

PEPPERCORN'S GRILL

Lunch

\$25 + Tax + Gratuity

APPETIZER COURSE (CHOICE OF)

HOUSE SALAD
CAESAR SALAD
SOUP OF THE MOMENT

ENTRÉE COURSE

GRILLED FREE RANGE CHICKEN BREAST WITH IDAHO POTATO PUREE, SAUTEED MIXED GARDEN VEGETABLES, AND SPICY TOMATO JAM

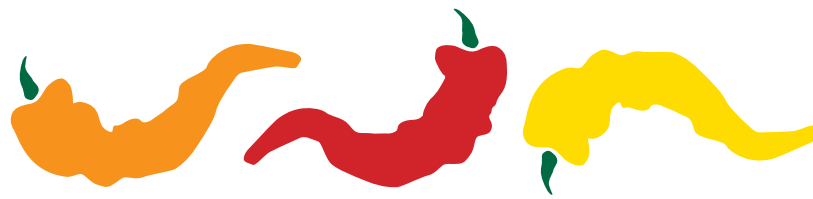
HOUSEMADE RAVIOLI FILLED WITH RICOTTA AND SPINACH IN A FRESH ORANGE AND SAGE SAUCE (THIS MAY CHANGE DUE TO SEASONAL MENU CHANGES)

RIGATONI TOSSED WITH A SAUCE OF HOUSEMADE SAUSAGE, PORCINI MUSHROOMS, CARAMELIZED LEEKS, A ROSEMARY SCENTED TOMATO SAUCE, AND FINISHED WITH PECORINO ROMANO

PAN SEARED TILAPIA WITH CHEF'S CHOICE OF POTATO, SAUTEED FRESH VEGETABLES, AND A NATURAL "MUGNAIA" SAUCE

DESSERT (CHOICE OF)

HOUSEMADE GELATO OR SORBET
TIRAMISU
DESSERT OF THE DAY



PEPPERCORN'S GRILL

Lunch

\$30 + Tax + Gratuity

PASSED APPETIZERS FOR THE TABLE

BRUSCHETTA AND CALAMARI WILL BE PASSED TO ALL THE GUESTS

APPETIZER COURSE (CHOICE OF)

HOUSE SALAD

CAESAR SALAD

SOUP OF THE MOMENT

ENTRÉE COURSE (CHOICE OF 3)

GRILLED NORWEGIAN SALMON WITH A SALAD OF SPINACH, PLUM TOMATOES, PANCETTA, POLenta CROUTONS, AND GRILLED ONION WITH AN AGED SHERRY VINAIGRETTE

GRILLED FREE RANGE CHICKEN BREAST SERVED OVER BOSTON BIBB LETTUCE, CUCUMBERS, TOMATOES, AND SHAVED RED ONIONS AND TOSSED IN A SPICY SWEET AND SOUR VINAIGRETTE AND A SPRINKLING OF PAPRIKA

HOUSEMADE RAVIOLI OF THE MOMENT

(THIS MAY CHANGE DUE TO SEASONAL MENU CHANGES)

RIGATONI TOSSED WITH A SAUCE OF HOUSEMADE SAUSAGE, PORCINI MUSHROOMS, CARAMELIZED LEEKS, A ROSEMARY SCENTED TOMATO SAUCE, AND FINISHED WITH PECORINO ROMANO

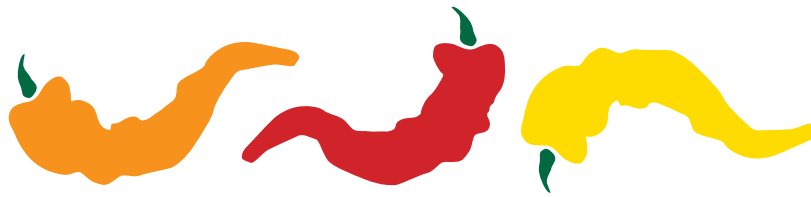
PETITE RIBEYE WITH OUR VERSION OF "DIANE" WITH POTATOES AND SAUTEED GREENS

DESSERT (CHOICE OF)

