

CAPRICCIO® GRILL

ITALIAN STEAKHOUSESM

Valentine's Day

MENU 2024

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

SOUPS, SALADS AND STARTERS

BETTER THAN BUTTER BOARD

House made spreads served with a selection of fine breads, includes warm Soft Pretzels, Sourdough Loaf, Everything Crackers and Crisp Breadsticks.

Butter Selections, choose: 3 | \$12 5 | \$15

Truffle Butter, 'Nduja (Creamy Salami Spread), Garlic Herb Goat Cheese, Tangerine Olive Tapenade, Smoked Honey Butter

FRIED CALAMARI | 17

Southern Comeback Sauce, Fresh Parsley

LOBSTER FRITTO | 27

Peroni Birra battered with Lemon Zest Aioli

LOADED POTATO SOUP | 13

Creamy Potato Soup topped with Cheddar Cheese, Chives and Bacon

CAESAR | 13

Petite Romaine, Homemade Garlic Croutons, Parmesan Cheese, Cracked Black Pepper

WEDGE | 13

Iceberg, Crumbled Bacon, Heirloom Tomatoes, Blue Cheese Dressing

SIDES

SAUTÉED SPINACH WITH GARLIC | 9

ROSEMARY MASHED POTATOES | 9

SAUTÉED WILD MUSHROOMS | 9

STEAMED ASPARAGUS | 11

FROM THE GRILL

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

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

14 OZ RIB EYE* | 55

6 OZ FILET MIGNON* | 48

7 OZ SALMON FILLET* | 34

CAPRICCIO GRILL SIGNATURE OFFERING

A NIGHT WITH JACK | 54

Sautéed Shrimp with Jack Daniel's Rye Glaze,
Pork Tenderloins Marinated in Classic
Jack Daniel's No.7 Sauce, Beef Filets with
Jack Daniel's Single Barrel Sauce

SAUCES

BASIL PESTO AIOLI, TRUFFLE SAUCE,
GARLIC AIOLI | 3, LOBSTER MORNAY | 13

ENTRÉES

SEA BASS SCOTTATO | 52

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

GENTLEMEN JACK MARINATED PORK TENDERLOIN | 35

Sweet Potato Casserole, Jack Daniel's Glaze

FEATURED APPETIZERS

½ DOZEN BAKED OYSTER BIENVILLE | 20

Parmesan Panko Breadcrumbs, Italian Parsley
served with Remoulade Sauce

SEARED SEA SCALLOP | 23

Spinach Sautéed with Garlic, Golden Raisin,
Lime Caper Nage

FEATURED ENTRÉES

FILET MIGNON & U-10 SHRIMP, LOBSTER MORNAY | 85

Lemon Zest Asparagus, Garlic Mashed Potatoes

RED SNAPPER | 48

Yukon and Sweet Potato Au Gratin, Roasted Okra,
Nappa Cabbage, Sweet Onion, Creole Sauce

RACK OF LAMB | 60

Bliss Potatoes, Roasted Jewel Tomato Cassoulet,
Cauliflower Purée

FEATURED DESSERTS

WITH YOUR LOVE TO SHARE | 32

Passion Fruit Opera, Raspberry Petite Gateaux, Chocolate Strawberry Tart

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 01.16.24