

APPETIZERS

Soup of the Day \$4

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

++Fried Brussels Sprouts
creamy parmesan sauce \$6.50

***Ahi Tuna**

sesame seared with wakame salad, pickled ginger,
sweet soy, sriracha mayo and wasabi \$12

Fried Oysters

tobasco fried oysters with lemon aioli and arugula \$9

Fried Dill Pickles

roasted garlic aioli \$6.50

Risotto Balls

pancetta and smoked mozzarella stuffed over marinara \$7.50

Goat Cheese

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

***Mussels**

garlic, white wine butter, herbs and grilled bread \$10

++Banana Peppers

stuffed with italian sausage and chorizo rice over marinara \$8

Calamari

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

Hummus of the Day

served with grilled pita \$7.50

Potato Croquettes

bacon, white cheddar and stone ground horseradish mustard \$8

SALADS

add the following to your salad

grilled or blackened chicken \$4.50, shrimp(4) \$4, *salmon \$5.50,
*duck breast \$6, *scallops(3) \$9, *sirloin steak \$10

Caesar

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

++Beet

mixed greens with beets, goat cheese, sliced almonds
and a white balsamic dressing \$8.50 full/\$4.25 half

++Spinach

hard boiled egg, fresh mushrooms, white cheddar, tomatoes
and a warm bacon balsamic dressing \$8.50 full/\$4.25 half

++Wedge

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

++Garden

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

++Lentil

roasted vegetables, tomatoes, cucumbers, basil, fresh mozzarella
and a lemon herb vinaigrette \$8.50 full/\$4.25 half

++Brussels Sprouts

mixed greens, brussels sprouts, candied walnuts, feta, bacon, cran-
berries and a spicy orange vinaigrette \$8.50 full/\$4.25 half

Thai Peanut

mixed greens, snow peas, carrots, cucumbers, sesame peanuts
and a thai peanut dressing \$8.50 full/\$4.25 half

++Southwest

mixed greens and romaine, roasted corn tomato salsa,
cheddar cheese, fried tortilla strips and a
cilantro lime vinaigrette \$8.50 full/\$4.25 half

ENTRÉE SALADS

Calamari Salad

chopped romaine topped with parmesan crusted calamari,
tossed with chorizo sausage, spicy banana peppers,
roasted red peppers and a creamy parmesan dressing \$10

Fried Oyster Salad

mixed greens with tomatoes, tobasco onion straws,
bacon and a creamy boursin dressing \$15

***Steak Salad**

grilled sirloin, mixed greens, bleu cheese, onion straws,
tomatoes, hard boiled egg and a red wine vinaigrette \$16

Sesame Chicken Salad

chilled sesame ginger chicken, mixed greens,
mandarin oranges, roasted red peppers, chow mein noodles,
candied pecans and a sesame ginger dressing \$11

PIZZA

BLT

sliced tomatoes, bacon, cheddar, mozzarella,
shredded lettuce and garlic aioli \$13

Salami

ham, salami, capicola, black olives, red onion,
pepperoncinis, shredded lettuce
and creamy italian dressing \$14

Steak

roasted tomatoes, caramelized onions,
wild mushrooms and boursin cheese \$15

Tomato Parm

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

Mexican

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

Spinach

spinach, feta, roasted tomatoes, kalamata olives
and garlic oil \$11.50
with chicken \$13.50 with shrimp \$14

Chorizo

Chorizo and italian sausage, crispy prosciutto
and spicy marinara \$13.50

Chicken Alfredo

chicken, spinach, roasted tomatoes and alfredo \$14

Veggie

artichoke hearts, wild mushrooms,
caramelized onions, roasted peppers, marinara,
mozzarella and boursin cheese \$13.50

Five Cheese

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

Duck

duck confit, cranberries, roasted pecans, brie,
mozzarella and garlic oil \$13

*Join us for our
Sunday a la carte Brunch
from 10:00-3:00
full Sunday liquor license*

