



Private Events

- BIRTHDAYS
- ANNIVERSARIES
- HOLIDAYS
- COCKTAIL PARTIES
- LUNCHEONS
- BUSINESS MEETINGS
- BRIDAL LUNCHEONS & SHOWERS
- GRADUATIONS
- FAMILY GATHERINGS
- BAR & BAT MITZVAHS
- JUST BECAUSE!

BrioItalian.com

BRIO
ITALIAN MEDITERRANEAN

Large Parties & Events

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Welcome To Brio

We care about choosing the freshest handpicked ingredients and preparing exceptionally flavorful Italian Mediterranean food. Amazing food and genuine hospitality go hand-in-hand. It is our team's pleasure to turn your event into a memory that will last forever.



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

HORS D'OEUVRES			
(SERVES 10)			
Mediterranean Olives	20	Roasted Red Pepper Bruschetta	36
Shrimp & Eggplant	56	Margherita Flatbread	30
Handmade Meatballs	40	Chicken Pesto Flatbread	30
Spinach & Artichoke Dip	36	Tomato Caprese	30
Calamari	36	Lamb Chops*	70
Tomato Mozzarella Crostini	30	Jumbo Lump Crab Cakes	80
Shrimp Cocktail	56		

Family-Style Appetizers

prices and calories are per person

Mediterranean Olives Carefully selected olives that are handpicked in southern Italy • 110-130 cal	2	Shrimp Cocktail Poached jumbo shrimp chilled, house-made cocktail sauce • 70-90 cal	6
Shrimp & Eggplant Black pepper cream sauce • 250-300 cal	6	Roasted Red Pepper Bruschetta Mozzarella, basil, balsamic glaze • 220-270 cal	4
Handmade Meatballs Organic grass-fed beef, all-natural pork, fresh mozzarella • 230-270 cal	4	Margherita Flatbread Vine-ripened tomatoes, fresh mozzarella and tender basil • 250-290 cal	3
Spinach and Artichoke Dip Creamy spinach, roasted garlic, parmesan flatbread • 520-620 cal	4	Chicken Pesto Flatbread Tender chicken with fresh mozzarella, drizzled with house-made pesto • 300-360 cal	3
Calamari Crispy calamari, pepperoncinis, fresh arrabbiata, lemon aioli • 220-260 cal	4	Tomato Caprese Vine-ripened tomatoes, fresh mozzarella, tender basil, extra virgin olive oil, sea salt • 50-60 cal	3
Tomato Mozzarella Crostini Toasted croutons with vine-ripened tomatoes, fresh mozzarella, extra virgin olive oil • 110-130 cal	3	Lamb Chops* Prepared medium • 110-130 cal	7
		Jumbo Lump Crab Cakes With lemon aioli • 220-270 cal	8

Desserts – Add to Any Meal Selections

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.

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

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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.

Calories are per person

Napoli Lunch

18 per person

Soup & Salad

(SELECT TWO, ONE PER GUEST)

Lobster Bisque • 500 cal
 Soup of the Day • 70-350 cal
 House Salad • 145/180 cal
 Chopped Salad • 210/290 cal
 Caesar Salad • 310 cal
 Tomato Caprese Salad • 220 cal

Entrées

(SELECT THREE, ONE ENTRÉE PER GUEST)

House Salad with Grilled Chicken • 370/400 cal
 Caesar Grande Chicken Salad • 530 cal
 Spaghetti Pomodoro • 790 cal
 Mushroom Ravioli • 410 cal
 Pasta Alla Vodka • 990 cal
 Chicken Rigatoni (Pasta Brio) • 970 cal
 Spaghetti Carbonara • 830 cal

Sorrento Lunch

20 per person

Soup & Salad

(SELECT TWO, ONE PER GUEST)

Lobster Bisque • 500 cal
 Soup of the Day • 70-350 cal
 House Salad • 145/180 cal
 Chopped Salad • 210/290 cal
 Caesar Salad • 310 cal
 Tomato Caprese Salad • 220 cal

Entrées

(SELECT THREE, ONE ENTRÉE PER GUEST)

House Salad with Grilled Chicken • 370/400 cal
 Caesar Grande Chicken Salad • 530 cal
 Mediterranean Salad • 490 cal
 Strawberry Balsamic Chicken Salad • 900 cal
 Grilled Steak Salad* • 970 cal
 Mushroom Ravioli • 410 cal
 Pasta Alla Vodka • 990 cal
 Chicken Rigatoni (Pasta Brio) • 970 cal
 Spaghetti Bolognese • 760 cal
 Spaghetti Carbonara • 830 cal

