

# BIMINI

STEAKHOUSE

*Savor hardwood-grilled Steaks, Chops and Seafood in an unparalleled atmosphere that is Bimini! Intimate, yet open spaces provide spectacular views of the pools and gardens. Rich woods, marble tables and a lush tropical setting evoke feelings of faraway destinations. Over 1,000 wines from our expansive cellar pair up with an innovative menu.*

# EDGE

*The freshest vibe is at northern Nevada's premier high-energy destination. A nightlife experience where hot sounds, cool libations and unparalleled service collide. Surrounded by sensual images and exquisite décor, let this world-class hotspot take you to the EDGE.*

# SPA TOSCANA

*Our luxurious spa and salon will pamper you with separate relaxation and rejuvenation spaces for women and men to ensure comfort and privacy; soothing massage and body treatments; and a full-service salon. The spa features 24 treatment rooms, hot and cold plunges, and northern Nevada's only Caldarium featuring an indoor pool, sun deck and Secret Garden.*



*Savor Chinese delicacies of Asia under the guidance of Master Asian Chef Benny Tsang. A world of unique as well as familiar dishes will entice you into this beautiful sanctuary of Far East cuisine! Peking Duck, live seafood from our aquatic tanks, Noodle dishes, an array of appetizing platters and exotic teas make our menu a grand dining must.*

# COCKTAILS

## Biscotti's Signature Drinks

### **OUR PEAR-FECT MARTINI**

*We muddle fresh pears with Rock Candy Syrup and Fresh Lime Juice and add Absolut Pear Vodka for a Pear-fect Martini*

**11**

### **RAZZ-TINI**

*Raspberries muddled with Fresh Lime Juice then add Stoli Razberi Vodka and Rock Candy Syrup*

**11**

### **BLUE BERRYMORE**

*Blueberries muddled with Fresh Lemon Juice then add Stoli Blueberi Vodka and Rock Candy Syrup*

**11**

### **TANGERINE MOJITO**

*Tangerines muddled with Fresh Mint, Lime Juice and Rock Candy Syrup. Then we add Bacardi Light Rum and shake it all up for a refreshing cocktail*

**11**

### **SUCKER PUNCH**

*Strawberries, Raspberries and Blueberries muddled with Stoli Blueberi Vodka and Bacardi Rum. This one hits you when you're not looking!*

**11**

### **APPLE CRISP**

*We muddle fresh apples with Rock Candy Syrup and Fresh Lemon Juice and add Three Olives, Apple Vodka and Tuaca*

**11**

### **STRAWBERRY LEMONADE**

*Fresh Strawberries combined with Fresh Lemon Juice, Stoli Strasberi Vodka, Ketel One Citroen and Rock Candy Syrup*

**11**

## Biscotti's Martinis

### **THE CLASSIC MARTINI**

*Choose from Tanqueray 10 Gin or Grey Goose Vodka, Dry Vermouth and garnish with an Olive*

**12**

### **SCOOBY SNACK MARTINI**

*Ranks Raggy! A smooth blend of Midori Melon Liqueur, Malibu Rum and Pineapple Juice*

**11**

### **WHITE CHOCOLATE MARTINI**

*A blend of Stoli Vanil Vodka and White Crème De Cocoa served in a White Chocolate rimmed glass*

**11**

### **CITROEN LEMON DROP**

*Ketel One Citroen Vodka, Cointreau, Fresh Lemon Juice with a splash of Sweet and Sour served with a Sugared Rim*

**11**

### **OATMEAL COOKIE**

*A blend of Baileys, Jagermeister, Goldschlager and Butterscotch Schnapps*

**11**

### **PAMAPOLITAN**

*A refreshing new twist to the Cosmopolitan. We combine PAMA Pomegranate Liqueur, Lime Juice and Cranberry Juice*

**12**

*Biscotti's is committed to using the freshest ingredients and only premium spirits for our specialty cocktails*

# BISCOTTI SPECIALTIES

## **TOP SHELF MARGARITA**

*Sauza Hornitos Tequila, Cointreau,  
Sweet and Sour with a float  
of Grand Marnier*  
**10.50**

## **DAIQUIRI**

*Fresh Strawberries,  
Bacardi Rum, Sweet and  
Sour blended to perfection*  
**9.50**

## **MUDSLIDE**

*Kahlua, Baileys and Stoli Vanil  
with Cream blended and topped  
with Whipped Cream and  
Chocolate Shavings*  
**10.50**

## **MAI TAI**

*Meyers Rum, Bacardi Rum, Orange  
Curacao, Orgeat Syrup, Pineapple,  
Orange and Grenadine*  
**10**

