

CAPRICCIO® GRILL

ITALIAN STEAKHOUSESM

MOTHER'S DAY MENU 2024

12PM – 10PM

\$80 PER PERSON

(sales tax and gratuities not included)

CHILDRENS' MENU AVAILABLE

IL PRIMO

Enjoy the bountiful assortment the chefs have laid out on our soup and salad buffet and breads and rolls, butter and local honey.

COMPOSED SALADS

CAESAR SALAD

House Made Croutons, Shredded Parmesan, Creamy Caesar Dressing

TORTELLINI SALAD

Three Color Tortellini, Roasted Peppers, Kalamata Olives, Caramelized Red Onions

TABBOULEH SALAD

Cous Cous, Fresh Lemon, Italian Parsley, Cumin

CAPRESE PANZANELLA SALAD

Toasted Focaccia, Buffalo Mozzarella, Jewel Tomatoes, White Balsamic Vinaigrette

CHEF CRAFTED SOUPS

Broccoli Soup - Lobster Bisque- Minestrone

IL SECONDO

choose one

BLACKENED SNAPPER

Dirty Rice, Corn Souffle, Fried Cipollini Onions, with Red and Yellow Pepper Coulis

STUFFED CHICKEN

Chicken Breast Stuffed with Spinach and Mushrooms, Parsnip Puree, Haricot Vert, Baby Carrots with Prosecco Beurre Blanc

MARINATED NEW YORK STRIP

Roasted Garlic Mashed Potatoes, Asparagus, Jewel Tomatoes with Rosso Dolce Demi

GRILLED GROUPER

Linguine, Clams, Crawfish, Roasted Baby Squash and Sweet Peppers

SMOKED GOUDA RAVIOLI

Cannellini Beans, Red Onions, Spinach, Sundried Tomato Confit

FINALE

MOM'S SWEET TRIO DESSERT

(So She Doesn't Need to Choose Her Favorite)

Pistachio Chocolate Opera, Caramel Cheesecake

Raspberry Lemon Curd 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 4.24.24