HOUSEMADE GELATO OR SORBET

TIRAMISU

DESSERT OF THE DAY



PEPPERCORN'S GRILL

Dinner

\$49 + Tax + Gratuity

PASSED APPETIZERS FOR THE TABLE

APPETIZERS TO BE PASSED TO ALL THE GUESTS

ASSORTED BRUSCHETTA'S
FRIED CALAMARI
HOUSEMADE VEAL MEATBALLS
CHICKEN PIRI PIRI OR SATAYS

APPETIZER COURSE (CHOICE OF 2)

CAESAR SALAD WITH OUR VERSION OF CAESAR STYLE DRESSING
CHOPPED SALAD
HOUSE SALAD
PASTA WITH POMODORO OR BOLOGNESE
SOUP OF THE DAY

ENTRÉE COURSE (CHOICE OF 3)

CRAB CRUSTED SEASONAL FISH WITH A NATURAL SAUCE

LEMON SOLE WITH SCAMPI STYLE SAUCE

ROASTED PORCINI CRUSTED FREE RANGE CHICKEN BREAST

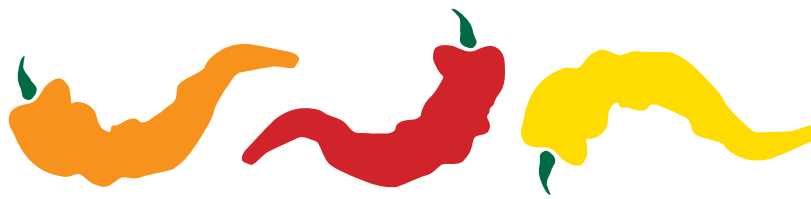
GRILLED FILET MIGNON WITH ROASTED SHALLOT NATURAL REDUCTION, POTATO PUREE, AND
DRIZZLING OF AGED BALSAMIC GLAZE

HOUSEMADE RAVIOLI OF THE MOMENT

FUSILLE ALLE MELANZANE ~ FUSILLI TOSSED WITH A ZESTY FRESH TOMATO SAUCE, FRESH BASIL
AND SAUTEED EGGPLANT FINISHED WITH PARMIGIANO REGGIANO AND MELTING MOZZARELLA

DESSERT (CHOICE OF)

HOUSEMADE GELATO OR SORBET
TIRAMISU
DESSERT OF THE DAY



PEPPERCORN'S GRILL

Dinner

\$60 + Tax + Gratuity

APPETIZER COURSE (CHOICE OF)

SPICY GRILLED PIRI PIRI SHRIMP
MOTHER'S POACHED BABY ARTICHOKES
CALAMARI FRITTI
BEEF CARPACCIO

SALAD COURSE (CHOICE OF)

CHOPPED SALAD
INSALATA MISTA
CAPRESE

ENTRÉE COURSE (CHOICE OF 3)

GRILLED NORWEGIAN SALMON OVER A TRUFFLED CORN SAUCE WITH ENGLISH PEAS AND
TOMATO INFUSED OIL

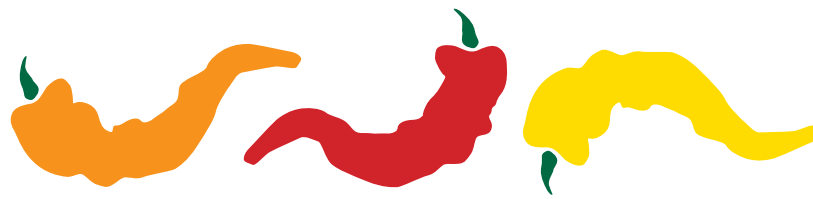
GRILLED FILET MIGNON WITH A ROASTED SHALLOT NATURAL REDUCTION

OVEN ROASTED PORCINI CRUSTED FREE RANGE CHICKEN BREAST

FETTUCCINI WITH A LOBSTER BOLOGNESE FLAMED WITH BRANDY

DESSERT (CHOICE OF)

HOUSEMADE GELATO OR SORBET
TIRAMISU
CHOCOLATE MOUSSE
DESSERT OF THE DAY
CHOCOLATE BREAD PUDDING



PEPPERCORN'S GRILL

Dinner

\$65 + Tax + Gratuity

PASSED HORS' D'OEUVRES (CHOICE OF 3)