## **CHOCOLATE BANANA**

*Made with fresh Bananas, Chocolate Syrup, Dark Crème de Cacao,  
Crème de Banana and Cream topped with Whipped Cream*  
**9**

## Coffee Drinks

### **THE PERFECT COFFEE**

*Amaretto Di Sarrono, Grand Marnier  
and Coffee topped with Whipped Cream  
and Chocolate Shavings*  
**9.50**

### **BAILEYS COFFEE**

*An old favorite Baileys and Coffee  
with Baileys Liqueur topped with  
Whipped Cream*  
**9**

### **PEPPERMINT COFFEE**

*Starbucks Crème Liqueur, Peppermint  
Schnapps, Coffee and Whipped Cream*  
**9**

### **WHITE CHOCOLATTE**

*Kahlua, Godiva White Chocolate  
Liqueur, Dark Crème de Cacao,  
Coffee and Whipped Cream*  
**9**

## Biscotti Beers

### **DOMESTIC 5.50**

*Budweiser, Bud Light, Coors,  
Coors Light, Michelob, Michelob Ultra,  
MGD, Miller Lite, O'Doul's Non-Alcoholic*

### **IMPORTS 6**

*Sierra Nevada, Samuel Adams,  
Corona, Becks Light, Becks Dark,  
Guinness,  
St. Paulie Girl Non-Alcoholic*

## On Tap 6.25

### **HEINEKEN**

*Heineken is a pale lager and is  
made of purified water, malted barley,  
hops and yeast*

### **FAT TIRE**

*Handcrafted in Colorado, this delicious  
beer balances toasty malt flavor with a  
robust, crisp and hoppy finish*

### **BLUE MOON**

*Brewed with white wheat and oats,  
Blue Moon features a crisp wheat finish  
and the perfect combination of  
orange peel and coriander*

### **NEWCASTLE BROWN ALE**

*Newcastle Brown Ale is full bodied  
and extremely drinkable*

### **FAT TIRE SEASONAL ALE**

*Fat Tire Seasonal Ale provides  
a special brew for each season:  
Springboard in the Spring,  
Skinny Dip in the Summer/Fall  
and 2 Below in the Winter*

### **STELLA ARTOIS**

*This golden Belgian brew is a  
signature blend of premium malt and  
hops. Quite malty on the mid-palate  
with a hint of citric fruitiness*

# WHITE WINES

## CHARDONNAY

		<u>Glass</u>	<u>Bottle</u>	<u>Half Bottle</u>
261	<i>Kenwood Yulupa, California, 2008</i>	8	30	
288/286	<i>Sonoma Cutrer, Russian River Ranches, 2007</i>	11	41	22
208	<i>Acacia, Carneros, 2007</i>		51	
245	<i>Ferrari Carano, Sonoma, 2006</i>		58	
242	<i>Frank Family, Napa, 2007</i>		66	
284/318	<i>Rombauer, Carneros, 2008</i>	17	66	33
224	<i>Cakebread, Napa, 2007</i>		82	
240	<i>Far Niente, Napa, 2007</i>		122	
349	<i>Chassagne Montrachet, Joseph Drouhin, Marquis de LaGuiche, Beaune, 2005</i>		139	

## OTHER WHITES

189	<i>Pinot Grigio-Beringer, California, 2008</i>	7.50	26	
072	<i>White Zinfandel-Beringer, California, 2008</i>	7.50	26	
111	<i>Gewürztraminer-Valckenberg, Qba, Pfalz, 2007</i>	8	28	
168	<i>Sauvignon Blanc-Geyser Peak, Sonoma, 2008</i>	8	29	
120	<i>Chenin Blanc-Pine Ridge Viognier Blend, Napa, 2008</i>	8	30	
087	<i>Riesling-Chateau Ste. Michelle, Washington, 2008</i>	8	30	
167	<i>Fume Blanc-Ferrari Carano, Sonoma, 2008</i>		34	
195	<i>Sauvignon Blanc-Kim Crawford, Marlborough, N.Z., 2008</i>		42	
402	<i>White Blend Conundrum (by Caymus), CA, 2007</i>		50	
159	<i>Sauvignon Blanc-Duckhorn, Napa, 2006</i>		53	
366/376	<i>Pinot Grigio-Santa Margherita, Italy, 2008</i>		53	27
155	<i>Sauvignon Blanc-Cakebread, Napa, 2006</i>		55	
083	<i>Riesling-Bernkasteler Doctor Spatlese, Dr. Thanisch, Mosel, 2006</i>		129	

