## DINNER PLATED

# CENA A

## STARTERS (Select One)

#### **SOUPS**

Soup Of The Day Lobster Bisque (\$1 Extra Per Guest)

#### **SALADS**

Caesar Salad Brio Chopped Salad Bistecca Insalata Kale Caesar (\$1 Extra Per Guest)

## ENTRÉES (Select Two, One Entrée Per Guest)

#### PASTA

Pasta BRIO LT Pasta Pesto Pasta Alla Vodka Roasted Tomato Basil Campanelle (V) Campanelle Carbonara

#### CHEF'S SELECT

Lasagna Bolognese Chicken Milanese LT Shrimp Mediterranean Grilled Chicken Marsala Chicken Limone LT Pan Roasted Tilapia

#### 25.95 PER PERSON

# CENA B

### STARTERS (Select One)

#### **SOUPS**

Soup Of The Day Lobster Bisque (\$1 Extra Per Guest)

#### SALADS

Caesar Salad Brio Chopped Salad Bistecca Insalata Kale Caesar (\$1 Extra Per Guest)

### ADDITIONS

For an additional charge per guest, enhance your grille entrée with:

Spicy Black Pepper Shrimp 5.95 Jumbo Lump Crab Cake 6.95 Grilled Jumbo Shrimp 5.50 Broiled Lobster Tail 9.95

## **ENTRÉES** (Select Three, one entrée per guest)

#### PASTA

Pasta BRIO LT Pasta Pesto Pasta Alla Vodka Roasted Tomato Basil Campanelle (V) Campanelle Carbonara

#### **CHEF'S SELECT**

Lasagna Bolognese Chicken Milanese LT Shrimp Mediterranean Jumbo Lump Crab Cakes Chicken Limone

#### GRILLE

Grilled Chicken Marsala LT Grilled Salmon Fresca\* Tuscan Grilled Pork Chop\* - (Single) Gorgonzola Crusted Beef Medallions\*

#### 28.95 PER PERSON

Prices do not include tax and service charge and are subject to change.

\*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have a food allergy, please speak to an owner, manager, chef or your server.

## DINNER PLATED

## STARTERS - SOUP OR SALAD (Select Two)

Soup Of The Day Lobster Bisque (\$1 Extra Per Guest) Brio Chopped Salad Kale Caesar (\$1 Extra Per Guest) Caesar Salad Bistecca Insalata

## CENA C

ENTRÉES (Select Three, One Entrée Per Guest)

#### PASTA

Pasta BRIO LT Pasta Pesto Pasta Alla Vodka Roasted Tomato Basil Campanelle (V) Campanelle Carbonara

#### **CHEF'S SELECT**

Lasagna Bolognese Chicken Milanese

LT Shrimp Mediterranean Jumbo Lump Crab Cakes Chicken Limone

LT Grilled Salmon Fresca\*

#### GRILLE

All grille items come with Yukon Gold mashed potatoes & haricot vert

Grilled Chicken Marsala Tuscan Grilled Pork Chops\* - (Double) Gorgonzola Crusted Beef Medallions\* 6 oz. Filet Mignon\* Seasonal Fresh Catch

#### 33.95 PER PERSON

## CENA D

ENTRÉES (Select Three, One Entrée Per Guest)

#### PASTA

Pasta BRIO LT Pasta Pesto Pasta Alla Vodka Roasted Tomato Basil Campanelle (V) Campanelle Carbonara

#### CHEF'S SELECT

Lasagna Bolognese Chicken Milanese LT Shrimp Mediterranean Jumbo Lump Crab Cakes Chicken Limone

LT Grilled Salmon Fresca\*

#### GRILLE

All grille items come with Yukon Gold mashed potatoes & haricot vert

Grilled Chicken Marsala Tuscan Grilled Pork Chops\* - (Double) 8 oz. Filet Mignon\* 14 oz. New York Strip\* Seasonal Fresh Catch

#### 38.95 PER PERSON

### **ADDITIONS**

For an additional charge per guest, enhance your grille entrée with:

Mushroom Marsala Sauce 1.95 Gorgonzola Crust 2.50 Spicy Black Pepper Shrimp 5.95 Jumbo Lump Crab Cake 6.95 Butter Basted Wild Mushrooms 4.50 Grilled Jumbo Shrimp 5.50 Broiled Lobster Tail 9.95

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