wrapped scallops on a rosemary sprig with a sesame truffle  
vinaigrette \$10

### **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 \$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

### **\*Ahi Tuna Wontons**

fried wontons topped with ahi tuna, asian slaw and spicy mayo \$10

### **Shrimp Cocktail**

6 shrimp served with cocktail sauce \$6.50

### **++Brussels Sprouts**

brussels sprouts tossed with maple bourbon bacon \$6

### **Vegetable Wontons**

roasted vegetable cream cheese wontons with peppercorn ranch \$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, almonds  
and a white balsamic dressing \$8.50 full/\$4.25 half

### **++ Spinach**

baby spinach tossed with raspberry vinaigrette, roasted  
butternut squash, goat cheese and pepitas \$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,  
guacamole and tortilla strips \$8.50 full/\$4.25 half

### **Oriental**

mixed greens tossed with sesame truffle vinaigrette, topped  
with carrots, mushrooms, snow peas, onions and chow mein  
noodles \$8.50 full/\$4.25 half

## ENTREES

### **\*Pork Chop**

12oz. bone in with sweet potato and smoked bacon hash  
topped with apple bourbon bbq sauce \$19

### **++\*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 rosemary garlic roasted purple potatoes,  
asparagus and jack daniels steak sauce \$29

### **Chicken & Polenta**

two chicken breasts pan seared with white cheddar polenta  
and smothered in sautéed mushrooms, green peppers,  
onions and topped with scallions \$15

### **Blackened Chicken**

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

### **Florentine Stuffed Trout**

fresh trout filet stuffed with spinach and served over roasted  
tomato mushroom orzo \$16

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

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

### **\*Ahi Tuna**

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

### **Crab Cakes**

pan seared over white rice, asian slaw,  
pickled ginger and spicy mayo \$21

### **Shrimp & Grits**

blackened shrimp over white cheddar bacon grits  
with diced tomatoes and scallions \$17

\*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

### **Tortellini**

tri-color cheese tortellini tossed with  
brown butter, sautéed spinach,  
butternut squash, brown sugar and sage \$14.00  
with chicken or italian sausage \$17

### **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

### **Pesto Tortellini**

tortellini tossed with pesto cream sauce, banana  
peppers, sundried tomatoes and Italian sausage \$17

## **PIZZA**

### **Hawaiian**

pulled pork, ham, pineapple, scallions,  
mozzarella and spicy bbq ranch \$14

### **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, red 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

### **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

### **Prosciutto**

sliced prosciutto, boursin cheese, red onions, roma  
tomatoes, arugula, parmesan and mozzarella cheese \$13

## **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, prosciutto, provolone, lettuce,  
tomato, onion and an oregano vinaigrette on a hoagie \$9

### **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 \$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 \$2.75  
sautéed brussels sprouts \$3

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