

∞ DINNER ∞

AT PICACHO HILLS

∞ SALADS ∞

Caesar Salad 8

Fresh Romaine tossed in house-made Caesar Dressing
and topped with Parmesan & house-made Croutons

Add Grilled Lime Shrimp 6 | Grilled Chicken 4 | Side Caesar 5

Wedge 7

Fresh Iceberg wedge topped with Bleu Cheese crumbles, Bacon,
Green Onions & Ranch Dressing

Mediterranean Grilled Romaine 13

Grilled Romaine, grilled Chicken, roasted Heirloom Cherry Tomatoes,
sliced Banana Peppers, whipped Feta, Kalamata Olive Oil &
house-made Greek Dressing

Burrata & Roasted Tomato 9

Roasted Heirloom Tomato, Burrata Cheese with infused Garlic Olive Oil,
Kalamata Olives and house-made Crostinis

∞ ENTRÉES ∞

Grilled Trout 22

Grilled Trout served with roasted Root Vegetables &
Seasonal Vegetable

Tuscan Chicken Pasta 17

Penne Pasta tossed with our house-made Marinara & Cream and
topped with Sundried Tomatoes & Grilled Chicken

Drunken Mussels & Clams 25

Green Razor & Little Neck Clams in Garlic & White Wine Broth on
a bed of Vermicelli; served with Garlic Bread

Bison Tenderloin 28

8-oz Bison Tenderloin topped with a Blueberry Balsamic reduction
and served with Parsnip Purée

DINNER AT PICACHO HILLS

❧ SIMPLE PROTEIN ❧ MENU

Choose your meat, sauce, starch & vegetable; includes side salad

T-Bone 36

18-oz T-bone, blackened or grilled

Chicken Breast 19

8-oz Airline Chicken Breast roasted with Herb Butter and White Wine

Halibut 26

Grilled or pan-fried

Sauce

Green Peppercorn
Beurre Blanc
White Wine Butter

Starch

Baked Potato
Garlic Mashers
Jasmine Rice
Fries

Vegetable

Seasonal
Vegetable

*Ask your server about
today's selection*

❧ DESSERTS ❧

Vanilla Bean Creme Brûlée 6

Madagascar Vanilla Creme Brûlée with
caramelized Vanilla Sugar & Fresh Berries

Blueberry Pie 5

Fresh Blueberries baked in the flakiest of Crusts

Add Vanilla Ice Cream 2

New York Style Cheesecake 7

Classic creamy New York style Cheesecake nestled
in a golden-brown Butter Graham Crust

