

# Frescos

## DINNER MENU

### SOUP & SALAD

**SOUP OF THE DAY \$6**  
ask your server for today's selection

**FRESCO SALAD \$6**  
mixed greens, marinated red onion, cucumber, roma tomato, carrot curls choice of dressing

**SUMMER BERRY SALAD \$8.5**  
mixed greens, strawberry, blueberry, red onion, feta, toast almonds, sweet onion vinaigrette

**CLASSIC CAESAR \$7.5**  
romaine, shaved parmesan, brioche crouton, caesar dressing

**ROASTED BEET SALAD \$8.5**  
roasted beets, avocado, mixed greens, goat cheese, crushed pistachio

**ADD TO ANY SALAD**  
+ Grilled Chicken Breast \$6  
+ Grilled Salmon \$9 + Sautéed Shrimp\* \$7

Dressings: balsamic vinaigrette, citrus vinaigrette, ranch, bleu cheese, sweet onion

### BY HAND

**FRESCO BURGER\* \$12**  
8oz ground chuck, seasoned, brioche bun, lettuce, tomato, marinated onion, french fries or a side salad additions \$1 each  
cheese, bacon, caramelized onion, roasted crimini mushrooms

**PULLED PORK SANDWICH \$12**  
slow roasted, carolina mop sauce, confetti slaw, brioche bun, french fries or a side salad

**FLANK STEAK & QUESO SANDWICH \$15**  
marinated grilled flank steak, queso sauce, fire roasted corn and peppers, crispy onion, brioche bun, french fries or a side salad

**TUSCAN CHICKEN SANDWICH \$14**  
grilled chicken breast, caramelized onion, tomato, sundried tomato aioli, balsamic glaze, toasted ciabatta, french fries or a side salad

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

### STARTERS

**CAPRESE FLATBREAD \$10**  
roma tomato, garlic, evoo, mozzarella, parmesan, grilled flatbread, balsamic drizzle

**BONELESS BUFFALO WINGS \$9**  
10 breaded wings, buffalo sauce, bleu cheese dip, celery

**SPINACH ARTICHOKE DIP \$11**  
in cast iron skillet with parmesan & roasted pepper, toasted pita wedges

**MUSHROOM FLATBREAD \$13**  
crimini mushrooms, roasted garlic, caramelized onion, bacon, goat cheese, grilled flatbread, red pepper cream drizzle

**COCONUT SHRIMP \$12**  
5 shrimp, toasted coconut crust, sweet chili sauce

**ZUCCHINI FRIES \$7.5**  
lightly breaded, parmesan, roasted garlic aioli

### ENTREES

**NY STRIP STEAK\* \$29**  
12oz center cut, steak seasoning, roasted red skinned potatoes, fresh seasonal vegetable

**GRILLED & GLAZED SALMON \$24**  
6oz norwegian salmon, honey glaze, wild rice & grains, fresh seasonal vegetable Choice of Citrus Honey Glaze or Jalapeno Honey Glaze

**BOURBON GLAZED PORK RIB EYE \$24**  
8oz Pork Rib Eye Steak, Bourbon glaze, roasted red skinned potatoes, fresh seasonal vegetable

**GRILLED CHICKEN BALSAMICO \$21**  
6oz seasoned breast of chicken, herb roasted tomatoes, balsamic drizzle, rice & grains, fresh seasonal vegetable

**GRILLED FLANK STEAK \$22**  
marinated and sliced, fire roasted corn and peppers, crispy onion, roasted red skinned potatoes, seasonal vegetable

**STUFFED SHRIMP\* \$24**  
five shrimp, crab stuffing, bacon, lemon garlic butter, roasted red skinned potatoes, seasonal vegetable

**CHICKEN PARMESAN \$19**  
6oz chicken breast, seasoned panko, fresh mozzarella, penne, marinara, parmesan

**SUMMER PENNE PASTA \$14**  
penne pasta, crimini mushrooms, caramelized onion, zucchini, red pepper, spinach and artichoke cream sauce, parmesan

+Grilled Chicken Breast \$6 +Sautéed Shrimp\* \$7  
+Grilled Salmon \$9

### SIDES

\$5 each

roasted red skinned potatoes  
wild rice and grains seasonal vegetable  
french fries

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## BEVERAGE MENU

### SPECIALTY COCKTAILS

**CLASSIC MOSCOW MULE \$8.5**  
titos vodka, ginger beer, lime

**PINA COLADA MULE \$9**  
malibu coconut rum, ginger beer, pineapple, lime cherries

**DARK AND STORMY MULE \$9**  
meyer's dark rum, ginger beer, lime

**CRANBERRY POM MULE \$9**  
titos vodka, cranberry pomegranate juice, ginger beer, lime

**RASPBERRY & LIME SODA \$9**  
absolut raspberri, lime juice, club soda

**ROSE LEMONADE \$7.5**  
rose wine, lemonade, club soda, strawberry

**CHERRY BLOSSOM \$9.5**  
cuervo silver tequila, lime juice, grapefruit soda, grenadine, salt rim

**RUM REFRESHER \$8.5**  
cranberry, pineapple, coconut water, bacardi rum, lime

### SOFT DRINKS COFFEE & TEA

PEPSI, DIET PEPSI, GINGER ALE,  
SIERRA MIST, LACROIX LEMON SPARKLING  
WATER \$2.75

FRESHLY BREWED COFFEE  
FRESHLY BREWED DECAF COFFEE  
\$2.75

ICED TEA, HOT TEA, HOT HERBAL TEA  
\$2.75

### WINE BY THE GLASS



#### WHITE & ROSE

COPPERIDGE CHARDONNAY \$7.5  
KENDAL JACKSON CHARDONNAY \$11  
JACOB'S CREEK MOSCATO \$7.5  
KUNG FU REISLING \$9.5  
DANZANTE PINOT GRIGIO \$9  
NOBILO SAVIGNON BLANC \$9  
JOSH CELLARS ROSE \$9

#### RED

COPPERIDGE CABERNET SAUVIGNON \$7.5  
JOEL GOTT CABERNET SAUVIGNON \$12  
CONCHA Y TORO MERLOT \$7.5  
CLOS DU BOIS PINOT NOIR \$9.5  
19 CRIMES SHIRAZ \$9  
LAYER CAKE MALBEC \$9

### BEER BY THE BOTTLE



#### CRAFT BOTTLES

SAM ADAMS BOSTON LAGER \$6  
SIERRA NEVADA PALE ALE \$6  
BLUE MOON BELGIUM WHEAT ALE \$6.5  
BELLS 2 HEARTED IPA \$6.5  
LAGUNITAS IPA \$6.5  
DOGFISH 60 MINUTE IPA \$6.5

#### IMPORTS & DOMESTIC BOTTLES

STELLA ARTOIS PALE LAGER \$6

GUINNESS \$8

CORONA \$5.5

MILLER LITE \$4.5

COORS LITE \$4.5

YUENGLING \$4.5

MICHELOB ULTRA \$4.5

#### HARD SELTZER

WHITE CLAW  
BLACK CHERRY  
\$5