

## STARTERS

### ZUCCHINI FRIES

zucchini, batter, parmesan, garlic aioli \$7.5

### BATTERED CAULIFLOWER BITES

hand battered cauliflower, siracha ranch dip \$7

### LEMON SHRIMP AVOCADO COCKTAIL\*

lemon seared shrimp, avocado, cherry Heirloom tomato, lime \$9.5

### LUMP CRAB CAKE

mango pineapple salsa \$9.5

### SPINACH ARTICHOKE DIP

feta, crispy pita chips \$8.5

### HEIRLOOM TOMATO CAPRESE FLATBREAD

roasted heirloom cherry tomato, extra virgin olive oil, fresh mozzarella, balsamic drizzle, micro basil \$12.5

### SPINACH AND BACON FLATBREAD

baby spinach, caramelized onion, bacon, goat cheese, parmesan \$12.5

## ENTREES

### SOUPS & SALADS

TODAY'S SOUP—\$5 SEAFOOD BISQUE — house made \$6

### FRESCO SALAD *gf*

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

### TRADITIONAL CAESAR

chopped romaine, shaved parmesan, caesar dressing, brioche crouton \$7.5

### BEET & AVOCADO SALAD *gf*

roasted golden beets, sliced avocado, baby arugula, crumbled goat cheese, crushed pistachios, balsamic vinaigrette \$8.5

### MEDITERRANEAN SALAD *gf*

chopped romaine, baby spinach, cucumber, marinated red onion, roasted heirloom tomato, chick peas, kalamata olives, feta, citrus vinaigrette \$8.5

### BRISKET SALAD

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

### LEMON SEARED SHRIMP MEDITERRANEAN SALAD\* *gf*

seasoned shrimp, chopped romaine, baby spinach, cucumber, marinated red onion, roasted heirloom tomato, chick peas, kalamata olives, feta, citrus vinaigrette \$15.5

### GRILLED CHICKEN BEET & AVOCADO SALAD *gf*

herb grilled chicken breast, mixed greens, baby arugula, roasted golden beets, sliced avocado, crumbled goat cheese, crushed pistachios, balsamic vinaigrette \$15.5

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

### HAND HELDS

choice of fries or cucumber salad

### FRESCO BURGER\*

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

### SIRACHA BACON BURGER\*

8oz special beef blend, crisp bacon, siracha ranch sauce, brioche bun \$13

### AVOCADO BURGER\*

8oz special beef blend, sliced avocado, roasted tomato, lettuce, marinated red onion, garlic aioli \$14

### BLACKENED MAHI MAHI TACOS\*

spicy sautéed mahi mahi filets, mango pineapple salsa, shredded lettuce, sliced avocado, avocado ranch, flour tortillas \$14

### BEEF BRISKET TACOS

house roasted beef brisket, cheddar sauce, pickled jalapeno, chopped romaine, siracha ranch sauce, crispy onion flour tortillas \$14

### BOURBON GLAZED CHICKEN SANDWICH

grilled chicken breast, bourbon glaze, crispy onion, brioche bun \$13.5

### FROM THE RANGE & FIELDS

### SIRLOIN STACK\*

6oz filet cut sirloin, lump crab cake, mashed red skin potatoes, grilled asparagus, crispy onion \$25

### SLICED BEEF MEDALLIONS\* *gf*

Herb rubbed bistro medallions, warm roasted mushroom and bacon relish, balsamic drizzle, roasted Yukon potatoes, squash medley \$21

### BEEF BRISKET *gf*

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

### GRILLED PORK RIB EYE

Bourbon glaze, roasted Yukon potatoes, squash medley \$17

### SMOTHERED CHICKEN

Sautéed breast of chicken, roasted mushrooms, bacon, cheddar cheese, mashed red skin potatoes, grilled asparagus \$18

### MANGO PINEAPPLE CHICKEN *gf*

grilled breast of chicken, mango pineapple salsa, rice blend, wilted spinach and baby arugula \$17

### CHICKEN PARM FRESCO

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

### SUMMER VEGETABLE LINGUINI

asparagus, baby spinach, caramelized onion, roasted tomato, spinach and artichoke cream, linguini, feta \$12.5  
add grilled chicken breast +\$7  
add sautéed shrimp +\$8

### FROM THE SEA

### STUFFED SHRIMP\*

5 shrimp, lump crab, bacon wrap, chimmichurri cream, roasted Yukon potatoes, wilted baby spinach and baby arugula \$25

### HERB CRUSTED SALMON\* *gf*

6oz grilled salmon filet, fresh herbs, caper aioli, rice blend, grilled asparagus \$22

### PISTACHIO CRUSTED MAHI MAHI\*

mahi mahi filet, dijon baste, pistachio parmesan crust, rice blend, squash medley \$21

### SHRIMP DIABLO PASTA\*

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

### SIDES \$5 each

GRILLED ASPARAGUS - SQUASH MEDLEY  
WILTED GREENS - MASHED RED SKIN POTATOES  
ROASTED YUKON GOLD POTATOES - RICE BLEND