

Private Events Menu

BIRTHDAYS

ANNIVERSARIES

HOLIDAYS

COCKTAIL PARTIES

LUNCHEONS

BUSINESS MEETINGS

BRIDAL LUNCHEONS & SHOWERS

GRADUATIONS

FAMILY GATHERINGS

MITZVAHS

BrioItalian.com

BRIO

PARTIES & EVENTS

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Welcome To Brio

Thank you for considering Brio for your next event. At Brio, we believe great food and celebration go hand-in-hand. So, sit back and let us do the work for you! In this booklet, you will find all the information you need to plan your event. If there is something you want that you do not see, our Chefs will work with you to ensure your requests are met.



Chef Johnny Imbriolo
CHIEF CULINARY OFFICER

Planning Your Event

Brio offers a wide variety of event packages to best meet the needs of your occasion. Selecting the perfect menu package is simple and allows you to personalize your experience from start to finish. We're happy to accommodate your party in any way we can, so no matter the size of your event you can expect a delightful dining experience.

Guidelines

Guarantees

Private party rooms require a guaranteed guest count to secure the room(s) for your event. If the guest count falls below the guarantee, the difference will be charged at the package price. Please provide final guest count three (3) business days prior to your event.

Additional Arrangements

All food and beverages must be purchased through Brio; some exceptions may apply. We are pleased to assist you with any special event needs. Additional fees may apply for: Audio-Visual Equipment, Coat Check, Floral Arrangements, Hosted Bar and other outside rentals.

Deposits, Fees & Taxes

In order to secure your event date, a deposit of 10% of the estimated total bill must be received within seven (7) days of signing the event agreement. A Deposit Gift Card will be purchased, and it may be deducted from the final bill on the day of the event or used for future Brio visits. Pricing does not reflect taxes and gratuity. Applicable state and local taxes will be added.

Cancellation Fees

Should a cancellation occur, please notify Brio as soon as possible. Fees may occur if the notice is not given at least four (4) days in advance, including the Deposit Gift Card. The Deposit Gift Card will be returned for future Brio visits when cancellations are made four (4) or more days prior to the event.

Select Your Event Packages

Appetizers

Select our chef-inspired appetizers to add to your meal or event package. If you wish to offer appetizers only, we will assist you in creating a menu.

Bar Service

You can select a beverage package to be served for your event or allow your guests to order drinks from the bar menu.

Dessert

Select individual desserts to enhance your dining experience.

Plated Menus

Recommended for parties of 15 or fewer guests. Your guests select individually plated salads and entrées.

Family-Style Menus

You choose an assortment of salads, pastas and entrées from our banquet menu. Meals will be served family-style at each table.

Event Planner

Let us help you host the perfect event. Whether you are planning a wedding shower, a work luncheon, or a simple get-together, we are here to help every step of the way. To get started, fill out the information below.

Select Your Event Package

Date of Event: _____ Email Address: _____

of Guests for Event: _____ Phone #: _____

R.S.V.P. Final # By: _____ Event Name: _____

Event Coordinator: _____

Package Selection

Appetizer Selection(s): _____

Soup/Salad Selection(s): _____

Entrée Selection(s): _____

Side Dish Selection(s): _____

Dessert Selection(s): _____

Beverage Selection(s): _____

Special Requests / Needs for Event: _____

Bar Service

You can select a specific beverage package to be served for your event or allow your guests to select drinks from the bar menu.

Package Descriptions

Cash Bar

Drinks are paid for by your guests when ordered.

Host Bar

Drinks are priced à la carte and are tracked by the bartender throughout your event.

Wine Service

Host may choose up to three wine selections from the Brio Wine List to be poured for guests at current menu pricing. Host will be charged for each bottle opened.

Host Bar Drink Selections

Bottled Domestic Beer	4
Bottled Craft Beer	6-7
Bottled Imports	5-6
Non-Alcoholic Beer	4
Mixed Drinks (House Pour)	6
Call Drinks (Mixed)	8
Premium Drinks (Mixed)	9
House Martini	8
Call Martini	10
Premium Martini	11
Rocks (House Pour)	7
Rocks - Call Drinks	8
Rocks - Premium	9
Wine by the Glass	8-13
Soda	3
Bottled Water (Small/Large)	3-5

Bar Package Selections

Premium Package

Premium Liquors • Imported & Domestic Beers
House Wines • Sodas • Juices • Bottled Water

Two Hours	28
Three Hours	32
Four Hours	36

Hour pricing based per guest

Beer & Wine Package

Imported & Domestic Beers • House Wines
Sodas • Juices • Bottled Water

Two Hours	18
Three Hours	24
Four Hours	30

Hour pricing based per guest

Cash Bar Package

Guests have access to entire Bar Selections.
This package requires a \$75.00 Bartender Fee.
Cash bar prices available upon request.

