

CAPRICCIO® GRILL

ITALIAN STEAKHOUSEsm

EASTER MENU 2023

12PM – 10PM

\$75 PER PERSON

(sales tax and gratuities not included)

SOUP AND SALAD BUFFET

SHRIMP CHOWDER, BROCCOLI SOUP, MINESTRONE SOUP

CAESAR SALAD

Romaine Lettuce Parmesan Cheese Garlic Croutons Cracked Black Pepper

EASTER SALAD

Mixed Greens, Feta Cheese, Strawberry, Cucumbers, Carrot

Dressings: Ranch, Balsamic Vinaigrette, Italian, Caesar

MAIN COURSE

choose one

SEARED RED SNAPPER

*Saffron Risotto, Broccoli Florets, Zucchini and Yellow Squash Julienne,
Lemon Butter Sauce*

GRILLED FLAT IRON STEAK

*Garlic Mashed Potato, Asparagus, Sautéed Exotic Mushrooms,
Port Wine Sauce*

STUFFED CHICKEN

with Braised Greens and Bacon, Carrot Purée, Basmati Rice Pilaf, Sweet Corn Sauce

ROSEMARY MARINATED LAMB RACK

*Potato Truffle Au Gratin, Lemon Scented Brocolini, Golden Beets
Red Wine Bordelaise Sauce*

DESSERT COURSE

choose one

LEMON CHERRY PAVÉ

Toasted Granola Crunch, Basil Vanilla Anglaise

MILK CHOCOLATE ESPRESSO VERRINE

*Vanilla Crème Center,
Chocolate Sponge, Salted Caramel Crisps*

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 3.3.23