

## STARTERS

<b>MINESTRONE</b> Pesto, fresh vegetables with pasta	<b>10</b>
<b>CREAMY SHRIMP CHOWDER</b> Roasted pepper, ground sausage, tender shrimp, saffron chili oil	<b>12</b>
<b>CAESAR SALAD</b> Romaine, focaccia croutons, classic dressing, parmesan crisp	<b>12</b>
<b>THE WEDGE</b> Iceberg wedge, gorgonzola blue cheese dressing, heirloom tomato, shaved onion, smoked bacon	<b>12</b>
<b>BEET SALAD</b> Roasted beets, marinated mushroom, creamy mozzarella, arugula	<b>12</b>
<b>CHOPPED SALAD</b> Romaine, iceberg, roasted corn, red peppers, shaved onion, cucumbers, tomatoes, eggs, basil-ranch dressing	<b>13</b>

<b>FRIED CALAMARI</b> Lemon, basil, sweet peppers, parmesan	<b>12</b>
<b>TOMATO BRUSCHETTA</b> Fresh mozzarella, tomato, basil, prosciutto balsamic vinegar	<b>12</b>
<b>SPICY MUSSELS</b> Tomato, fennel, white wine, red pepper flakes, garlic, butter, grilled baguette	<b>14</b>
<b>CARPACCIO</b> Beef tenderloin, black truffle aioli, confit tomato, crispy parmesan	<b>18</b>
<b>CAPRICCIO CHEESE BOARD FOR TWO</b> Pistachio butter, assorted breads, grana padano, drunken goat, gorgonzola, goat cheese	<b>24</b>

## PASTA

<b>FETTUCINI ARAGOSTA</b> Split lobster tail, cherry tomatoes, crispy shallots, creamy lobster sauce grated parmesan	<b>34</b>
<b>PAPPARDELLE BOLOGNESE</b> Traditional meat ragu, poached egg, grated parmesan	<b>24</b>
<b>CACIO E PEPE CON POLLO</b> Capellini pasta, roasted chicken, fresh cracked black pepper, grated parmesan	<b>23</b>
<b>PENNE VERDURA</b> Charred tomato purée, squash, zucchini, roasted peppers, asparagus coins	<b>22</b>
gluten free pasta available upon request	

## PIZZA

<b>MARGHERITA</b> Garlic oil, roma tomatoes, mozzarella, torn basil	<b>14</b>
<b>C/B/R</b> Grilled chicken breast, smoked bacon, creamy ranch, mozzarella	<b>15</b>
<b>JACK DANIEL'S BBQ</b> Grilled chicken, mozzarella, red peppers, red onion, Jack Daniel's BBQ sauce	<b>15</b>
<b>PULLED SHORT RIB PIZZA</b> Braised beef jus, caramelized onion, mozzarella	<b>15</b>

# CAPRICCIO GRILL

## SPECIALTIES

### PEABODY SIGNATURE FILET 42

6 oz. grilled filet, short rib in Phyllo, puréed potato, roasted tomato, broccoli rabe, Barolo wine sauce

### JACK'S STEAK 48

14oz pan seared rib eye, Jack Daniel's cream sauce, roasted mushrooms

### VEAL CHOP MARSALA 46

Bone in chop, creamy risotto, mushroom ragout, asparagus tips, Marsala reduction

### SCALLOPS AND APPLES 32

Seared scallops, apple cider farro, apple butter, sautéed greens, brown butter walnut crumble, cream

### SALMON WITH FENNEL AND TOMATO 30

Seared salmon, puréed and braised fennel, roasted tomato, tomato butter sauce

### THE PEABODY'S FAMOUS CHICKEN POT PIE 18.69

The Peabody Memphis' famous traditional pot pie with chicken, carrots, peas, pearl onion, and a flaky pastry crust

## A LA CARTE

### PETITE FILET MIGNON 6 OZ. 37

### NEW YORK STRIP 12 OZ. 44

### RIBEYE 14 OZ. 45

### ROASTED BONE-IN CHICKEN BREAST 28

### SEAFOOD FEATURE MKT

Add your choice of sautéed shrimp +16

Add 6oz. butter poached lobster tail +28

## ADDITIONS

### SIDES AND SAUCES

### SAUTÉED ASPARAGUS 9

Creamy yolk, grated parmesan, truffle oil

### WHIPPED POTATOES 9

Grated parmesan, sliced chives, olive oil

### CONFIT MUSHROOMS 9

Whole buttons, rosemary, garlic butter, white wine

### CREAMY POLENTA 9

Yellow cornmeal, roasted garlic, shallots, oregano, parmesan

### BAKED POTATO 9

Maitre d' butter, sour cream, cheddar, sea salt

### GLAZED PARSNIPS 9

Oven roasted, sweet glaze, pancetta

### BAROLO WINE SAUCE 2.5

### HOLLANDAISE 2.5

### BÉARNAISE 2.5

Gluten-free bread available upon request. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food-borne illnesses. The Peabody is proudly straw-free in order to reduce plastic pollution. A 100% compostable straw available upon request.

Parties of eight or more will have a 20% service charge.