Standard Package

Assorted Fruit Juices, Assorted Sodas, **5**
Lemonade, Milk, Coffee, Iced Tea

Pricing based per guest

95-210 cal per 12 oz beer • 125-160 cal per 6 oz wine

For larger parties, we may suggest arranging for a separate host or cash bar with a selection of house, call or premium liquors along with wine, beer and soft drinks. Initial set-up charges apply.

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

Appetizers & Desserts

Enhance your event with our chef-inspired appetizers.

Appetizers – Add to Any Package

Family-Style Appetizers

(SERVES 10-12)

Calamari Crispy calamari, pepperoncinis, fresh arrabiatta, lemon aioli • 175-210 cal	34
Tomato Caprese Vine-ripened tomatoes, fresh Mozzarella, tender basil, extra virgin olive oil, sea salt • 50-65 cal	28
Vegetable Crudites Chef's selection using the freshest vegetables of the season • 105-125 cal	28
Assorted Cheese Tray An assortment of cheeses • 460-550 cal	39
Seasonal Fresh Fruit Chef's seasonal selection • 125-150 cal	28
Margherita Flatbread Vine-ripened tomatoes, fresh Mozzarella and tender basil • 140-165 cal	17

Appetizers by the Dozen

Baby Lamb Chops Prepared medium • 90 cal	49
Tomato Mozzarella Crostini Toasted croutons with vine-ripened tomatoes, fresh Mozzarella, extra virgin olive oil • 95 cal	18
Bacon-Wrapped Shrimp Jumbo shrimp wrapped in Applewood smoked bacon, creamy horseradish • 130 cal	40
Jumbo Lump Crab Cakes With lemon aioli • 165 cal	55
Shrimp Cocktail Poached jumbo shrimp chilled, house-made cocktail sauce • 40 cal	38
Crab-Stuffed Mushrooms Roasted crimini mushrooms, jumbo lump crab meat • 90 cal	38

Desserts – Add to Any Package

Our Chefs offer a variety of classic and seasonal desserts starting at \$5. Your Brio Event Coordinator is happy to assist you with your dessert choices. After-dinner cocktails & coffee drinks are available for an additional charge. For groups of 15 or more, dessert selections are requested 24 hours prior to the event.

Please let us know if you have any allergies. Some of our menu items contain nuts, dairy or gluten.

*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

2,000 calories a day is used for general nutritional advice, but calorie needs vary. Additional nutritional information is available upon request.

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

Lunch Plated

Create a custom menu from the options below and allow your guests to choose from your selections. Included beverages are iced tea, soft drinks, coffee & hot tea.

Package A

18 per person

Starters

(SELECT TWO, ONE STARTER PER GUEST)

Soups

Soup of the Day • 70-350 cal
Lobster Bisque • 490 cal

Salads

Insalata Della Casa • 145/180 cal
Caesar Salad • 310 cal
Chopped Salad • 210/285 cal
Tomato Caprese • 210 cal

Entrées

(SELECT THREE, ONE ENTRÉE PER GUEST)

Pasta

Pasta Alla Vodka • 1180 cal
Chicken Rigatoni (Pasta Brio) • 940 cal
Spaghetti Pomodoro • 790 cal
Spaghetti Carbonara • 840 cal
Rigatoni Alfredo • 720 cal
Mushroom Ravioli • 410 cal

Entrée Salads

Caesar Grande Chicken Salad • 510 cal
Insalata Della Casa with Grilled
Chicken • 365/400 cal

Chef's Select

Pollo Caprese • 880 cal
Lasagne • 1360 cal

Package B

20 per person

Starters

(SELECT TWO, ONE STARTER PER GUEST)

Soups

Soup of the Day • 70-350 cal
Lobster Bisque • 490 cal

Salads

Insalata Della Casa • 145/180 cal
Caesar Salad • 310 cal
Chopped Salad • 210/285 cal
Tomato Caprese • 210 cal

