

STARTERS

ZUCCHINI FRIES

zucchini, batter, parmesan, garlic aioli \$7.5

POT ROAST EGG ROLLS

pot roast, celery, onion, carrot, dijon cheddar sauce \$ 6.5

FIRECRACKER SHRIMP*

Three spicy shrimp, jalapeno chutney, wonton skin wrap \$8

BACON MUSHROOM POLENTA BITES gf

baked polenta, goat cheese, bacon, sautéed mushrooms \$6.5

MINI LUMP CRAB CAKE

apple chutney cocktail sauce \$7.5

CHEDDAR CHORIZO DIP

fried pita chips \$8.5

ROASTED BRUSSEL FLATBREAD

roasted shaved brussel sprouts, roasted onion, ricotta, parmesan, balsamic drizzle \$10

BBQ CHICKEN FLATBREAD

chipotle molasses bbq sauce marinated red onion, pulled chicken, dijon cream \$12

ENTREES

SOUPS & SALADS

TODAY'S SOUP—prepared daily \$5

SEAFOOD BISQUE \$6

FRESCO SALAD gf

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

ROMAINE HEART CAESAR

oven roasted tomato, oven cured kalamata olive, shaved parmesan, garlic crostini, caesar dressing \$6

BEET & CITRUS gf

roasted golden beets, orange segment, ricotta, baby kale, baby spinach, sliced almond, citrus vinaigrette \$7

WARM ROASTED ROOT VEGETABLE SALAD

roasted carrot, butternut squash, turnip & parsnip, dried cranberry, toasted pecans, mixed greens, cranberry port vinaigrette \$8
add grilled chicken breast +\$6 add grilled shrimp* +\$7

STEAK & MUSHROOM SALAD* gf

4oz grilled seasoned hangar steak, sautéed mushrooms, grilled asparagus, romaine hearts, bleu cheese, balsamic vinaigrette \$15

BBQ CHICKEN SALAD gf

pulled chicken, chipotle molasses bbq sauce, grape tomato, marinated red onion, crispy onion, buttermilk ranch \$13.5

Dressings: Balsamic Vinaigrette, Buttermilk Ranch, Cranberry Port Vinaigrette, Citrus Vinaigrette, Bleu Cheese

FROM THE RANGE & FIELDS

BISTRO STACK*

6oz bistro filet, mini lump crab cake, crispy onion, sour cream yukon gold mashed potatoes, grilled asparagus \$25

GRILLED HANGAR STEAK* gf

8oz, dry rubbed, sliced thin, bacon chimichurri sauce, roasted red potatoes, roasted root vegetables \$21

ITALIAN POT ROAST

slow roasted, baked polenta, sautéed greens, tomato gravy \$19

PRETZEL CRUSTED PORK LOIN

twin center cut loin medallions, cheddar dijon sauce, sour cream yukon gold mashed potatoes, roasted root vegetables \$17

CRANBERRY ORANGE CHICKEN PICATA gf

chicken breast, cranberry orange butter sauce, orange segments, quinoa rice blend, grilled asparagus \$17

CRISPY CHICKEN PARM gf

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

CHICKEN AND CHORIZO PASTA

Slow roasted pulled mediterranean seasoned chicken, chorizo, spicy peppers, raditorre pasta, garlic parmesan cream \$15.5

ROASTED VEGETABLE PASTA

Roasted carrot, butternut squash, turnip, parsnip and brussel sprouts, butternut squash crème, raditorre pasta, \$12
add chicken breast + 6 add shrimp *+\$7

HAND HELDS

Choice of fries or shaved brussel sprout & cranberry slaw

FRESCO BURGER*

8oz special beef blend, white cheddar, lettuce, tomato, marinated red onion, brioche bun \$11

BACON MUSHROOM BURGER*

8oz special beef blend, crisp bacon, sautéed mushrooms, provolone \$13

BBQ BURGER*

8oz special beef blend, chipotle molasses bbq sauce, white cheddar, dijon cream, crispy onion \$13

CHICKEN SCHWARMA PITA

pulled mediterranean seasoned chicken, goat cheese, tzatki sauce, lettuce, tomato, warm pita \$12

ITALIAN POT ROAST TACOS

pulled Italian seasoned pot roast, roasted tomato, house pickled banana peppers, marinated red onion, baby kale, flour tortillas \$12

SHRIMP TACOS*

spiced shrimp, baby kale, shaved brussel sprouts, goat cheese, flour tortillas \$13

FROM THE SEA

STUFFED SHRIMP*

5 shrimp, lump crab, bacon wrap, chimmichurri cream, quinoa rice blend, grilled asparagus \$25

HONEY ORANGE SALMON*

6oz grilled salmon filet, honey orange glaze, orange segment, quinoa rice blend, roasted root vegetables \$21

CRISPY LEMON COD

cod medallions, corn flake crust, lemon thyme confit, sautéed greens, roasted red potato. \$20

GARLIC SHRIMP PASTA*

sautéed seasoned shrimp, sautéed mushrooms, asparagus tips, inguini pasta, garlic butter sauce \$17.5

SIDES

GRILLED ASPARAGUS \$5

ROASTED ROOT VEGETABLES \$4

BAKED POLENTA \$4

ROASTED RED POTATO \$4

SOUR CREAM YUKON GOLD MASHED POTATOES \$4

Please alert your server if you have special dietary requirements.

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