

PEPPERONI Grill

STARTERS

ITALIAN NACHOS

Pasta chips, melted mozzarella, pepperoni, Italian sausage, Parmesan cheese sauce, pepperoncini peppers & Pomodoro. 13.5

CRISPY MOZZARELLA

Breaded to order & served with Pomodoro. 9.5

ORGANIC SPINACH & ARTICHOKE DIP

Served in a toasted edible Parmesan bowl with toast points. 10.5

BRUSCHETTA

Fresh tomatoes, garlic, basil, shaved Parmesan & parsley in a toasted edible Parmesan bowl with toast points. 9.5

CRISPY RAVIOLI

House made raviolis stuffed with ricotta, provolone, mozzarella & Parmesan fried to order. Served with Pomodoro. 11.5

PICK 3 COMBO

Select any three of these Pepperoni Grill favorites.

Italian Nachos • Crispy Mozzarella • Bruschetta
Crispy Ravioli • Organic Spinach & Artichoke Dip. 15.5

CALAMARI FRITTI

Atop pasta chips with pepperoncini & red bell pepper garnish. Served with Pomodoro. 12.5

MOZZARELLA ALLA CAPRESE ^{GF} ^V

Fresh mozzarella cheese, red ripe tomatoes, purple onion & basil drizzled with house olive oil & balsamic blend on a bed of fresh organic spinach. 11.75
add Chicken 4.75 • add Shrimp 8.5 • add Fresh Grilled Salmon 15.5

SALADS & SOUPS

OUR SALAD DRESSINGS ARE MADE IN HOUSE & GLUTEN FREE: ^{GF}

BALSAMIC • HONEY BALSAMIC • RANCH • CREAMY ITALIAN
CAESAR • CHAMPAGNE VINAIGRETTE • HONEY MUSTARD

HOUSE SALAD ^V

Fresh salad greens, shredded carrots, purple onion, cherry tomato, croutons & our famous baked chèvre 6.75 • with each entrée 4.75
add Chicken 4.75 • add Shrimp 8.5 • add Fresh Grilled Salmon 15.5

^{GF} *Gluten free by request & served without croutons & baked chèvre.*

CLASSIC CAESAR

Fresh Romaine, homemade Caesar dressing, croutons & shaved Parmesan. 6.75 • with each entrée 4.75
add Chicken 4.75 • add Shrimp 8.5 • add Fresh Grilled Salmon 15.5

^{GF} *Gluten free by request & served without croutons.*

HOMEMADE TOMATO BASIL SOUP ^{GF} ^V

Bowl 6.75 • with each entrée 4.75

CHEF'S CHOICE HOMEMADE SOUP

Bowl 6.75 • with each entrée 4.75

SOUP & SALAD

Pair a bowl of soup with a House or Caesar salad. 13.5
add Chicken 4.75 • add Shrimp 8.5 • add Fresh Grilled Salmon 15.5

ENTRÉE SALADS

BLACKENED SALMON SALAD ^{GF}

Perfectly grilled fresh 8 oz. fillet atop spring mix tossed in honey balsamic vinaigrette with quinoa, mandarin oranges, goat cheese, red bell pepper & spicy pecans. 25.75

ORGANIC SPINACH, CHICKEN & PEAR ^{GF}

Tossed in honey balsamic vinaigrette with grilled chicken, Gorgonzola, candied walnuts, bacon & fresh pears. 13.25

CHICKEN AVOCADO PASTA SALAD

Chilled bowtie pasta, grilled chicken, scallions, mozzarella & cherry tomatoes tossed in creamy Italian dressing. Served over mixed greens & topped with fresh avocado. 12.75

STRAWBERRY COCONUT SALAD ^{GF} ^V

Organic spinach, quinoa, golden raisins, fresh strawberries, avocado, coconut chips & spicy pecans tossed in Champagne vinaigrette. 12.75
add Chicken 4.75 • add Shrimp 8.5 • add Fresh Grilled Salmon 15.5

APPLE WALNUT SALAD ^{GF}

Gala apples, Gorgonzola, golden raisins, candied walnuts, crispy bacon & mixed greens tossed in Champagne vinaigrette. 12.5
add Chicken 4.75 • add Shrimp 8.5 • add Fresh Grilled Salmon 15.5

SANDWICHES

SERVED WITH YOUR CHOICE OF FRIES, CAESAR SALAD,
HOUSE SALAD OR BOWL OF SOUP

TURKEY DIJON PANINI

Oven roasted turkey with crisp bacon, provolone & Muenster cheese, fresh avocado, Roma tomato, Grey Poupon® & garlic aioli. 12.5

FORMAGGIO PANINI ^V NEW!