Entrées

(SELECT THREE, ONE ENTRÉE PER GUEST)

Pasta

Pasta Alla Vodka • 1180 cal
Chicken Rigatoni (Pasta Brio) • 940 cal
Spaghetti Bolognese • 760 cal
Spaghetti Carbonara • 840 cal
Rigatoni Alfredo • 720 cal
Mushroom Ravioli • 410 cal

Entrée Salads

Caesar Grande Chicken Salad • 510 cal
Insalata Della Casa with Grilled
Chicken • 365/400 cal
Strawberry Balsamic Chicken Salad • 900 cal
Mediterranean Salad • 490 cal
Grilled Steak Salad • 950 cal

Chef's Select

Pan-Seared Salmon • 610 cal
Pollo Caprese • 880 cal
Lasagne • 1360 cal
Shrimp Capri • 730 cal
Chicken Milanese • 1250 cal

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

Dinner Plated

Create a custom menu from the options below and allow your guests to choose from your selections.

Package A

26 per person

Starters

(SELECT ONE)

Soups

Soup of the Day • 70-350 cal
Lobster Bisque • 490 cal

Salads

Insalata Della Casa • 145/180 cal
Caesar Salad • 310 cal
Chopped Salad • 210/285 cal
Tomato Caprese • 210 cal

Entrées

(SELECT TWO, ONE ENTRÉE PER GUEST)

Pasta

Pasta Alla Vodka • 1180 cal
Chicken Rigatoni (Pasta Brio) • 940 cal
Spaghetti Pomodoro • 790 cal
Spaghetti Carbonara • 840 cal
Rigatoni Alfredo • 720 cal
Mushroom Ravioli • 410 cal

Chef's Select

Lasagne • 1360 cal
Pollo Caprese • 880 cal
Shrimp Capri • 730 cal
Grilled Salmon Salad • 610 cal
Grilled Steak Salad • 950 cal
Chicken Milanese • 1250 cal

Package B

29 per person

Starters

(SELECT ONE)

Soups

Soup of the Day • 70-350 cal
Lobster Bisque • 490 cal

Salads

Insalata Della Casa • 145/180 cal
Caesar Salad • 310 cal
Chopped Salad • 210/285 cal
Tomato Caprese • 210 cal

Entrées

(SELECT THREE, ONE ENTRÉE PER GUEST)

Pasta

Pasta Alla Vodka • 1180 cal
Chicken Rigatoni (Pasta Brio) • 940 cal
Spaghetti Pomodoro • 790 cal
Spaghetti Carbonara • 840 cal
Rigatoni Alfredo • 720 cal
Mushroom Ravioli • 410 cal
Chicken Pesto Spaghetti (Pasta Pesto) • 920 cal

Chef's Select

Lasagne • 1360 cal
Pollo Caprese • 880 cal
Shrimp Capri • 730 cal
Pan-Seared Salmon • 610 cal
Chicken Milanese • 1250 cal

Grille

Bistecca • 1340 cal
*Served with pesto crushed potatoes
and fresh green beans*

Additions

FOR AN ADDITIONAL CHARGE PER GUEST,
ENHANCE YOUR ENTRÉE WITH:

Grilled Chicken **6** • 220 cal
Grilled Shrimp **7** • 160 cal

Package C

35 per person

Starters

(SELECT TWO, ONE STARTER PER GUEST)

Soups

Soup of the Day • 70-350 cal
Lobster Bisque • 490 cal

Salads

Insalata Della Casa • 145/180 cal
Caesar Salad • 310 cal
Chopped Salad • 210/285 cal
Tomato Caprese • 210 cal

Entrées

(SELECT THREE, ONE ENTRÉE PER GUEST)

Pasta

Pasta Alla Vodka • 1180 cal
Chicken Rigatoni (Pasta Brio) • 940 cal
Spaghetti Pomodoro • 790 cal
Spaghetti Carbonara • 840 cal
Rigatoni Alfredo • 720 cal
Mushroom Ravioli • 410 cal

Chef's Select

Lasagne • 1360 cal
Rosemary Roasted Chicken • 1210 cal
Shrimp Capri • 730 cal
Pollo Caprese • 880 cal
Pan-Seared Salmon • 610 cal
Chicken Milanese • 1250 cal