## CHAMPAGNE AND SPARKLING WINE

025	<i>Martini &amp; Rossi Asti, Piedmonte, N/V</i>		34	
014	<i>Chandon Brut, Napa, N/V</i>	10	38	
010	<i>Gloria Ferrer Brut, Sonoma, N/V</i>		39	
028	<i>Mumm Cuvee Brut Rose, Napa, N/V</i>		45	
021	<i>"J" Cuvee "20," Russian River, N/V</i>		60	
038/039	<i>Schramsberg Blanc de Blanc, California, 2004/05</i>		70	35
026	<i>"White Star" Moet et Chandon, Epernay, N/V</i>		91	
022	<i>Louis Roederer Brut, Reims, N/V</i>		117	
059	<i>Dom Perignon, Moet Epernay, 2000</i>		425	

# RED WINES

## MERLOT

		<u>Glass</u>	<u>Bottle</u>	<u>Half Bottle</u>
628	<i>Kenwood Yalupa, California, 2006</i>	8	32	
638	<i>Raymond Reserve, Napa, 2005</i>	11	42	
613	<i>Clos du Bois, Sonoma, 2005</i>		45	
632	<i>Markham, Napa, 2005</i>		49	
648	<i>Sterling, Napa, 2005</i>		54	
620	<i>Ferrari Carano, Sonoma, 2006</i>		58	
663/595	<i>Duckhorn, Napa, 2006</i>		72	61
601	<i>Pride Mountain Vineyard, Napa, 2006</i>		129	

## CABERNET SAUVIGNON

876	<i>Kenwood Yulupa, California, 2006</i>	8	32	
1231	<i>J. Lohr Seven Oaks, Paso Robles, 2007</i>	9.50	36	
1088	<i>Justin, Paso Robles, 2006</i>		48	
1235	<i>Artesa, Napa/Sonoma, 2005</i>	12.75	50	
850	<i>St. Supery, Napa, 2004</i>	15.50	59	
1007	<i>Whitehall Lane, Napa, 2006</i>		72	
866	<i>Joseph Phelps, Napa, 2005</i>		115	
771/793	<i>Duckhorn, Napa, 2005</i>		149	77

## PINOT NOIR

422	<i>Acacia, Carneros, 2007</i>		45	
478/461	<i>Steele, Carneros, 2006</i>		45	25
415	<i>Byron, Santa Maria, 2008</i>	12.75	49	
417	<i>King Estate Signature, Oregon, 2007</i>		60	
453	<i>Saintsbury, Carneros, 2006</i>		60	
419	<i>Sonoma Cutrer, Sonoma Coast, 2005</i>		79	

## OTHER REDS

554	<i>Rosemount Shiraz, Australia, 2007</i>		29	
551	<i>Layer Cake, Shiraz, Barossa Valley, 2008</i>	9	42	
710/707	<i>Zinfandel-Renwood, Old Vines, Amador, 05</i>	11.50	44	23
1736	<i>Chianti Classico-Banfi, Tuscany, 2004</i>		49	
1801/1808	<i>Ruffino Chianti Reserva Ducale, 2005</i>		55	32
749	<i>Zinfandel-Scott Harvey</i>			
	<i>Old Vines Reserve Selection, Amador, 2005</i>		57	
742	<i>Zinfandel-Frank Family, Napa, 2006</i>		64	
556	<i>Petite Sirah-Stags' Leap, Napa, 2006</i>		75	
1450/1406	<i>Paraduxx *(by Duckhorn), Napa, 2006</i>		118	58

# FIRST THINGS FIRST

## **SPINACH, ARTICHOKE AND CHEESE DIP 11**

*A concoction of Baby Artichokes, leafy Spinach and three Cheeses served piping hot with freshly made Tortilla Chips*

## **CROSTINI TRIO – SLICED BAGUETTES 10.50**

*Toasted and Garlic Rubbed, Topped with Tomato and Basil, Cannellini Beans with Escarole and a Portabella Mushroom Tapenade*

## **BAHAMA MAMA HOT WINGS 10.50**

*Crisp fried Jumbo Chicken Wings tossed with Chiles, Tamarind and Molasses, served with Jamaican Salsa and Apricot-Guava Dipping Sauces*

## **AVOCADO EGG ROLLS 12**

*Freshly chopped California Avocados tossed with Red Onion, Cilantro and Sun dried Tomatoes, wrapped in a crispy Asian wrapper and served with Ginger-Cilantro dipping sauce*

## **ASIAN LETTUCE WRAPS 11.50**

*Spiced Chicken with Scallions, Water Chestnuts, Mushrooms and Rice Sticks served in Lettuce cups with Asian dipping sauces*