Amalfi Lunch

25 per person

Soup & Salad

(SELECT TWO, ONE PER GUEST)

Lobster Bisque • 500 cal
 Soup of the Day • 70-350 cal
 House Salad • 145/180 cal
 Chopped Salad • 210/290 cal
 Caesar Salad • 310 cal
 Tomato Caprese Salad • 220 cal

Entrées

(SELECT THREE, ONE ENTRÉE PER GUEST)

House Salad with Grilled Chicken • 370/400 cal
 Caesar Grande Chicken Salad • 530 cal
 Mediterranean Salad • 490 cal
 Strawberry Balsamic Chicken Salad • 900 cal
 Grilled Steak Salad* • 970 cal
 Mushroom Ravioli • 410 cal
 Pasta Alla Vodka • 990 cal
 Chicken Rigatoni (Pasta Brio) • 970 cal
 Spaghetti Bolognese • 760 cal
 Spaghetti Carbonara • 830 cal
 Lasagne • 1180 cal
 Pollo Caprese • 710 cal
 Chicken Milanese • 1150 cal
 Salmon Fresca* • 510 cal
 Shrimp & Lobster Fettuccine • 850 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.

Calories are per person

Napoli Dinner

26 per person

Soup & Salad

(SELECT ONE)

Lobster Bisque • 500 cal
Soup of the Day • 70-350 cal
House Salad • 145/180 cal
Chopped Salad • 210/290 cal
Caesar Salad • 310 cal
Tomato Caprese Salad • 220 cal

Entrées

(SELECT TWO, ONE ENTRÉE PER GUEST)

Grilled Salmon Salad* • 810 cal
Grilled Steak Salad* • 970 cal
Spaghetti Pomodoro • 790 cal
Mushroom Ravioli • 410 cal
Pasta Alla Vodka • 990 cal
Chicken Rigatoni (Pasta Brio) • 970 cal
Spaghetti Carbonara • 830 cal
Lasagne • 1180 cal
Pollo Caprese • 710 cal
Grilled Chicken Marsala
“Under the Brick” • 940 cal
Chicken Milanese • 1150 cal
Shrimp Capri • 920 cal

Sorrento Dinner

29 per person

Soup & Salad

(SELECT ONE)

Lobster Bisque • 500 cal
Soup of the Day • 70-350 cal
House Salad • 145/180 cal
Chopped Salad • 210/290 cal
Caesar Salad • 310 cal
Tomato Caprese Salad • 220 cal

Entrées

(SELECT THREE, ONE ENTRÉE PER GUEST)

Spaghetti Pomodoro • 790 cal
Mushroom Ravioli • 410 cal
Chicken Pesto Spaghetti (Pasta Pesto) • 990 cal
Pasta Alla Vodka • 990 cal
Chicken Rigatoni (Pasta Brio) • 970 cal
Spaghetti Carbonara • 830 cal
Rigatoni Alfredo • 720 cal
Lasagne • 1180 cal
Pollo Caprese • 710 cal
Chicken Milanese • 1150 cal
Salmon Fresca* • 510 cal
Shrimp Capri • 920 cal
Shrimp & Lobster Fettuccine • 850 cal
Bistecca* • 1070 cal

Additions

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

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

Calories are per person

Amalfi Dinner

35 per person

Soup & Salad

(SELECT TWO, ONE PER GUEST)

Lobster Bisque • 500 cal
Soup of the Day • 70-350 cal
House Salad • 145/180 cal
Chopped Salad • 210/290 cal
Caesar Salad • 310 cal
Tomato Caprese Salad • 220 cal

Entrées

(SELECT THREE, ONE ENTRÉE PER GUEST)

Spaghetti Pomodoro • 790 cal
Mushroom Ravioli • 410 cal
Pasta Alla Vodka • 990 cal
Chicken Rigatoni (Pasta Brio) • 970 cal
Spaghetti Carbonara • 830 cal
Lasagne • 1180 cal
Pollo Caprese • 710 cal
Grilled Chicken Marsala
“Under the Brick” • 940 cal
Shrimp Capri • 920 cal
Gorgonzola Crusted Beef Medallions* • 1180 cal

Additions

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

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

Capri Dinner

39 per person

Soup & Salad

(SELECT TWO, ONE PER GUEST)

Lobster Bisque • 500 cal
Soup of the Day • 70-350 cal
House Salad • 145/180 cal
Chopped Salad • 210/290 cal
Caesar Salad • 310 cal
Tomato Caprese Salad • 220 cal

Entrées

(SELECT THREE, ONE ENTRÉE PER GUEST)