Grille

Bistecca • 1340 cal
Served with pesto crushed potatoes and fresh green beans
Baby Lamb Chops • 910 cal
Served with pesto crushed potatoes and grilled asparagus

Additions

FOR AN ADDITIONAL CHARGE PER GUEST,
ENHANCE YOUR ENTRÉE WITH:

Grilled Chicken **6** • 220 cal
Grilled Shrimp **7** • 160 cal

Package D

39 per person

Starters

(SELECT TWO, ONE STARTER PER GUEST)

Soups

Soup of the Day • 70-350 cal
Lobster Bisque • 490 cal

Salads

Insalata Della Casa • 145/180 cal
Caesar Salad • 310 cal
Chopped Salad • 210/285 cal
Tomato Caprese • 210 cal

Entrées

(SELECT THREE, ONE ENTRÉE PER GUEST)

Pasta

Pasta Alla Vodka • 1180 cal
Chicken Rigatoni (Pasta Brio) • 940 cal
Spaghetti Bolognese • 760 cal
Spaghetti Carbonara • 840 cal
Chicken Pesto Spaghetti (Pasta Pesto) • 920 cal
Rigatoni Alfredo • 720 cal
Mushroom Ravioli • 410 cal

Chef's Select

Lasagne • 1360 cal
Pollo Caprese • 880 cal
Shrimp Capri • 730 cal
Rosemary Roasted Chicken • 1210 cal
Pan-Seared Salmon • 610 cal
Chicken Milanese • 1250 cal

Grille

Baby Lamb Chops • 910 cal
Served with pesto crushed potatoes and grilled asparagus
7 oz Center Cut Filet • 890 cal
*Served with roasted fingerling potatoes with fresh
rosemary and fresh green beans*

Bistecca • 1340 cal

Served with pesto crushed potatoes and fresh green beans
Seasonal Fresh Catch • 780-820 cal
Served with event host's predetermined choice of two sides

Additions

FOR AN ADDITIONAL CHARGE PER GUEST,
ENHANCE YOUR ENTRÉE WITH:

Grilled Chicken **6** • 220 cal
Grilled Shrimp **7** • 160 cal

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

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Lunch Family-Style

Choose the salad(s), the side(s), the entrées and a dessert to be shared family-style.
Included beverages are iced tea, soft drinks, coffee & hot tea.

Package A

21 per person

Salads

(SELECT ONE)

Insalata Della Casa • 145/180 cal
Caesar Salad • 310 cal
Chopped Salad • 210/285 cal
Tomato Caprese • 210 cal

Entrées

(SELECT ONE PASTA & ONE CHEF'S SELECT)

Pasta

Spaghetti Carbonara • 840 cal
Chicken Rigatoni (Pasta Brio) • 940 cal
Rigatoni Alfredo • 720 cal

Chef's Select & Grille

Pollo Caprese • 880 cal
Pan-Seared Salmon • 610 cal
Lasagne • 1360 cal
Chicken Milanese • 1250 cal

Sides

(SELECT ONE)

Fresh Green Beans • 90 cal
Pesto Crushed Potatoes • 610 cal
Roasted Asparagus • 85 cal
Crispy Fingerling Potatoes • 140 cal

Desserts

(SELECT ONE)

Tiramisu • 330 cal
Lemon Ricotta Cheesecake • 350 cal

Package B

23 per person

Salads

(SELECT TWO)

Insalata Della Casa • 145/180 cal
Caesar Salad • 310 cal
Chopped Salad • 210/285 cal
Tomato Caprese • 210 cal

Entrées

(SELECT ONE PASTA & TWO CHEF'S SELECT)

Pasta

Spaghetti Carbonara • 840 cal
Spaghetti Bolognese • 760 cal
Chicken Rigatoni (Pasta Brio) • 940 cal
Rigatoni Alfredo • 720 cal

Chef's Select & Grille

Pollo Caprese • 880 cal
Pan-Seared Salmon • 610 cal
Lasagne • 1360 cal
Chicken Milanese • 1250 cal
Bistecca (Add \$5 per guest) • 640 cal

Sides

(SELECT TWO)

Roasted Asparagus • 85 cal
Pesto Crushed Potatoes • 610 cal
Spaghetti Pomodoro • 790 cal
Crispy Fingerling Potatoes • 140 cal

Desserts

(SELECT ONE)

Tiramisu • 330 cal
Lemon Ricotta Cheesecake • 350 cal

Dinner Family-Style

Choose the salad(s), the side(s), the entrées and a dessert(s) to be shared family-style.

