

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

P.E.I mussels with white wine, shallots, garlic, butter & herbs	14.75
Crab and lobster cake with frisee, pea shoots, pickled red onion, shaved radish, citrus & sauce gribiche	15.75
Korean beef lettuce wraps with strawberry, cucumber & mint	13.75
Crispy Jidori chicken wings with togarashi spice, buttermilk dressing & green apple-celery slaw	12.75
Crispy calamari with sweet chili and honey mustard glaze & arugula	13.75
Artisan cheese plate with fresh fruit, fig jam & candied walnuts	16.75
Bacon wrapped shrimp with jalapeno cream, avocado & corn	15.75
Ahi tuna tartare with sesame, cucumber, mango, yuzu-togarashi aioli, wasabi cream, pickled ginger & taro root chips	16.75
Meatballs with san marzano tomato sauce, rosemary yogurt & naan	13.75
Grilled jumbo shrimp cocktail with horseradish cocktail sauce	16.75

SALADS AND SOUP *get your greens*

Beet salad with Humbolt fog goat cheese, arugula, frisee, pecans, shaved fennel & blood orange vinaigrette	14.75
Baby romaine and kale caesar with shaved parmesan, brioche croutons, cherry tomatoes, pine nuts, pickled red onion & white anchovy	13.75
Wedge salad with baby iceberg, shaved red onion, crispy bacon, baby heirloom tomatoes & buttermilk gorgonzola dressing	13.75
Citrus salad with organic mixed greens, crumbled feta, cherry tomatoes, almonds, avocado & blood orange vinaigrette	12.75
Bowl of lobster & shrimp bisque	10.75

CHEF'S CHOICE *seasonal specialties created by Chef Harry*

Scottish salmon with roasted fingerling potatoes, crispy brussel sprouts, baby carrots & whole grain mustard sauce	29.75
Seared Ahi tuna with togarashi-sesame crust, coconut rice, broccolini, mango and jicama salsa & wasabi cream	34.75
Oven roasted rainbow trout with heirloom cauliflower, fingerling potatoes & brown butter caper emulsion	29.75
Seared diver scallops with braised collard greens, butternut squash puree, roasted butternut squash, wild mushrooms & brown butter sauce	33.75
8oz grilled flat iron steak with caramelized cipollini onions, baby carrots, grilled asparagus, fingerling potatoes & herb chimichurri	29.75
Prime 6oz filet mignon with crispy bacon and gorgonzola stuffed portabello mushroom, sauteed spinach & pink peppercorn sauce	39.75

SBICCA CLASSICS *our mainstays you know and love*

Buttermilk fried Jidori chicken with mashed potatoes, sauteed swiss chard, yellow corn & sage-cream demi	27.75
Roasted pork prime rib with yams, green beans & demi	33.75
Burgundy braised beef short ribs with mashed potatoes, baby carrots, broccolini, crumbled blue cheese, demi & horseradish sauce	29.75
Pasta Bolognese with rigatoni, wild mushrooms & aged parmesan	24.75
8 oz sbicca bistro beef burger served with white cheddar, balsamic onions, bibb lettuce & tomato	15.75

EXTRAS

(May not substitute for entree sides)

ROASTED HEIRLOOM CAULIFLOWER WITH BROWN BUTTER CAPER SAUCE
9.75

MACARONI GRATIN WITH AGED CHEDDAR, PARMIGIANNI REGIANNI & BREAD CRUMBS
12.75

ROASTED SHISHITO PEPPERS WITH OLIVE OIL & SEA SALT
8.75

ROASTED ASPARAGUS WITH CHARRED YELLOW CORN, PIQUILLO PEPPERS, FETA & CHILI-LIME BUTTER
10.75

CRISPY BRUSSEL SPROUTS WITH PANCETTA, AGED PARMESAN & SHERRY VINEGAR GLAZE
9.75

5 HERB TRUFFLE FRIES
9.75

SWEET POTATO FRIES WITH GORGONZOLA CRUMBLES & MALT VINEGAR AIOLI
8.75

Water available on request

750ml Bottles of

Spring & Sparkling Water \$6

Join us for ...

*Lunch 11:30-3 Monday-Friday
Brunch 10-3 Saturday & Sunday*