

Treviso

Dinner

Appetizers

Soup of the Day

House made Chef's daily preparation.....7

Treviso Salad

Baby Greens, hand shaved Parmesan, Tomatoes and Balsamic Vinaigrette.....7

Caesar Salad

House made Dressing, Grana Padano and Ciabatta Croutons.....7

Small Plates

Steak Salad

Sliced grilled sirloin served on a Treviso salad with balsamic dressing....12

Traditional Bruschetta

Grilled country bread with three toppings: Black bean salad, Hummus and Tomato basil salsa.....11

Grilled Diver Scallops

Smoked butter poached oyster mushroom, Sherried tomato hash & vanilla bean beurre blanc.....16

Classic Antipasto

Marinated and grilled vegetables with Italian meats and cheeses.....12

Grilled Salmon Salad

Grilled Atlantic salmon filet served on top of a Treviso salad with balsamic dressing...12

Blue Fin Crab Cake "BLT"

Mixed baby greens, vine ripened tomato and Applewood bacon remoulade.....13

Entrees

Grilled Hangar Steak

8 oz. Marinated char grilled choice steak with garlic parsley butter....24

Chicken Breast Saltimbocca

Boneless skinless breast of chicken with Proscuitto di Parma, crispy sage & lemon pan sauce...19

Mediterranean Salmon

Grilled filet of salmon with artichoke, olive and caper tapanade.....23

Florida Red Snapper Dijonaise

Fresh Gulf of Mexico snapper fillet, pan seared, glazed with sauce dijonaise and grilled shrimp....25

Pan Seared Veal Rib Eye Chop

14 oz. chop served with a port wine garlic sauce...28

Roast Chicken

Semi boneless 1/2 Belle and Evans roast chicken with pan sage sauce...18

All entrees are served with vegetable medley & Mashed potatoes