

STARTERS

ZUCCHINI FRIES

zucchini, batter, parmesan, garlic aioli \$7.5

BEEF & CHEDDAR EGG ROLLS

slow roasted beef, cheddar, egg roll wrap, steak house aioli \$6.5

SEARED SHRIMP & POLENTA CAKE

seasoned shrimp, polenta cake, sundried tomato relish \$8.5

LUMP CRAB CAKE

leek cream \$9.5

CHEDDAR BACON DIP

horseradish cream, fried pita chips \$8.5

FIG & PROSCIUTTO FLATBREAD

fresh figs, shaved prosciutto, extra virgin olive oil, Parmesan, balsamic glaze \$13.5

BRUSSEL & MUSHROOM FLATBREAD

shaved brussel sprouts, roasted shallot, wild mushrooms, smoked gouda, cider glaze \$12

ENTREES

SOUPS & SALADS

TODAY'S SOUP—prepared daily \$5

SEAFOOD BISQUE — house made \$6

FRESCO SALAD *gf*

mixed greens, grape tomato, cucumber, marinated red onion house pickled banana pepper \$5

ROMAINE AND KALE CAESAR

chopped romaine, baby kale, oven roasted tomato, shaved parmesan, brioche crouton, caesar dressing \$6.5

BEET & FIG SALAD *gf*

winter spinach, roasted golden beets, grilled fresh figs, goat cheese, toasted pecans, balsamic vinaigrette \$8.5

MEDITERRANEAN SALAD *gf*

chopped romaine, baby spinach, cucumber, marinated red onion, roasted tomato, kalamata olives, feta cheese \$8.5

BRISKET SALAD

house roasted brisket, mixed greens, warm roasted mushroom and bacon relish, smoked cheddar, crispy onion, whiskey bbq vinaigrette \$15.5

SEARED SHRIMP SALAD* *gf*

seasoned shrimp, mixed greens, roasted golden beets, grilled fresh figs, goat cheese, toasted pecans, balsamic vinaigrette \$15.5

GRILLED CHICKEN SALAD MEDITERRANEAN* *gf*

Chopped romaine, baby spinach, cucumber, marinated red onion, roasted tomato, kalamata olives, feta cheese \$14.5

Dressings: Balsamic Vinaigrette, Buttermilk Ranch, Citrus Vinaigrette, Bleu Cheese, Whiskey BBQ Vinaigrette

HAND HELDS

choice of fries or brussel sprout slaw

FRESCO BURGER*

8oz special beef blend, white cheddar, lettuce, tomato, marinated red onion, brioche bun \$12

BUFFALO BACON BURGER*

buffalo wing style hot sauce baste, 8oz special beef blend, crisp bacon, bleu cheese, ranch dressing, brioche bun \$13

SICILIAN BURGER*

8oz special beef blend, shaved prosciutto, wilted greens, fresh mozzarella, roasted tomato aioli \$14

SHRIMP TACOS*

spiced shrimp, tomato, shredded romaine, pickled jalapeno, avocado ranch, flour tortillas \$14

BEEF BRISKET TACOS

house roasted beef brisket, cheddar sauce, pickled jalapeno, chopped romaine, tomato, steak house aioli, flour tortillas \$13

BACON MUSHROOM CHICKEN SANDWICH

grilled chicken breast, caramelized mushroom and bacon relish, white cheddar cheese, roasted tomato aioli, brioche bun \$13.5

FROM THE RANGE & FIELDS

SIRLOIN STACK*

6oz filet cut sirloin, lump crab cake, crisp polenta cake, grilled asparagus, crispy onion \$25

BEER BRAISED FILET TIPS* *gf*

tips of beef tenderloin, mushrooms, beer braised mashed sweet potatoes, wilted spinach and baby kale \$21

BEEF BRISKET *gf*

house roasted, thin sliced, white horseradish bbq sauce, roasted yukon potatoes, wilted spinach and baby kale \$18

PRETZEL CRUSTED PORK LOIN

twin center cut loin medallions, cheddar dijon sauce, mashed sweet potatoes, roasted brussel sprouts \$17

PORK AND APPLE SCALLOPINI

sautéed pork cutlets, brandy apple juice jus, mashed sweet Potato, wilted baby spinach and kale, warm apple chutney \$18

MAPLE DIJON CHICKEN *gf*

grilled breast of chicken, sautéed mushrooms, maple dijon cream, quinoa rice blend, roasted asparagus \$17

CHICKEN PARM FRESCO

breast of chicken, corn meal crust, fresh mozzarella, house marinara, linguini pasta \$16

CREAMY VEGETABLE LINGUINI

sautéed baby spinach, baby kale, roasted red onion, roasted tomato, leek cream sauce, linguini, bleu cheese, fried leek \$12
add grilled chicken breast +\$6
add sautéed shrimp +\$7

FROM THE SEA

STUFFED SHRIMP*

5 shrimp, lump crab, bacon wrap, chimmichurri cream, quinoa rice blend, wilted baby spinach and baby kale \$25

HERB CRUSTED SALMON* *gf*

6oz grilled salmon filet, fresh herbs, caper aioli, quinoa rice blend, roasted asparagus \$21

GRILLED MAHI MAHI*

mahi mahi filet, leek cream sauce, mashed sweet potato, roasted brussel sprouts \$19

SHRIMP DIABLO PASTA*

sautéed seasoned shrimp, pickled banana peppers, wilted greens, spicy tomato sauce \$18.5

SIDES \$5 each

ROASTED ASPARAGUS - ROASTED BRUSSEL SPROUTS

WILTED GREENS - MASHED SWEET POTATOES

ROASTED YUKON GOLD POTATOES - BREADED POLENTA CAKE

***Consumer Advisory:** consumption of undercooked meat, poultry, eggs or seafood may increase the risk of food borne illnesses.

Please alert your server if you have special dietary requirements.