

briscola

• MENU •

Appetizers

#1+ Ahi Tuna Tartare, Avocado, Radish, Soy Ponzu Dressing	17
Seasonal Mixed Greens, Honey Citrus Vinaigrette, Shaved Radish, Hydres Herbs	10
Iceberg Salad, Point Reyes Blue Cheese, Smoked Bacon, Tomatoes	12
Caesar, Anchovy, Focaccia Crouton, Parmesan	12
Selection of Cured Meats, Cowgirl Creamery Cheeses, Olives, Pickled Shallots	16

Hot

Herb Crusted Fried Chicken Thigh, Tabasco Honey Dipping Sauce	14
Fried Calamari, Smoked Tomato Sauce, Pepperoncini	14
Pacific Salmon Fish Cake, Saffron Aioli	14
French Onion Soup, Gruyere Cheese, Focaccia	12

From the Grill

Petit Filet Mignon	30
Ribeye 20oz USDA PRIME CAB	55
New York Strip 10oz USDA PRIME CAB	38
House Blend 12oz Burger, White Cheddar, Smoked Bacon, Onion Jam, Hand Cut Fries	17

Pasta, Poultry, Fish

Chefs Pasta of the Day	22
Scampi Linguini, Garlic, White Wine, Basil, Red Pepper	24
Spaghetti Carbonara, Smoked Bacon, Egg Yolk, Parmesan	18
Pacific Salmon, Braised Fennel, Mushrooms, Mustard Butter	32
Mary's Chicken Breast, Baby Carrots, Shallots, Smoked Bacon	31

Sides

8

Creamed Spinach, Garlic Breadcrumbs • Yukon Gold Potato Puree • Seasonal Mushrooms Hand Cut Fries, Chipotle Aioli
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An 18% gratuity will be added to parties of 6 or more regardless of method of payment.
Split plate charge \$3.00

Sunday & Monday Dark
Tuesday-Thursday 5pm-9pm
Friday-Saturday 5pm-10pm

Grand Sierra Resort
2500 East Second Street, Reno, NV 89595
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