

sbrocco

LUNCH MENU

Soups & Small Greens

Sweet Yellow Pepper Soup - with a spring vegetable concasse - 6

Farmer's Market soup - Mkt. price

Small Salad - chopped iceberg lettuce, tomato, green onion, avocado, blue cheese, & crispy La Quercia prosciutto tossed in a toasted fennel vinaigrette - 7

Baby Spinach - tossed in a sherry vinaigrette with candied cashews, strawberries, red onions & Maytag blue cheese - 6

Big Greens

Caesar Salad - with crisp romaine, rosemary croutons & classic dressing - 7
Add grilled chicken or grilled shrimp - 4

Chef's Salad - with iceberg lettuce, sliced tomato, cucumber, cheeses, roasted pork, grilled chicken & a buttermilk herb dressing - 9

Chopped Salad - with iceberg lettuce, tomatoes, green onions, blue cheese, crispy prosciutto and avocados tossed in a toasted fennel vinaigrette - 10

Panzanella - mixed greens & watercress with roasted chicken, cornbread croutons, Medjoul dates, basil, pine nuts & roasted corn tossed in a balsamic dressing - 9

* Niçoise Salad - with Seared Ahi tuna, hard boiled egg, braised potato, green beans & Spanish anchovies tossed in a citrus dressing - 11

Sandwiches & Entrées

Choose one side: coleslaw, fries, potato salad, Thai Cucumber Salad or Ruffles.
For cup of soup, add \$2.00

BBQ Beef Brisket Sandwich - with homemade BBQ sauce - 7

Cuban Sandwich - with roasted pork, ham, Swiss cheese, pickles, & brown mustard - 9

*Scottish Salmon Burger - with an orange mustard glaze, lettuce & onion - 10

Italian Tuna Melt - giardiniera, albacore tuna salad, havarti cheese on marble rye - 8

Veggie Sandwich - with grilled eggplant, squashes, tomatoes, caramelized onions, mixed greens, herbed goat cheese & balsamic dressing - 8

*Angus burger - with cheese, pickle, onion & lettuce - 8

Grilled Chicken Sandwich - with havarti, pickled red onions & lettuce - 8

*Grilled, Blackened Skirt Steak Sandwich - with caramelized onions & Maytag mayo - 10

Fish & Frites - tonic tempura battered white fish with fries & cornichon tartar sauce - 9

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. We will add an automatic gratuity of 20% to parties of 6 or more.

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DINNER MENU

To Be Shared

Fried Green Tomato 'Calabrese' - with fresh mozzarella, basil pesto & balsamic glaze - 8

*Pan Seared New Bedford Scallops - with a cauliflower purée, caramelized Vidalia onions, watercress & a cider syrup - 13

Grilled New Caledonia Blue Prawns - atop a roasted corn & date spoonbread with a shellfish nage - 13

Spicy Ratatouille - with toasted goat cheese & crusty bread - 8

*Ahi Tuna & Scallop Tartare - with Haas avocados, shallots & sugar snap peas - 11

*Grilled Beef Tenderloin Skewer - with grilled Caesar salad & Parmigiano Reggiano - 7

Scottish Salmon Cakes - with a mustard & orange sauce & a watercress salad - 10

Frites - with truffle oil & parmesan cheese - 6

Baba Ghanoush - with fresh vegetables and pita chips - 8

Anti Pasta Plate - with an assortment of meats, cheeses and olives
(for 4) - 24 (for 2) - 15

Soups & Small Greens

Farmer's Market Soup - Mkt. price

* Niçoise Salad - with seared Ahi tuna, poached yukon potatoes, green beans, white anchovies, hard boiled egg & mixed greens tossed in a lemon vinaigrette - 10

Crisp Romaine - with homemade rosemary croutons tossed in a classic Caesar dressing with optional white spanish anchovies - 7

Baby Spinach - tossed in a sherry vinaigrette with candied cashews, strawberries, red onions & Maytag blue cheese - 7

Sbrocco 'Chopped Salad' - with iceberg, tomatoes, Maytag blue, avocado, pine nuts, crispy La Quercia prosciutto tossed in a toasted fennel vinaigrette - 8

Steakhouse 'Wedge' Salad - with homemade smoked blue cheese dressing & Neuske's applewood smoked bacon - 8

Big Plates

* Pan Roasted Fox Hollow Farms Duck Breast - with duck confit, mushroom & tart cherry risotto and a duck demiglaze - 24

Sautéed North Atlantic Sole - with an Israeli couscous salad, roasted grape tomatoes & sugar snap pea succotash - 23

Oven Roasted Ratatouille Pasta - with parmesan cheese & basil pesto - 17

Applewood Smoked Grass Run Farms Pork Chop - with a potato, celery & bacon salad with sugar snap peas & a cider glaze - 28

Barilla Linguine - with homemade pork sausage, Galveston bay shrimp, chicken stock, fennel, tomatoes & topped with a tarragon pesto - 21

Oven Roasted Half Chicken - with a saffron, lime and mint couscous 'salad' - 19

* Pan roasted Creekstone Farms Angus Filet - with horseradish whipped potatoes, roasted mushrooms, sautéed spinach & a balsamic glaze - 30

Oven roasted Organic Scottish Salmon - with a Medjoul date, cucumber & cashew 'salad' - 26

Pan Sautéed Canadian Lake Trout - with blackeyed peas, chicken stock reduction, seared greens & olive tapenade - 21

Grilled Bluff County Farms NY Strip Steak 'au poivre' - with whipped potatoes & local asparagus - 29

Desserts

Chocolate Walnut Torte - with framboise sauce & fresh raspberries - 8

Crème Brûlée - prepared with a traditional vanilla bean custard, caramelized turbinado sugar & fresh berries - 8

Lemon-Sour Cream Cake - with lemon sabayon & blueberry compote - 7

Tiramisu - classic espresso soaked ladyfingers with a mascarpone mousse - 8

Sorbet / Gelato- homemade seasonal flavors - 5

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