



CAPRICCIO GRILL

STARTERS

CALAMARI FRITTI House marinara sauce	12
CRISPY RAVIOLI House marinara sauce	12
CRISPY CRAB CAKE Spinach, candied pecans, roasted tomatoes, whole grain mustard aioli	16
CAESAR SALAD Romaine, focaccia croutons, classic dressing, Parmesan crisp	12
CAPRICCIO SALAD Field greens, dried cranberries, raisins, mixed nuts, goat cheese, balsamic vinaigrette	11
CHOPPED SALAD Romaine, iceberg, roasted corn, diced red peppers, cucumbers, tomatoes, eggs, basil-ranch dressing	13
MINISTRONE Traditional Italian vegetable soup with pasta	10
LOBSTER BISQUE Garlic croutons, crème fraîche	10

PASTA

TORTELLINI Four cheese tortellini, prosciutto, peas, Parmesan Alfredo	20
SPAGHETTI BOLOGNESE Spaghetti, house tomato meat sauce, fresh basil	21
SPAGHETTI GAMBERETTI Jumbo Gulf Coast shrimp, roasted heirloom tomatoes, baked garlic, basil pignoli pesto sauce	23
LOBSTER RISOTTO Butter poached lobster tail, creamy mushroom risotto, porcini oil	29
ROASTED TRICOLOR CAULIFLOWER Casper berries cream, roasted fennel, grape tomatoes, mushrooms	18

STEAK AND CHOPS

served with
whipped potatoes

PEABODY SIGNATURE FILET MIGNON **48**
6 oz. grilled filet, shrimp and crab meat fritter, peppercorn glaze

PETITE FILET MIGNON 6 OZ.	37
RIBEYE STEAK 14 OZ.	45
RACK OF LAMB	46

SPECIALTIES

CHICKEN PARMESAN Spaghetti, house marinara, fresh mozzarella	28
PEABODY BURGER In-house fresh local ground top sirloin, shaved pork belly, marinated portabella, whiskey cheddar, brioche bun, garlic, herb fries	22
SALMON FILLET Pan seared or grilled salmon, fresh fennel, tomato	29
SEAFOOD FEATURE	MKT

SIDES AND SAUCES

SMOKED SALT BAKED POTATO	9
WHIPPED POTATOES Pecorino and chive	9
SAUTÉED OR CREAMED SPINACH	9
SAUTÉED ASPARAGUS	9
SAUTÉED MUSHROOMS	9
BAKED SWEET POTATO	9
SAUTÉED BRUSSELS SPROUTS Apple wood bacon, bleu cheese crumble	9
PEPPERCORN SAUCE	2.5
HOLLANDAISE	2.5
BÉARNAISE	2.5

Gluten-free bread available upon request. Parties of 8 or more will be on one check.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food-borne illnesses.