

GLUTEN
FRIENDLY

Asiago's

TUSCAN ITALIAN

Appetizers

French Onion Soup - 11

House made sweet beef broth, onions, thyme, torched provolone cheese.

Asiago Cheese Dip - 18

A delicious blend of sun-dried tomatoes, roasted red peppers and Asiago cheese all blended and baked to a golden brown. Served with fresh celery and carrot sticks.

Baked Crab Dip - 20

Our blend of jumbo lump crab meat, cheese and spices all baked to a golden brown. Served with fresh celery and carrot sticks.

Salads

Greek Salad - 13

Mixed field greens, tomatoes, cucumber, purple onion, black olives, feta cheese all tossed in our Greek dressing.

Asiago Salad - 13

Mixed field greens, purple onion, chopped walnuts and Asiago cheese tossed in our homemade balsamic dressing.

House Caesar Salad - 11

Chopped Romaine, shaved Asiago cheese and bacon tossed in Caesar dressing.

House Salad - 11

Mixed greens, diced tomato, purple onion, black olive, Pepperoncini and Asiago cheese tossed in our Italian dressing.

Entrée Salads

Greek Grilled Chicken Salad - 21

Mixed field greens, tomatoes, cucumber, purple onion, black olives, feta cheese all tossed in Italian dressing topped with grilled chicken.

Grilled Chicken Caesar Salad - 21

Chilled Romaine heart, Asiago cheese and crispy bacon lightly drizzled with our egg Caesar dressing with grilled chicken.

Pistachio Glazed Salmon Salad - 24

Mixed greens topped with a pistachio glazed salmon, feta cheese, Mandarin oranges, dried cranberries, purple onions and homemade balsamic dressing.

Goat Cheese and Pear Salad - 22

A fresh mix of field greens, grilled chicken, Bosc pear, Gala apple, dried cranberries, creamy goat cheese, walnuts, and mandarin oranges, tossed in a delicate champagne vinaigrette.

Beet Salad - 16

Lemon dressed arugula, roasted red beet, goat cheese, mandarin oranges, pistachio and pomegranate glaze.

Entrées

Grilled Chicken Parmesan - 26

Grilled chicken breast, with melted provolone cheese and topped with our homemade marinara sauce. Served with red skin potatoes and vegetable of the day.

Sausage Parmesan - 24

Spicy Italian sausage baked in our homemade marinara sauce and topped with sautéed onions, peppers and an Italian cheese blend. Served with red skin potatoes and vegetable of the day.

Tuscan Chicken - 27

Tender chicken breasts sautéed in lemon garlic sauce, sun-dried tomatoes, capers and topped with feta and Italian cheese. Served with red skin potatoes and vegetable of the day.

Rosemary Sirloin - 34

A 10oz grilled sirloin topped with a rosemary and mushroom butter. Served with red skin potatoes and vegetable of the day.

Caribbean Jerk Salmon - 32

Grilled salmon topped with Caribbean jerk seasoning served with roasted red potatoes and vegetable of the day.

Pistachio Glazed Salmon - 32

Norwegian salmon topped with a sweet pistachio glaze. Served with red skin potatoes and vegetable of the day.

Chef's Choice Fresh Seafood Of The Day - Market Price

Chef's Choice Handcut Filet Of The Day - Market Price

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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