## **LOCO COCO SHRIMP SKEWERS 12**

*Coconut crusted Fried Shrimp presented on Hawaiian Slaw with our Maui Pineapple and Passion Fruit dipping sauces*

## **BISCOTTI'S SLIDERS 10**

*A trio of USDA CHOICE Beef mini burgers with Tobacco Onions, Sonoma Jack, Cheddar and Smoked Mozzarella*

## **SMOKIN' SEAFOOD QUESADILLA 10.50**

*Bay Shrimp, Chipotle Salmon, grilled Onions, Mushrooms, Jack Cheese, Avocado, Sour Cream and Salsa Duo*

## **BISCOTTI'S SAMPLER 20**

*Bahama Mama Hot Wings, Spinach Artichoke Dip, Loco Coco Shrimp Skewers, Avocado Egg Roll and Smokin' Seafood Quesadilla served with garnishes and sauces*



Denotes Spicy



Cooked in peanut oil

# SOUPS AND SALADS

## **GRILLED FIVE ONION SOUP 6**

*Charred over fiery coals then baked in a crock with Crostini and sealed with bubbling hot Mozzarella and Parmesan Cheeses*

## **SANTA FE TORTILLA SOUP 6**

*Chunks of Chipotle grilled Chicken with Fresh Corn, Potatoes, Chiles, Cilantro, Queso Fresco, Tortilla strips and finished with fresh Lime squeeze*

## **SOUP FROM THE CHEF'S WHIMSY Cup 4.50 Bowl 5.50**

*Today's colorful and tasty concoction as recited by your server*

## **SOUP AND SALAD 10**

*A plentiful cup of Chef's Whimsy Soup with a small Biscotti's Salad or small Classic Caesar Salad and our Housemade Baguettes and Parmesan Butter*

## **CHINESE CHICKEN SALAD 13**

*Teriyaki grilled Chicken Breast tossed with Asian Greens, Julienne Carrots, Radish Sprouts, Green and Red Peppers and Sesame Ginger Vinaigrette, served on Asian Noodles, finished with fried Wontons, Peanuts and Hoisin*

## **MEDITERRANEAN COBB 13.50**

*Mesculin Greens, Arugula and Romaine leaves tossed with Prosciutto, Provolone, Pancetta, Roquefort, Kalamata Olives, Roma Tomatoes and roasted Garlic Chicken, finished with creamy Balsamic Vinaigrette*



## **ASIAN JUNGLE SALAD 14**

*Fire charred Steak tossed with Mango, Papaya, Avocado, Tomatoes, Jicama and Lo Mein with a Thai Basil-Mint Dressing*

## **BISCOTTI'S SALAD 9 half 5.50**

*Wedge of chilled Iceberg Lettuce topped with Blue Cheese, Thousand Island or Ranch, topped with Smoked Bacon, Eggs and Tomatoes*

## **WALNUT CREEK SALAD 13.50**

*Freshly sliced Pear, Roquefort Blue Cheese, Sugared Walnuts, grilled Breast of Chicken, Mandarin segments and Mesculin Greens tossed with a Pear-Cilantro Vinaigrette*

## **ROTISSERIE CHICKEN SALAD 14**

*Chilled roasted, shredded Chicken tossed with Green Apples, Raspberries, Candied Cashews, Sonoma Goat Cheese and Baby Spinach with Raspberry Vinaigrette*

## **WOWIE MAUI SHRIMP SALAD 16**

*Coconut crusted fried Shrimp served with Pineapple, Mango, Lemongrass, Scallions, Macadamia Nuts, Pickled Ginger and Asian Greens with Maui Onion Dressing*

## **BISCOTTI'S CLASSIC CAESAR SALAD 12**

*Hand torn leaves of fresh Romaine, Roasted Garlic Caesar Dressing, Croutons, fresh Shredded Parmesan Cheese, Roma Tomatoes and Parmesan Ciabatta Crostini*

## **WITH WOOD GRILLED CHICKEN 14**

## **WITH WOOD GRILLED SHRIMP 16**

## **WITH WOOD GRILLED HANGER STEAK 17**

# FLATBREAD PIZZAS AND PASTAS

*All pizzas are ample for two, made with the freshest ingredients and baked in our wood fired oven*

## **MARGHERITA CLASSIC 12**

*Roma Tomatoes, fresh Basil and Oregano, roasted Garlic, Mozzarella, Parmesan and roasted Tomato Sauce*