Package A

35 per person

Salads

(SELECT ONE)

Insalata Della Casa • 145/180 cal
Caesar Salad • 310 cal
Chopped Salad • 210/285 cal
Tomato Caprese • 210 cal

Entrées

(SELECT ONE PASTA & ONE CHEF'S SELECT)

Pasta

Pasta Alla Vodka • 1180 cal
Chicken Rigatoni (Pasta Brio) • 940 cal
Spaghetti Bolognese • 760 cal
Rigatoni Alfredo • 720 cal

Chef's Select & Grille

Lasagne • 1360 cal
Pan-Seared Salmon • 610 cal
Chicken Milanese • 1250 cal

Sides

(SELECT ONE)

Fresh Green Beans • 90 cal
Pesto Crushed Potatoes • 610 cal
Roasted Asparagus • 85 cal
Crispy Fingerling Potatoes • 140 cal
Spaghetti Pomodoro • 790 cal

Desserts

(SELECT ONE)

Tiramisu • 330 cal
Lemon Ricotta Cheesecake • 350 cal

Package B

45 per person

Salads

(SELECT TWO)

Insalata Della Casa • 145/180 cal
Caesar Salad • 310 cal
Chopped Salad • 210/285 cal
Tomato Caprese • 210 cal

Entrées

(SELECT ONE PASTA & TWO CHEF'S SELECT)

Pasta

Pasta Alla Vodka • 1180 cal
Chicken Rigatoni (Pasta Brio) • 940 cal
Spaghetti Bolognese • 760 cal
Spaghetti Carbonara • 840 cal
Rigatoni Alfredo • 720 cal

Chef's Select & Grille

Lasagne • 1360 cal
Pan-Seared Salmon • 610 cal
Pollo Caprese • 880 cal
Rosemary Roasted Chicken • 1210 cal
Chicken Milanese • 1250 cal
7oz Center Cut Filet (Add \$10 per guest) • 660 cal

Sides

(SELECT TWO)

Fresh Green Beans • 90 cal
Pesto Crushed Potatoes • 610 cal
Roasted Asparagus • 85 cal
Crispy Fingerling Potatoes • 140 cal
Spaghetti Pomodoro • 790 cal

Desserts

(SELECT TWO, ONE PER GUEST)

Tiramisu • 330 cal
Lemon Ricotta Cheesecake • 350 cal

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Continental Breakfast 11 per person

Breakfast

Bagels with Cream Cheese
Croissants
Muffins
Seasonal Fresh Fruit
125-480 cal per item

Beverages

Orange Juice
Assorted Fruit Juices
Coffee
Hot Tea
Iced Tea
Milk
0-150 cal per drink

Afternoon Break 7 per person

Snacks

(SELECT THREE)

Seasonal Fruit Tray
Cookie & Brownie Tray
Chips
Assorted Cheese Tray
Vegetable Crudites
Assorted Desserts

Plated Brunch 19 per person

Buffet available at select locations

Starters

(SELECT TWO)

Soup of the Day • *70-350 cal*
Lobster Bisque • *490 cal*
Insalata Della Casa • *145/180 cal*
Caesar Salad • *310 cal*
Chopped Salad • *210/285 cal*
Tomato Caprese • *210 cal*

Entrées

(SELECT THREE, ONE ENTRÉE PER GUEST)

Brunch

French Toast • *1260 cal*
Scrambled Eggs & Bacon • *1180 cal*
Ham & Biscuit Benedict • *1540 cal*
Chef's Seasonal Omelet • *610-1510 cal*
Limited to parties of 15 or fewer

Pasta

Pasta Alla Vodka • *1180 cal*
Chicken Rigatoni (Pasta Brio) • *940 cal*
Chicken Pesto Spaghetti (Pasta Pesto) • *920 cal*
Spaghetti Pomodoro • *790 cal*
Spaghetti Carbonara • *840 cal*

Chef's Select

Pollo Caprese • *880 cal*
Lasagne • *1360 cal*

Beverages

Orange Juice
Assorted Fruit Juices
Coffee
Hot Tea
Iced Tea
Milk
0-150 cal per drink

Entrées

Chicken Rigatoni (Pasta Brio)