Spaghetti Pomodoro • 790 cal
Mushroom Ravioli • 410 cal
Pasta Alla Vodka • 990 cal
Chicken Rigatoni (Pasta Brio) • 970 cal
Spaghetti Carbonara • 830 cal
Rigatoni Alfredo • 720 cal
Lasagne • 1180 cal
Pollo Caprese • 710 cal
Chicken Milanese • 1150 cal
Salmon Fresca* • 510 cal
Shrimp Capri • 920 cal
Bistecca* • 1070 cal
7oz Center Cut Filet* • 580 cal
Lamb Chops* • 680 cal

Desserts

(SELECT ONE, ONE PER GUEST)

Tiramisu • 330 cal
Lemon Ricotta Cheesecake • 560 cal

Additions

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

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

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Lunch Family-Style

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

Calories are per person

Ravello Lunch

21 per person

Salads

(SELECT ONE)

House Salad • 145/180 cal
Chopped Salad • 210/290 cal
Caesar Salad • 310 cal
Tomato Caprese • 220 cal

Entrées

(SELECT ONE PASTA & ONE CHEF'S SELECT)

Pasta

Chicken Rigatoni (Pasta Brio) • 970 cal
Rigatoni Carbonara • 830 cal
Rigatoni Alfredo • 720 cal

Chef's Select

Lasagne • 1180 cal
Pollo Caprese • 710 cal
Grilled Chicken Marsala
“Under the Brick” • 940 cal
Chicken Milanese • 1150 cal
Salmon Fresca* • 510 cal

Sides

(SELECT ONE)

Roasted Vegetables • 90 cal
Grilled Asparagus • 85 cal
Crispy Fingerling Potatoes • 140 cal
Creamy Yukon Gold Mashed Potatoes • 330 cal

Desserts

(SELECT ONE)

Tiramisu • 330 cal
Lemon Ricotta Cheesecake • 560 cal

Positano Lunch

23 per person

Salads

(SELECT ONE)

House Salad • 145/180 cal
Chopped Salad • 210/290 cal
Caesar Salad • 310 cal
Tomato Caprese • 220 cal

Entrées

(SELECT ONE PASTA & TWO CHEF'S SELECT)

Pasta

Rigatoni Bolognese • 760 cal
Pasta Alla Vodka • 990 cal
Chicken Rigatoni (Pasta Brio) • 970 cal
Rigatoni Carbonara • 830 cal
Rigatoni Alfredo • 720 cal

Chef's Select & Grille

Lasagne • 1180 cal
Pollo Caprese • 710 cal
Chicken Milanese • 1150 cal
Salmon Fresca* • 510 cal
Bistecca* (Add \$5 per guest) • 350 cal

Sides

(SELECT ONE)

Roasted Vegetables • 90 cal
Grilled Asparagus • 85 cal
Crispy Fingerling Potatoes • 140 cal
Creamy Yukon Gold Mashed Potatoes • 330 cal

Desserts

(SELECT ONE)

Tiramisu • 330 cal
Lemon Ricotta Cheesecake • 560 cal

Dinner Family-Style

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

Calories are per person

Ravello Dinner

35 per person

Salads

(SELECT ONE)

House Salad • 145/180 cal
Chopped Salad • 210/290 cal
Caesar Salad • 310 cal
Tomato Caprese • 220 cal

Entrées

(SELECT ONE PASTA & ONE CHEF'S SELECT)

Pasta

Rigatoni Bolognese • 760 cal
Pasta Alla Vodka • 990 cal
Chicken Rigatoni (Pasta Brio) • 970 cal
Rigatoni Alfredo • 720 cal

Chef's Select & Grille

Lasagne • 1180 cal
Chicken Milanese • 1150 cal
Salmon Fresca* • 510 cal

Sides

(SELECT ONE)

Roasted Vegetables • 90 cal
Grilled Asparagus • 85 cal
Crispy Fingerling Potatoes • 140 cal
Creamy Yukon Gold Mashed Potatoes • 330 cal
Rigatoni Pomodoro • 330 cal

Desserts

(SELECT ONE)

Tiramisu • 330 cal
Lemon Ricotta Cheesecake • 560 cal

Positano Dinner

45 per person

Salads

(SELECT TWO)

House Salad • 145/180 cal
Chopped Salad • 210/290 cal
Caesar Salad • 310 cal
Tomato Caprese • 220 cal

Entrées

(SELECT ONE PASTA & TWO CHEF'S SELECT)

Pasta

Rigatoni Bolognese • 760 cal
Pasta Alla Vodka • 990 cal
Chicken Rigatoni (Pasta Brio) • 970 cal
Rigatoni Carbonara • 930 cal

