

# CAPRICCIO® GRILL

## ITALIAN STEAKHOUSE<sup>SM</sup>

### Valentine's Day MENU 2023

All entrées include a glass of house champagne (21+).

#### SOUPS, SALADS AND STARTERS

**BREAD BASKET | 4.50**  
*Four Artisan Rolls and Whipped Butter*

**FRIED CALAMARI | 19**  
*Southern Comeback Sauce, Fresh Parsley*

**LOBSTER FRITTO | 27**  
*Peroni Birra battered with Lemon Zest Aioli*

**LOADED POTATO SOUP | 12**  
*Creamy Potato Soup topped with Cheddar Cheese,  
Chives and Bacon*

**CAESAR | 14**  
*Petite Romaine, Homemade Garlic Croutons,  
Parmesan Cheese, Cracked Black Pepper*

**WEDGE | 14**  
*Iceberg, Crumbled Bacon,  
Heirloom Tomatoes, Blue Cheese Dressing*

#### SIDES

**SAUTÉED SPINACH WITH GARLIC | 9**

**ROSEMARY MASHED POTATOES | 9**

**SAUTÉED WILD MUSHROOMS | 9**

**STEAMED ASPARAGUS | 10**

#### FROM THE GRILL

All grilled items are topped with our house made special herb butter.

**14 OZ RIB EYE\* | 61**

**6 OZ FILET MIGNON\* | 52**

**PEABODY SIGNATURE FILET MIGNON  
6 OZ FILET WITH LOBSTER MORNAV\* | 60**

**GENTLEMEN JACK MARINATED PORK  
TENDERLOIN | 35**

*Sweet Potato Casserole, Jack Daniel's Glaze*

**7 OZ SALMON FILLET\* | 34**

\*PLEASE ALLOW EXTRA COOKING TIME FOR MEDIUM WELL AND WELL DONE.

#### ENTRÉES

**SEA BASS SCOTTATO | 48**  
*Seared to perfection with sautéed Arugula, Baby Spinach,  
Roasted Heirloom Jewel Tomatoes, Lemon and Capers*

**CHICKEN PARMIGIANA | 29**  
*Crispy Chicken Cutlet, Fresh Pasta, Basil Marinara*

**CAMPANELLE SCAMPI | 31**  
*Sautéed Shrimp, Garlic, White Wine, Creamy Butter Sauce*

#### FEATURED APPETIZERS

**CRABCAKE | 28**  
*with Smoked Corn Ragout, Roasted Fennel Flan*

**SWEET WATER SHRIMP | 26**  
*Purple Thai Rice and Curry Coconut Sauce*

#### FEATURED ENTRÉES

**"LOVERS FARE FOR SHARE"  
GRILLED COWBOY STEAK WITH LOBSTER TAIL FOR TWO | 125**  
*Lemon Scented Asparagus, Mashed Potato, Chianti Sauce*

**POLLO ANNERITO | 32**  
*Sous Vide Blackened Free Range Chicken Breast  
Parmesan Risotto, Broccoli, Purple Carrots*

**SALTIMBOCCA | 48**  
*Veal Cutlet, Prosciutto, Sage Haricot Vert, Yukon  
Potato, Mushroom Marsala Wine Sauce*

#### FEATURED DESSERTS

**OUR SWEET ENDING | 31**  
*Passion Fruit Opera, Raspberry Chocolate Tart,  
His and Her Dipped Chocolate Strawberries*

**FONDUE FOR TWO | 29**  
*Rich Warm Melted Chocolate with Long Stemmed  
Strawberries, Pineapple, Vanilla Pound Cake for Dipping*

We are pleased to partner with the following local farms: Marmilu Farms, Spring Valley Farm, Rose Creek Village Farm, Bonnie Blue Farm  
Gluten-free bread available upon request. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk  
of food-borne illnesses. The Peabody is proudly straw-free in order to reduce plastic pollution. A 100% compostable straw available upon request.

Parties of eight or more will have a 20% service charge. REV 01.19.23