

TO SHARE

share with your friends, or not, we won't judge...

Crispy chicken buns hoisin, sriracha, onion & cilantro	13.5
Crab cakes avocado-mango slaw, cajun aioli & meyer lemon	15.5
Ahi poke citrus aioli, blue crab, mango, cucumber & taro chips	16.5
Artisan cheese plate fruit, fig jam & candied walnuts	17.5
Meatballs tomato sauce & basil pesto	13.5
Crispy calamari arugula & sweet chili- mustard sauce	13.5
Bacon wrapped shrimp avocado, corn, cilantro & romesco	16.5
Crispy shrimp dumplings sweet soy, scallions & jalapeno	13.5
Korean beef lettuce wraps strawberry, cucumber & mint	13.5
Hamachi tacos wonton, cilantro, yuzu & spicy aioli	16.5
Jidori chicken wings hot sauce, cauliflower & green goddess	13.5

STARTERS

get your greens

Iceberg Wedge salad applewood smoked bacon, cherry tomatoes, red onion, gorgonzola & green goddess dressing	13.5
Organic broccoli salad watercress, organic broccoli, pickled red onions, currants, bacon, goat cheese, toasted almonds & citrus balsamic vinaigrette	13.5
Caesar salad shaved parmesan, cherry tomatoes, baby gem, & brioche croutons	11.5
Organic mixed greens salad cherry tomatoes & balsamic vinaigrette	10.5
Blue Crab & Bay shrimp cobb salad tomato, avocado, bacon, blue cheese, sliced egg & gorgonzola dressing	16.5
Lobster & shrimp bisque sherry & herbs	10.5

Bread service available on request. Water available on request

SBICCA CLASSIC ENTREES

mainstays you know and love

Buttermilk fried jidori chicken yukon mashed potatoes, sauteed corn, swiss chard & sage jus	27.5
Roasted pork prime rib sweet potato puree, green beans, baby carrots & whole grain mustard cream sauce	35.5
Burgundy braised short ribs mashed potatoes, baby carrots, broccolini, blue cheese, demi & horseradish	33.5
Pasta bolognese rigatoni, mushrooms, braised meat sauce, basil pesto & aged parmesan	24.5
Sbicca burger sharp cheddar, red onion, garlic aioli, lettuce & tomato on a brioche bun	18.5

CHEF'S SPECIALTY ENTREES

seasonal specialties created by chef harry

Blackened Tombo yukon mashed potatoes, broccolini, baby carrots, wasabi butter & mango salsa	32.5
P.E.I mussels & frites chorizo, tomatoes, togarashi, fennel & basil topped with crispy frites	27.5
Prawn stir fry sauteed prawns, udon noodles, bell peppers, snap peas, shiitake mushrooms, scallions, peanuts & sweet chili-soy	29.5
Macadamia crusted Mahi-Mahi coconut black rice, cauliflower, corn, wild mushroom, asparagus & wasabi beurre blanc	32.5
Sesame crusted seared ahi tuna wasabi mashed potatoes, sauteed spinach & togarashi butter	35.5
King Salmon roasted fennel, cherry tomato confit, broccolini, baby corn & sweet chili glaze	32.5
Sauteed jumbo shrimp creamy polenta, wild mushrooms, spinach, green onions & cajun garlic butter	29.5
Double R Ranch 10oz New York roasted tomatoes, fingerling potatoes, asparagus, king trumpet mushrooms & arugula pesto	36.5
Prime 6oz Filet Mignon crispy bacon and gorgonzola stuffed portabella mushroom, sauteed spinach & cognac demi	39.5
Roasted cauliflower curry spice, sauteed broccolini, wild mushrooms, baby carrots, romesco & mango salsa *vegan*	24.5
Butternut squash ravioli pesto cream, cherry tomatoes, summer squash, pine nuts & arugula *add shrimp \$8*	25.5

EXTRAS

Truffle mac n cheese rigatoni pasta truffle, aged parmesan & crispy bread crumbs	11
Sauteed cauliflower golden raisins & aleppo pepper	9
Roasted broccolini aleppo pepper, garlic & soy	9
Crispy brussel sprouts pancetta, butternut squash, honey sherry & parmesan	9
Shishito peppers	9
Sweet potato fries malt vinegar aioli	8
Five herb truffle fries	8
Yukon gold mashed potatoes	7

Drink Up...
Half Price Wine Bottles
 Tuesday & Thursday all day
 \$5 Mimosas
 7 days a week until 3pm
 No Corkage
 Sunday all day
 holiday promotions may differ

Join us
Lunch
 11:30-3 Monday- Friday
Weekend Brunch
 10am-3pm Saturday & Sunday
Dinner
 5pm daily
 holiday hours may differ

consuming undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness