

BOCA RESTAURANT MONTH 2018

LUNCH MENU \$21.

1st Course (Choose One):

Brio Chopped Salad: Chopped greens, tomatoes, black olives, red onion, cucumber, Feta, red wine vinaigrette

Wedge Salad: Iceberg wedge, Gorgonzola, crispy bacon, tomatoes, creamy Parmesan dressing

Caesar Salad: Tender cut romaine, aged Parmesan, house-made Caesar dressing, brioche croutons

2nd Course (Choose One):

Pasta Pesto: Angel hair, grilled chicken, light pesto, Feta, caramelized onions, spinach, tomatoes, red peppers

Mezza Chicken Limone: Sautéed chicken, lemon, capers, roasted vegetables, Yukon Gold mashed potatoes

Shrimp Mediterranean: Seasoned shrimp, orzo, farro, broccoli, spinach, asparagus, tomatoes, pesto vinaigrette, Feta

Shrimp Fra Diavolo: Sautéed Shrimp, spicy tomato cream sauce, campanelle pasta, green onions

Final Course (Choose One):

Vanilla Bean Gelato

Vanilla Bean Crème Brulee



DINNER MENU

1st Course (Choose One):

Beef Carpaccio*: Shaved tender beef, field greens, capers, mustard aioli, Parmigiano Reggiano

Burrata & Ciabatta: Creamy fresh Burrata, roasted tomato, grilled ciabatta

Roasted Garlic, Spinach & Artichoke Dip: Parmesan Flatbread, Reggiano Cheese

2nd Course (Choose One)

Crab Cakes - \$31: Jumbo lump crab, roasted vegetables, crispy fingerling potatoes, creamy horseradish

Shrimp and Lobster Fettuccine - \$31: Sautéed shrimp and lobster, crimini mushrooms, green onions, tomatoes, spicy lobster butter, fettuccine, bread crumbs

Balsamic Braised Beef Short Rib - \$35: Brussels sprouts, pecans, creamy smoked Gouda polenta, Applewood Bacon

Center Cut 6oz Filet - \$35: Grilled to order, Seasonal vegetables and Yukon mashed potatoes

Final Course (Choose One)

Vanilla Bean Gelato

Vanilla Bean Crème Brulee