Pesto, Kalamata olive, sun-dried tomato, roasted red bell pepper, Chevré & mozzarella. 10.75 • add Bacon 3 • add Chicken 4.75

GOURMET BACON CHEESEBURGER

1/2 pound Akaushi Wagyu beef with American cheese & crisp bacon on a brioche bun with lettuce, tomato, red onion & garlic aioli. 13.75

NAKED BURGER

Fresh avocado, sautéed mushrooms & onions atop Akaushi Wagyu beef, sliced Roma tomatoes & mixed greens. 12.75 • add Cheese 1
^{GF} *Gluten free by request & served with a gluten free side.*

CALIFORNIA CLUB

Oven roasted turkey, avocado, crisp bacon, provolone & Muenster cheese, lettuce, tomato & garlic aioli. on 7 grain wheat. 12.75

CHICKEN CLUB

Grilled chicken breast with crisp bacon, fresh avocado, provolone cheese & Grey Poupon® on 7 grain wheat. 12.5

ADD BOWL OF HOMEMADE SOUP OR A HOUSE OR CAESAR SALAD TO EACH ENTREE FOR 4.75

WOOD-FIRED PIZZAS

MADE IN HOUSE DOUGH, HAND-CRAFTED WITH A FIVE-CHEESE BLEND.

^{GF} CAULIFLOWER CRUST ADD 4 ^{GF} GLUTEN FREE CRUST ADD 2

THE CLASSICS

With Pomodoro sauce & lotsa cheese.
Just cheese 10.5 • Pepperoni & cheese 12.5 • Sausage & cheese 12.5

MARGHERITA ^V

Red ripe Roma tomatoes, fresh mozzarella & fresh basil. 12.5

CLASSIC HAWAIIAN

Canadian bacon, pineapple & cheese. 13.5

BBQ CHICKEN

With red onion, cheese, BBQ sauce & fresh cilantro. 13.25

THE ITALIAN

With Italian sausage, roasted red bell peppers, red onion, cheese & Pomodoro sauce. 13.25

GOURMET CHÈVRE & BACON

With Roma tomato, red onion, chèvre, fresh basil & cheese. 13.5

PROSCIUTTO & PEAR

With roasted garlic, chèvre, fresh basil & cheese. 14.5

CHICKEN, ORGANIC SPINACH & ARTICHOKE

With Alfredo sauce & cheese. 13.25



SPICY



GLUTEN FREE



VEGETARIAN

HOUSE FAVORITE

ITALIAN CLASSICS

MAKE YOUR PASTA DISH GLUTEN FREE (GF) WITH LENTIL PENNE PASTA OR SEASONAL VEGETABLES FOR 2.5

CHICKEN PICCATA

Butterflied breast of chicken lightly dusted, pan seared & served in a light lemon caper butter atop spaghetti pasta. Parmesan garnish. 15.25

CHICKEN PARMESAN

Lightly breaded, oven baked breast of chicken with Pomodoro & melted mozzarella atop spaghetti. 17.25 • with Alfredo Sauce 18.25

CLASSIC SPAGHETTINI (V)

With Pomodoro 10.5 • add Meat Sauce 4.75 • add Meatballs 6

FETTUCCINE ALFREDO (V)

Fettuccine tossed with our freshly prepared creamy garlic Alfredo sauce. 11.5 add Chicken 4.75 • add Shrimp 8.5 • add Fresh Grilled Salmon 15.5 add 3 Oven Roasted Prawns 15.75

RAVIOLI (V)

House made raviolis stuffed with ricotta, provolone, mozzarella & Parmesan cheese. Topped with Pomodoro, shaved Parmesan & fresh parsley garnish. 12.75 • add Meat Sauce 4.75

SPICY VODKA CHICKEN (GF)

Grilled chicken breast, rigatoni, sun-dried tomato, purple onions, mushrooms & cayenne pepper tossed in spicy vodka sauce. 15.5

LASAGNA HOUSE SPECIALTY!

Six layers tall. With pasta, Akaushi Wagyu beef, ricotta, melted mozzarella, Pomodoro, Parmesan & fresh parsley garnish. 14.75

SPICY SAUSAGE RIGATONI (GF)

Tossed in spicy vodka sauce. Garnished with Parmesan & fresh parsley. 14.25

CHEESE TORTELLINI (V)

Tri-colored tortellini tossed in pesto-cream sauce. Fresh tomato-basil garnish. 12.75 • add Chicken 4.75 • add Shrimp 8.5

CHICKEN TORTELLINI FLORENTINE

Tri-colored cheese tortellini, grilled chicken, crisp bacon, in artichoke spinach cream sauce. Fresh tomato-basil garnish. 17.5

GRILLED CHICKEN RISOTTO

Italian-style saffron rice, grilled chicken & fresh asparagus finished with fried artichoke hearts. 16.5

(GF) Gluten free by request & served without fried artichoke hearts.

