



BRIO BISTRO

DINNER

PRICES AND AVAILABILITY MAY CHANGE WITHOUT NOTICE

SOUPS

- TUSCAN WHITE BEAN \$5
ZUPPA DI PESCE small \$10 dinner portion \$18
SOUP DU JOUR \$5

APPETIZERS

- PRINCE EDWARD ISLAND MUSSELS in white win, shallots & garlic, with pommes frites \$10
CHILLED JUMBO SHRIMP with lime infused cocktail sauce \$14
PROSCIUTTO WRAPPED SHRIMP goat cheese & a trio of tapenades: olive, tomato, basil \$12
LAMB CHOP grilled & served with roasted vegetable caponata \$12
CALAMARI sautéed in olive oil, finished with cilantro & lime \$12
BRIE WHEEL served with blackberry puree, grilled toast points & assorted berries \$12
ARTICHOKE HEARTS sautéed with bordelaise sauce, parmesan encrusted \$8
BRUSCHETTA toast points topped with fresh basil, marinated tomatoes & asiago \$8

SALADS

- Salads can be topped with grilled chicken \$5, grilled shrimp \$6 (3), beef tenderloin or tuna \$6
MIXED GREENS tomatoes, cucumbers, onions & bell peppers with balsamic vinaigrette \$6
WHOLE HEARTS OF ROMAINE CEASAR with Reggiano cheese & house-made croutons \$8
BABY SPINACH raisins, pancetta, egg & almonds with vinaigrette \$10
HEARTS OF PALM artichokes, tomatoes, peppers, shaved parmesan over arugula, lemon vinaigrette \$12
TOMATO & MOZZARELLA roasted peppers, roasted garlic, fresh mozzarella, basil, vinaigrette \$10
NICOISE romaine, tomatoes, cucumbers, topped with olives, egg, asparagus & tuna with lemon vinaigrette \$12
CRAB CAKE served over mixed greens with an avocado-tomato salsa, lemon-lime vinaigrette \$14
PIZZA SALAD mixed greens, grilled vegetables & goat cheese with vinaigrette \$12

WOOD FIRED PIZZA

- TRADITIONAL tomato sauce, mozzarella & pepperoni \$10
MARGHERITA olive oil-garlic, fresh mozzarella, roasted tomatoes & fresh basil \$12
POLLO basil-pesto, mozzarella, roasted tomatoes, olives, feta, fresh basil & grilled chicken \$12
SEAFOOD olive oil-garlic, mozzarella, shrimp & scallops topped with feta \$14

PASTA

- PENNE POLLO broccolini, tomato-vodka cream sauce, grilled chicken topped with asiago \$14
LINGUINI LIMONE asparagus, artichokes, roasted tomatoes in lemon-sherry sauce topped with feta \$14
CIOPPINO linguini tossed with a tomato-saffron sauce & shrimp, scallops, calamari, clams & mussels \$20
VEGETABLE LASAGNA portabella, zucchini, eggplant, spinach, mozzarella, ricotta in marinara \$10

ENTREES

- RIB EYE demi-glace reduction, pommes frites \$30
TOURNEDOS OF BEEF with apples, mushrooms smoked blue cheese, mashed potatoes \$28
LAMB LOIN South Indian Rubbed, finished with an orange-grape molasses compote, smashed potatoes \$32
VEAL CHOP with morel mushroom sauce served with sage gnocchi in brown walnut butter sauce \$28
HALF OVEN ROASTED CHICKEN citrus and herb brined, sautéed spinach, mashed potatoes \$18
ANGUS BURGER lettuce, tomatoes & onions, on ciabatta, side of pommes frites \$12
CEDAR PLANK SALMON orange-honey Dijon glaze, mashed potatoes \$20
SEA BASS red miso, fresh shiitake & green onions, with jasmine rice \$28
SEAFOOD PAELLA shrimp, scallops, calamari, clams, mussels & fish in saffron infused rice \$20

TAPAS

- HUMMUS TRIO
Traditional, basil & roasted peppers, served with pita chips \$5
CHEESE BOARD
Brie, havarti & smoked Gouda served with crostinis & fresh fruit \$7
SAUTÉED BROCCOLINI
Olive oil & roasted garlic \$5
SAGE GNOCCHI
Tossed with morel mushroom sauce \$5
GRILLED TENDERLOIN
With pickled onions & blue cheese \$6
CRAB CAKES
Over mixed greens with avocado-tomato salsa \$7
SEARED TUNA
Sesame encrusted, served with ginger soy \$6
CHILI SHRIMP
Grilled shrimp over chili infused rice \$7
TENDERLOIN BRUSCHETTA
Basil pesto, roasted tomatoes and feta cheese \$7

DESSERTS

- Cheese Cake - Chocolate Dream Cake
Reese's Peanut Butter Cake - Muddy Bottom Torte
Carrot Cake

SPECIALTY DRINKS

- Café Francis - Café Toledo
Irish Coffee - Café Brio
Espresso - Cappuccino
Café Au Lait

BRIO BISTRO

LUNCH

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SOUPS

TUSCAN WHITE BEAN \$5

ZUPPA DI PESCE \$8

SOUP DU JOUR \$5

SALADS

Salads can be topped with grilled chicken \$4, grilled shrimp \$6 (3), grilled tenderloin or tuna \$5

MIXED GREENS tomatoes, cucumbers, onions & bell peppers with vinaigrette \$6

CLASSIC CAESAR reggiano, house-made croutons \$6

BABY SPINACH raisins, pancetta, almonds egg, with vinaigrette \$10

HEARTS OF PALM artichoke, tomatoes, peppers & shaved parmesan over arugula, lemon vinaigrette \$10

TOMATO & MOZZARELLA roasted peppers & garlic, fresh mozzarella, fresh basil, vinaigrette \$10

NICOISE romaine, tomatoes, cucumbers, topped with olives, egg, asparagus & tuna with lemon vinaigrette \$12

CRAB CAKE over mixed greens, avocado-tomato salsa with lemon-lime vinaigrette \$12

PIZZA SALAD mixed greens, roasted vegetables & goat cheese with vinaigrette \$10

PIZZA

TRADITIONAL tomato sauce, mozzarella & pepperoni \$8

MARGHERITA olive oil-roasted garlic, fresh buffalo mozzarella, roasted tomatoes & fresh basil \$10

POLLO basil pesto, mozzarella, tomatoes, olives, feta, fresh basil & grilled chicken \$10

SEAFOOD olive oil-roasted garlic, shrimp & scallops topped with feta \$12

PIZZA & SALAD SPECIAL any pizza (mini), mixed greens or Caesar salad (soup optional \$3) \$10

SANDWICHES

Sides can be substituted with a mixed greens or Caesar salad for a \$2 up-charge

GRILLED CHICKEN basil pesto, lettuce, tomatoes & feta, a side of pasta salad \$8

GRILLED PORTABELLA hummus, lettuce, roasted onions & roasted tomatoes, a side of pasta salad \$8

GRILLED AHI TUNA wasabi mayonnaise, tomatoes & onions, a side of pasta salad \$10

GRILLED TENDERLOIN lettuce, roasted onions & peppers, a side of fries \$12

ANGUS BURGER lettuce, tomatoes & onions, a side of fries \$10

HOUSE SPECIALTIES

PENNE POLLO tomato-vodka sauce, broccolini & asiago \$12

LINGUINI LIMONE lemon-sherry wine sauce, artichokes, sundried tomatoes, asparagus & feta \$12

CIOPPINO linguini tossed with a tomato-saffron sauce with shrimp, scallops, calamari, mussels & clams \$16

VEGETABLE LASAGNA portabella, zucchini, eggplant, spinach, mozzarella, ricotta & marinara \$10

GRILLED CHICKEN PLATE goat cheese sauce, over sautéed spinach, grilled vegetables \$12

FRESH FISH PLATE topped with a homemade salsa, saffron rice, asparagus \$12