OUR FAMOUS VEAL RICOTTA MEATBALLS

BRUSCHETTAS WITH VARIOUS TOPPINGS INCLUDING THESE POSSIBILITIES TOMATO, BASIL,
MOZZARELLA, CANNELLINI BEAN AND BROCCOLI DI RAPA, OLIVE PESTO

CHEESE PUFFS

WILD MUSHROOM ARANCINI

LOBSTER CANAPES

"SUSHI" OF PROSCIUTTO WITH GORGONZOLA AND FIG

APPETIZER COURSE (CHOICE OF)

SPICY GRILLED PIRI PIRI SHRIMP

POACHED BABY ARTICHOKE ROMAN STYLE

CALAMARI FRITTI

BEEF CARPACCIO

SALAD COURSE (CHOICE OF)

CHOPPED SALAD

INSALATA MISTA

CAPRESE

CAPRACIOSA

ENTRÉE COURSE (CHOICE OF 3)

GRILLED NORWEGIAN SALMON OVER A TRUFFLED CORN SAUCE WITH ENGLISH PEAS AND
TOMATO INFUSED OIL

GRILLED FILET MIGNON WITH A ROASTED SHALLOT NATURAL REDUCTION

OVEN ROASTED PORCINI CRUSTED FREE RANGE CHICKEN BREAST

FETTUCCHINI WITH A LOBSTER BOLOGNESE FLAMED WITH BRANDY

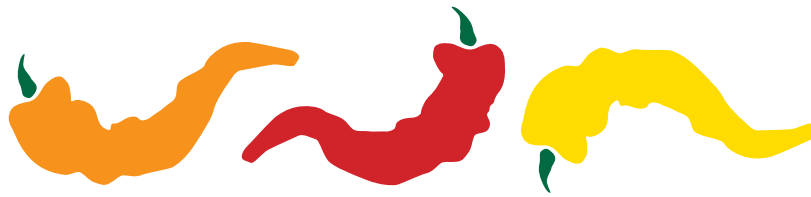
DESSERT (CHOICE OF)

HOUSEMADE GELATO OR SORBET

TIRAMISU

CHOCOLATE MOUSSE

DESSERT OF THE DAY



PEPPERCORN'S GRILL

Dinner

\$85 + Tax + Gratuity

STATIONS OF

RAW BAR INCLUDING SHRIMP, OYSTERS, AND LITTLE NECKS
ANTIPASTO MISTO

PASSED HORS' D'OEUVRES (CHOICE OF 3)

OUR FAMOUS VEAL RICOTTA MEATBALLS

BRUSCHETTAS WITH VARIOUS TOPPINGS INCLUDING THESE POSSIBILITIES TOMATO, BASIL, MOZZARELLA, CANNELLINI BEAN AND BROCCOLI DI RAPA, OLIVE PESTO

CHEESE PUFFS

WILD MUSHROOM ARANCINI

LOBSTER CANAPES

"SUSHI" OF PROSCIUTTO WITH GORGONZOLA AND FIG

APPETIZER COURSE (CHOICE OF 2)

SPICY GRILLED PIRI PIRI SHRIMP

POACHED BABY ARTICHOKE ROMAN STYLE

CALAMARI FRITTI

BEEF CARPACCIO

SALAD COURSE (CHOICE OF 2)

CHOPPED SALAD

INSALATA MISTA

CAPRESE

CAPRACIOSA

ENTRÉE COURSE (CHOICE OF 3)

GRILLED NORWEGIAN SALMON OVER A TRUFFLED CORN SAUCE WITH ENGLISH PEAS AND TOMATO INFUSED OIL

GRILLED FILET MIGNON WITH A ROASTED SHALLOT NATURAL REDUCTION

OVEN ROASTED PORCINI CRUSTED FREE RANGE CHICKEN BREAST

FETTUCCINI WITH A LOBSTER BOLOGNESE FLAMED WITH BRANDY

DESSERT (CHOICE OF 2)

HOUSEMADE GELATO OR SORBET

TIRAMISU

CHOCOLATE MOUSSE