FROM THE LAND & SEA

GREEK PRAWNS

Butterflied garlic prawns over spaghetti tossed with pepperoncinis, Kalamata olives, spinach, sun-dried tomato in garlic vin blanc. Finished with feta & Parmesan. 25.25

FRESH GRILLED SALMON (GF)

Perfectly grilled 8 oz. fillet with your choice of artichoke risotto or seasonal vegetables. 25.75

SEAFOOD CONFETTI (GF)

Butterflied garlic prawns, salmon & clams sautéed in vin-blanc over vegetable risotto. 28.75

NEW YORK STRIP STEAK*

12 oz. USDA with choice of two sides. 28.5 add 2 Oven Roasted Prawns 10.5

(GF) Gluten free by request & served with gluten free sides.

ADD BOWL OF HOMEMADE SOUP OR A HOUSE OR CAESAR SALAD TO EACH ENTREE FOR 4.75



PEPPERONI *Grill*
REWARDS
DINE. EARN. REDEEM + REPEAT.

For more details or to sign up,
scan the QR code or ask your server.
Become a Loyalty Rewards Club Member today!

*Good taste
has its
benefits!*

MADE IN HOUSE SWEETS

FLOURLESS CHOCOLATE TORTE (GF)

With raspberry & chocolate drizzle. 7.25

CRÈME BRÛLÉE (GF)

Vanilla bean custard topped with caramelized sugar. 7.25

TIRAMISU CHEESECAKE **NEW!**

Brown sugar espresso cheesecake with layers of lady fingers. 8.25

CINNAMON RAISIN BREAD PUDDING

Finished with bourbon sauce. 7.25

SIDES

FRENCH FRIES 4

MASHED POTATOES
& ROSEMARY GRAVY 4.5

(GF) SEASONAL VEGETABLES 5

(GF) GRILLED ASPARAGUS 5.5

(GF) BRUSSELS SPROUTS 5.5

(GF) STEAMED BROCCOLI 5.5

(GF) ARTICHOKE RISOTTO 5.5

(GF) VEGETABLE RISOTTO 6.5

FOUNTAIN DRINKS

COCO COLA • DIET COKE

DR PEPPER • DIET DP

SPRITE • ROOTBEER

LEMONADE

BREWED

UNSWEET ICED TEA

SWEET TEA

COFFEE

DECAF COFFEE

Sunday Brunch

11 AM TO 3 PM

OMELETTES

SERVED WITH BRUNCH POTATOES, FRESH FRUIT
& PASTRY OR TOAST.

DENVER OMELETTE

Ham, bell pepper, red onion & American
cheese. 10.5

VEGGIE OMELETTE

Mushrooms, spinach, artichokes, asparagus
& mozzarella cheese. 10.25

LIGHTER SIDE OMELETTE

Egg whites, sautéed spinach, red bell pepper &
onion with oven roasted turkey breast
& American cheese. 10.5

SPECIALTIES

SERVED WITH BRUNCH POTATOES, FRESH FRUIT
& PASTRY OR TOAST.

SALMON CAKES

Two fried eggs atop fresh salmon cakes
& creamy Hollandaise. 13.25

ROMA EGGS FLORENTINE

Fresh sliced tomatoes topped with creamy
organic spinach & artichoke, two poached
eggs, crispy prosciutto & Hollandaise. 11.75

TRADITIONAL

SERVED WITH FRESH FRUIT & PASTRY OR TOAST.

SAGE CHICKEN FRIED CHICKEN

Breaded & fried to order atop mashed potatoes finished
with creamy hollandaise & a fried egg. 13.25

BACON & EGGS

Two eggs your way with three strips of crisp bacon &
brunch potatoes. 10.25

CLASSIC EGGS BENEDICT

Two poached eggs & Canadian bacon atop toasted
English muffins with creamy Hollandaise
& brunch potatoes. 11.5

STEAK & EGGS

12 oz. USDA Choice strip steak with two eggs your way
& brunch potatoes. 28.5

SWEETNESS

BRIOCHE FRENCH TOAST

Sprinkled with powdered sugar. Served with
fresh fruit & crisp bacon. 11.25

BRUNCH HAPPINESS

BLOODY MARY 5.5 • CHAMPAGNE 3.5 • MIMOSA 4.5

We are sensitive to the dietary needs & concerns of our consumer and go to extreme measures to ensure no cross-contamination of ingredients; however we are not a gluten free facility.

*These items contain raw or uncooked products. We are required to advise you that consuming under cooked meats, poultry, seafood and shellfish may increase your risk of food borne illness, especially if you have certain medical conditions.