*Also join us for Retail Wine
Sunday, Monday and Tuesday*

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

++DENOTES GLUTEN FREE MENU ITEMS

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ENTRÉES

++*Salmon

pan seared, pistachio-pesto crusted
with white cheddar grits and grilled asparagus \$20

Chicken

crispy skin boneless breast and leg,
bacon white cheddar croquettes, grilled asparagus
and truffle compound butter \$18

++*Pork Chop

french cut bone in grilled
with boursin red skin mashed potatoes,
broccolini and a chipotle glaze \$20

++*Shrimp and Scallops

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

++*Duck

seared breast and confit, butternut squash gnocchi
tossed with spinach and brown butter,
with balsamic reduction drizzle and green beans \$21

++*Sirloin Steak

grilled and bleu cheese crusted
with redskin mashed potatoes and broccolini \$20

Buttermilk Chicken

pan fried buttermilk chicken breast
with creamed spinach, artichoke hearts,
gruyere cheese and wild mushroom rice pilaf \$15

++*Strip Steak

grilled with gruyere au gratin potatoes,
asparagus and house steak sauce \$29

*Ahi Tuna

sesame crusted with chilled thai noodles, wakame,
sweet soy, pickled ginger and sriracha mayo \$25

Catfish

fried or blackened with red beans and rice,
fried okra and remoulade \$16

Veggie Stirfry

blend of rice, quinoa, sweet potato orzo, mushrooms,
onions, snow peas, spinach and tomatoes, \$13
with chicken or shrimp \$16 with salmon \$17

++Mahi

grilled with pumpkin risotto, sage compound butter
and green beans \$19

SANDWICHES

*sandwiches served with choice of french fries,
red beans and rice or green beans*

Fried Catfish

lettuce, tomato, hot sauce and remoulade on a hoagie \$12

*Dinner Burger

bacon, boursin cheese and avocado on a ciabatta bun \$11

*French Dip

shaved strip steak topped with swiss cheese,
caramelized onions, mushrooms and au jus on a hoagie \$12

Pulled Pork Tacos

barbecue sauce, cheddar cheese and cole slaw \$12

PASTA

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

Shrimp Penne

caramelized onions, zucchini, squash, wild mushrooms, basil,
parmesan cheese and garlic oil \$14.50

Fettuccine Marinara

plain \$10 with italian sausage, chicken or shrimp \$13

Fettuccine Alfredo

plain \$11 with italian sausage, chicken or shrimp \$14

Baked Penne

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

Mushroom Penne

andouille sausage, banana peppers, mushrooms,
parmesan and garlic oil \$13

Spinach Florentine Ravioli

ratatouille ragout of eggplant, zucchini,
peppers and tomatoes \$11.50

with italian sausage, chicken or shrimp \$14.50

Spinach Rotini

spinach, kalamata olives, roasted tomatoes, pine nuts,
feta cheese and extra virgin olive oil \$11.50

with chicken \$14.50

Penne Pesto

spicy banana peppers, italian sausage and
sun-dried tomatoes tossed in a pesto cream sauce \$14.50

Andouille Rotini

caramelized onions, bacon,
mozzarella and cheddar cream sauce \$14.50

Rotini Chorizo or Blackened Chicken

chihuahua cheese cream sauce, caramelized onions and basil
topped with a parmesan bread crumb crust \$14.50

Seafood Pasta

fettuccine with scallops, shrimp, mussels
and a tomato clam broth \$21

Cajun Chicken

spaghettini, blackened chicken, green onions,
diced tomatoes and a cajun cream sauce \$14.50

DESSERTS

Housemade Selection

Daily Cheesecake \$6

Selections from The Westside Bakery

Tiramisu \$6

Chocolate Raspberry Mousse Torte \$6

Creme Brulee \$5.50

Buckeye Pie \$5.50

Selections from Pav's Creamery

Frozen Baklava Truffle \$3.75

Spumoni \$4.50

Today's Ice Cream, Sorbet or Gelato

\$3 cup/ \$5 bowl

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UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS*

++DENOTES GLUTEN FREE MENU ITEMS