

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
with 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 Tacos**

ahi tuna cooked rare and sliced thinly in a flour tortilla with cabbage,
daikon slaw, and sesame truffle vinaigrette \$12

Shrimp Cocktail

6 shrimp served with cocktail sauce \$7.50

++Brussels Sprouts

deep fried and served with parmesan aioli \$6

Puff Pastry Brie

brie cheese wrapped in puff pastry with a seasonal accompaniment \$9

Hummus

chef's weekly preparation of hummus served with pita bread and veggies
9\$

Fried Eggplant

Fried breaded eggplants layered with marinated tomato and fresh
mozzarella served over basil pesto 9\$

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 cracked pepper 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, corn-pepper relish, black beans, cheddar cheese,
guacamole, and tortilla strips \$9 full/\$4.75 half

++Super Food Salad

spinach, arugula, and kale tossed in blood orange poppy seed
vinaigrette and topped with blueberries, dried cranberries,
toasted quinoa and almonds \$12 full/\$6 half

++Spinach

spinach tossed in apple cider vinaigrette with roasted
butternut squash, goat cheese, and toasted pepitas \$10 full/
\$5 half

++Steak

romaine lettuce, red onion, cherry tomatoes, rosemary
focaccia croutons, mozzarella cheese, and blue cheese
dressing served with an 8oz grilled sirloin steak 18\$

ENTREES

***Pork Chop**

12oz. bone in pork chop smothered in creamed kale and
mushrooms served with greens beans and buttered gnocchi
\$21

++*Sirloin Steak

red skin mash, 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
add thai chili or bourbon soy sauce for 1\$

++*Bourbon Soy Salmon

bourbon soy glazed skin on salmon topped with almonds and
served with butternut squash scallion risotto and steamed
broccolini \$25

***Duck Breast**

chef's daily creation \$23

***Strip Steak**

12oz strip topped with mushrooms and a red wine demi glace
with roasted redskin potatoes and grilled asparagus
\$30

++*Shrimp and Scallops

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

Pretzel Crusted Chicken

parmesan pretzel crusted chicken breast served with buttered
gnocchi, fried brussel sprouts, and a beer mustard sauce \$15

Mahi-Mahi

8 oz Mahi-Mahi pan seared in roasted garlic oil served over
roasted redskin potatoes and wilted arugula with hummus and
an olive tapenade \$18

***Ahi Tuna**

wasabi crusted ahi tuna over sesame noodles, with daikon
slaw and chili aioli \$22

Crab Cakes

pan seared with a chorizo poblano polenta cake,
corn-pepper relish, black beans and cilantro lime baja sauce
\$22

Jerk Chicken & Shrimp

pan seared with tri colored pepper and coconut rice
with grilled pineapple and fresh chives \$18

Blackened Chicken & Polenta

two blackened chicken breasts pan seared with smoked gouda
polenta and smothered in tomatoes, scallions, and corn pepper relish
\$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
*Substitute breaded eggplant for breaded chicken

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

Butternut Squash Tortellini

tortellini pasta with roasted butternut squash,
spinach, and sage in a brown sugar brown 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

Mushroom Truffle Ravioli

Mushroom truffle ravioli in a Worcestershire cream
sauce with arugula and caramelized onions 15\$
with flat iron steak \$19
with crab 23\$

Seafood

Shrimp, crab, and clams in a creamy tomato vodka
sauce with roasted red peppers, roasted tomatoes,
spinach, angel hair pasta, and a fresh parsley garnish
23\$

PIZZA

Black Truffle Buffalo

cream cheese, black truffle infused hot sauce, pulled
chicken, peppers, mozzarella, cheddar, and scallions \$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 garlic oil \$11

Chorizo Sausage

chorizo sausage, italian sausage, crispy prosciutto
choice of alfredo or spicy marinara \$14

Veggie

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

Five Cheese

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

Chicken Pesto

pulled chicken, pesto, bacon, roasted red peppers and
fresh mozzarella \$14

The Chicago

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

Spinach

spinach, roasted tomatoes,
kalamata olives, feta cheese, and garlic oil \$13
with chicken 15\$

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 toasted rosemary focaccia topped with
provologne, mushrooms, arugula, and beer mustard \$12

Pulled Pork Sandwich

roasted honey mustard pork with spicy pickles, swiss, and red onions on toasted rye
bread \$10

Southwest *Salmon Wrap

blackened salmon, corn-pepper relish, black beans,
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 cracked pepper caesar dressing in a sun-dried tomato wrap
with grilled or blackened chicken \$9
with grilled or blackened salmon \$10

SIDES

rosemary truffle parmesan fries \$4.50
french fries \$2.50
sweet potato fries \$3
green beans \$2.50
Fresh fruit \$3
sautéed brussels sprouts \$3.50

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