

## SOUP & SALAD

### SOUP OF THE DAY

ask your server for today's selection

### FRESCO SALAD

mixed greens, marinated red onion, cucumber, grape tomato, carrot curls, choice of dressing \$6

### CLASSIC CAESAR

romaine, shaved parmesan, brioche crouton, caesar dressing \$8

### BEET & GOAT CHEESE SALAD

mixed greens, goat cheese, roasted beets, dried cranberries, toasted pepitas, pickled onion, cranberry pom vinaigrette \$10

### SOUTHWEST COBB SALAD

mixed greens, spinach, tomato, apple, bacon, avocado, smoked gouda, candied pecans, poppy seed vinaigrette \$15

### ADD TO ANY SALAD

+ grilled chicken breast \$8  
+ sauteed shrimp\* \$8

dressings: balsamic vinaigrette, citrus vinaigrette, ranch, bleu cheese, poppy seed vinaigrette, cranberry pom vinaigrette

## BY HAND

### FRESCO BURGER\*

8oz grilled ground chuck, brioche bun, lettuce, tomato, red onion choice of french fries or side salad \$14

additions

cheddar, smoked gouda, pepperjack, bacon, roasted mushrooms \$1.5 each

### BACON BOURBON CHICKEN

chicken breast, bourbon glaze, pepperjack cheese, bacon, brioche bun. choice of french fries or side salad \$15

### MUSHROOM MELT

crimini mushrooms, baby spinach, swiss cheese, thick sourdough toast choice of french fries or side salad \$14

### OPEN FACED POT ROAST

slow roasted, hearty gravy, melted mozzarella and provolone cheeses sourdough toast. choice of french fries or side salad \$15

**\*CONSUMER ADVISORY** - consumption of undercooked meat, poultry, eggs or seafood may increase the risk of food borne illness

## STARTERS

### CRISPY BRUSSELS

brussel sprouts, bacon, red onion, maple mustard sauce \$8

### CITRUS SHRIMP\*

grilled shrimp skewers, citrus glaze, lime, creole remoulade \$11

### ZUCCHINI FRIES

lightly breaded, parmesan, roasted garlic aioli \$7.5

### MARGARITA FLATBREAD

grape tomato, garlic, evoo, fresh mozzarella, grilled flatbread, basil pesto drizzle \$10

### MUSHROOM FLATBREAD

roasted crimini mushrooms, caramelized onion, baby spinach, goat cheese, roasted garlic oil \$13

## MAIN DISHES

*main dishes get your choice of two sides french green beans with garlic, buttermilk and chive mashed potatoes, wild rice and grains, french fries*

### MAPLE MUSTARD SALMON

grilled 6oz norwegian salmon, maple mustard glaze \$25

### CHIPOTLE BBQ PORK RIB EYE

grilled 8oz pork rib eye steak, chipotle bbq sauce \$23

### CHICKEN CAPRESE

seasoned twin breasts of chicken, herb roasted tomatoes, fresh mozzarella, balsamic drizzle \$19

### WILD MUSHROOM & GOAT CHEESE CHICKEN

grilled breasts of chicken, roasted mushrooms, caramelized onion, baby spinach, goat cheese cream sauce \$22

### CRAB STUFFED SHRIMP\*

five shrimp, crab stuffing, bacon, lemon garlic butter \$27

### LAND & SEA\*

grilled 6oz sirloin steak and shrimp skewer, garlic butter sauce \$28

### SHORT RIBS

slow roasted and sliced beef short ribs, red wine gravy \$24

## FAVORITES

### CHICKEN PARMESAN

chicken breast, seasoned panko, fresh mozzarella, penne, marinara, parmesan \$21

### FRESCO PASTA

penne pasta, roasted brussel sprouts, bacon, red onion, tomato, red pepper flake, garlic butter sauce, parmesan \$14  
+ grilled chicken breast \$8 +grilled shrimp\* \$8

### SEASONAL RICE BOWL

rice blend, tomato, red onion, mushrooms, brussel sprouts, baby spinach, avocado, balsamic drizzle \$15  
+grilled chicken breast \$8 +grilled shrimp\* \$8