Tender grilled chicken, crimini mushrooms tossed with rigatoni in a roasted red pepper sauce

Spaghetti Bolognese

Organic grass-fed ground beef and all-natural pork, white wine and fresh tomato cooked slow and long

Chicken Pesto Spaghetti (Pasta Pesto)

Grilled chicken and fresh spinach with spaghetti tossed in a light fresh pesto, topped with shaved Grana Padano Zanetti

Spaghetti Carbonara

Al dente spaghetti, crispy pancetta, sweet onion tossed in a light cream sauce

Spaghetti Pomodoro

A delicate marriage of fresh vine-ripened tomatoes, fragrant basil, fresh Mozzarella, extra virgin olive oil and aged Grana Padano Zanetti

Rigatoni Alfredo

Rigatoni, creamy alfredo

Mushroom Ravioli

Sautéed wild mushrooms wrapped in thin ravioli prepared Cacio e Pepe style

Lasagne

Signature meat sauce, alfredo, Ricotta, Mozzarella

Pasta Alla Vodka

Ricotta-filled pasta, spicy tomato cream, pancetta

Rosemary Roasted Chicken

Organic free-range roasted half chicken, fresh lemon and rosemary

Chicken Milanese

Crispy Romano chicken, herb pasta, signature pomodoro

Shrimp Capri

Sautéed jumbo shrimp, wild arugula, roasted tomatoes, lemon sauce and stone-pressed extra virgin olive oil tossed with capellini

Pollo Caprese

Tender grilled chicken with vine-ripened tomatoes, the freshest basil, fresh Mozzarella, capellini pomodoro, pesto vinaigrette

Pan-Seared Salmon

Fresh salmon,* sautéed spinach and roasted fingerling potatoes with fresh rosemary

Bistecca

Tender top choice 10 oz. certified Angus ribeye*

Baby Lamb Chops

Double-cut New Zealand lamb chops*

Center Cut Filet

7 oz. filet,* served with roasted fingerling potatoes with fresh rosemary and fresh green beans

Please let us know if you have any allergies. Some of our menu items contain nuts, dairy or gluten.

**These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 2,000 calories a day is used for general nutritional advice, but calorie needs vary. Additional nutritional information is available upon request.*

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Menu Item Descriptions

Soup & Salad

Soup of the Day

Chef's select Soup of the Day using the finest and freshest ingredients

Lobster Bisque

Sautéed shrimp garnish

Chopped Salad

Chopped greens, tomatoes, black olives, red onion, cucumber, Feta with red wine vinaigrette or creamy Parmesan dressing

Caesar Salad

Tender cut romaine, aged Parmigiana, house-made Caesar dressing with toasted croutons

Insalata Della Casa

Tender arugula, fresh greens, vine-ripened tomatoes, crispy Parmigiana with a light lemon vinaigrette or creamy Parmesan dressing

Tomato Caprese

Vine-ripened tomatoes, fresh Mozzarella, tender basil, extra virgin olive oil, sea salt

Strawberry Balsamic Chicken Salad

Thinly sliced grilled chicken, mixed greens, strawberries, grapes, spicy pecans, Gorgonzola, balsamic, herb vinaigrette

Grilled Salmon Salad

Fresh salmon,* tender arugula, fresh greens, vine-ripened tomatoes, in a light lemon vinaigrette

Mediterranean Salad

Tender arugula, fresh greens and an array of colorful thinly sliced vegetables & Feta tossed in a fresh lemon vinaigrette

Grilled Steak Salad

Sliced tender steak,* mixed lettuce, tomatoes, Gorgonzola, crimini mushrooms, spicy pecans, creamy horseradish, balsamic glaze

Breakfast & Brunch

Scrambled Eggs & Bacon

Scrambled eggs, Applewood bacon, brunch potatoes, brioche toast

Ham & Biscuit Benedict

Poached cage-free eggs, ham, biscuit, grilled asparagus, hollandaise, brunch potatoes

Berries & Cream French Toast

Cream cheese-stuffed brioche French toast, Applewood bacon

Chef's Seasonal Omelet

Dessert

Lemon Ricotta Cheesecake

A homemade Italian family recipe combining sweet Ricotta, fresh lemon and vanilla. Drizzled with Acacia honey.

Tiramisu

Lady fingers, coffee liqueur, Mascarpone cheese, cocoa

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