Chef's Select & Grille

Lasagne • 1180 cal
Pollo Caprese • 710 cal
Chicken Milanese • 1150 cal
Salmon Fresca* • 510 cal
Gorgonzola Crusted Beef Medallions* • 480 cal
7oz Center Cut Filet* (Add \$10 per guest) • 220 cal

Sides

(SELECT ONE)

Roasted Vegetables • 90 cal
Grilled Asparagus • 85 cal
Crispy Fingerling Potatoes • 140 cal
Creamy Yukon Gold Mashed Potatoes • 330 cal
Rigatoni Pomodoro • 330 cal

Desserts

(SELECT TWO, ONE PER GUEST)

Tiramisu • 330 cal
Lemon Ricotta Cheesecake • 560 cal

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Brunch & Breaks

Menu Item Descriptions

Calories are per person

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)

Lobster Bisque • 500 cal
Soup of the Day • 70-350 cal
House Salad • 145/180 cal
Chopped Salad • 210/290 cal
Caesar Salad • 310 cal
Tomato Caprese Salad • 220 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

Spaghetti Pomodoro • 790 cal
Chicken Pesto Spaghetti (Pasta Pesto) • 990 cal
Pasta Alla Vodka • 990 cal
Chicken Rigatoni (Pasta Brio) • 970 cal
Spaghetti Carbonara • 830 cal

Chef's Select

Pollo Caprese • 710 cal
Lasagne • 1180 cal

Beverages

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

Entrées

Spaghetti Pomodoro

Grape tomatoes, basil, mozzarella, aged grana padano zanetti

Mushroom Ravioli

Wild mushrooms, thin ravioli, Cacio e Pepe style

Spaghetti Bolognese

Organic grass-fed ground beef, all-natural pork, wine & tomatoes cooked slow and long

Chicken Pesto (Pasta Pesto)

Grilled chicken, spinach, pesto, spaghetti

Pasta Alla Vodka

Ricotta-filled, spicy tomato cream, pancetta

Chicken Rigatoni (Pasta Brio)

Grilled chicken, mushrooms, roasted red pepper sauce

Spaghetti Carbonara

Crispy pancetta, onion, light cream sauce

Rigatoni Alfredo

Rigatoni, creamy alfredo

Lasagne

Signature meat sauce, alfredo, ricotta, mozzarella

Pollo Caprese

Grilled chicken, tomatoes, basil, mozzarella, spaghettini, pesto vinaigrette

Grilled Chicken Marsala "Under the Brick"

Mushroom marsala sauce, roasted vegetables, mashed potatoes

Chicken Milanese

Crispy romano chicken, herb pasta, signature pomodoro

Grilled Salmon Fresca*

Fresh salmon, asparagus, sweet potatoes, spinach, red peppers, pesto vinaigrette, feta, tomatoes, balsamic glaze

Shrimp Capri

Sautéed jumbo shrimp, wild arugula, roasted tomatoes, lemon sauce, extra virgin olive oil & white wine tossed in casarecce pasta

Shrimp & Lobster Fettuccine

Fresh fettuccine tossed in a light cream sauce

Gorgonzola Crusted Beef Medallions*

Mushroom marsala sauce, roasted vegetables, mashed potatoes

Bistecca*

12 oz certified Angus ribeye, fresh broccolini®, roasted fingerling potatoes

Center Cut Filet*

7 oz filet, fresh broccolini®, roasted fingerling potatoes

Lamb Chops*

New Zealand double-cut, grilled asparagus, roasted fingerling potatoes

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Menu Item Descriptions

Soup & Salad

Lobster Bisque

Maine lobster, light cream with a touch of Sherry

Soup of the Day

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

House Salad

Fresh greens, tomatoes, crispy parmigiana, lemon vinaigrette or creamy parmigiana dressing

Chopped Salad

Chopped greens, tomatoes, olives, onions, feta, red wine vinaigrette or creamy parmigiana dressing

Caesar Salad

Romaine, parmigiana, house-made dressing

Tomato Caprese

Vine-ripened tomatoes, fresh mozzarella, basil

Mediterranean Salad

Arugula, fresh greens, colorful thinly sliced vegetables, feta, fresh lemon vinaigrette

Strawberry Balsamic Chicken Salad

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

Grilled Salmon Salad*

Fresh salmon, field greens, tomatoes, grilled asparagus, feta, crispy flatbread, balsamic glaze

Grilled Steak Salad*

Mixed lettuce, tomatoes, gorgonzola, 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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