## **HOLLYWOOD PIZZA 13**

*Smoked Chicken, Caramelized Onions, Roasted Peppers, Shiitake Mushrooms, Basil Pesto, Sun dried Tomatoes and Mozzarella*

## **MSP PIZZA 13**

*Sliced Mushrooms, Italian Sausage, sliced Pepperoni, Mozzarella, Parmesan and roasted Tomato Sauce*

## **THAI STEAK PIZZA 14**

*Marinated fire charred Steak, fresh Basil, fresh Mint, Mozzarella, Scallions, Carrots, Cilantro and roasted Peanuts*

## **KANSAS CITY BBQ PIZZA 14**

*Smoked Brisket, Smoked Chicken, Smoked Bacon, Caramelized Onions, Mozzarella, Parmesan, Mushrooms and BBQ Sauce*

## **CHEF'S WHIMSY PIZZA Market Price**

*The flour goes to his head and he comes up with wild concoctions!  
Ask your server*

## **TUSCAN TORTELLINI 14**

*Three Cheese filled Tortellini tossed with Ricotta Cheese, Mushrooms, Garden Peas and Black Pepper-Sage Butter*

## **SINGAPORE GARLIC NOODLES 15**

*Wok stirred Chinese Noodles with Shiitake Mushrooms, Snow Peas, Broccoli, Scallions, Peppers and Chicken Breast with Garlic-Ginger Sauce*

## **JAMBALAYA PASTA 16**

*Blackened Shrimp and Chicken, Andouille Sausage, Scallions, Peppers, Onions and Tomatoes tossed with Fettuccine*

## **BISCOTTI'S SHORT RIB STROGANOFF 17**

*Tender Short Rib with sautéed Mushrooms and Onion, White Wine, Demi Glace, Sour Cream, and fresh Herbs, served with Pappardelle Noodles*

## **CHICKEN PENNE ALFREDO 16**

*Herb marinated and grilled Chicken with Mascarpone Cream, Penne Pasta and Parmesan Cheese*

## **KUNG PAO LINGUINI 16**

*Wok fried Chicken with Garlic, Scallions, Hot Szechwan Chiles and roasted Peanuts tossed with Linguini*

# SANDS

*Served with your choice of French Fries,  
Watermelon Salad or Biscotti's Slaw*

## **ROASTED PRIME RIB DIP 15**

*Warm, Medium Rare Prime Rib, sliced to order, piled high  
on a crusty Housemade Roll with Horseradish Cream and our Jus*

## **LEMON PEPPER CHICKEN PANINI 13**

*Seared Seasoned Chicken Breast, Sliced Tomato, fresh Basil,  
Red Onion, Herbed Mayonnaise and Fontina Cheese, served on  
grilled housemade Focaccia*

## **KNIFE & FORK POT ROAST SANDWICH 12**

*Braised Beef in a Rich Brown Sauce, sliced and served on grilled  
Ciabatta, topped with grilled Red Onion and melted Swiss Cheese*

## **FLORENTINE CLUB 12**

*Sliced Smoked Ham, Roasted Turkey, Crisp Pancetta,  
Vine-ripened Tomatoes, Butter Lettuce, fresh Basil,  
Avocado and Sprouts with Herbed Mayonnaise*

## **PORTABELLA MUSHROOM SANDWICH 11.50**

*Aged Balsamic Vinegar and Garlic marinated Portabella Mushroom,  
grilled over fiery woods with roasted Red Bell Pepper, Sweet Onion,  
Vine Ripe Tomatoes, Butter Lettuce and melted  
Provolone Cheese on Deli Rye*

## **TUSCAN CHICKEN SAND 12**

*Herb cured, wood grilled Chicken Breast with smoked Mozzarella,  
Baby Lettuce and Sun dried Tomato Pesto and grilled Ciabatta*

## **MILANO BURGER 11.50**

*Three-quarter pound wood grilled Burger with Caramelized Onions,  
Sun ripened Tomatoes, Butter Lettuce and Mozzarella Cheese  
served on an Onion Kaiser Bun with Béarnaise dipping Sauce*

## **MONTE CRISTO CLASSIC 13**

*Triple decker of Smoked Turkey, Ham and Havarti Cheese,  
fried golden brown in our special batter, finished with  
Powdered Sugar and Preserves*

## **CUBANO TORTA 11.50**

*Fire roasted sliced Pork, Smoked Ham, grilled Onions,  
Black Bean spread, Avocado, Queso Fresco and Jack Cheese;  
Panini grilled on a crusty Housemade roll*

## **NORTH BEACH BURGER 12**

*Three-quarter pound wood grilled Burger on Parmesan  
crusted Sourdough with crispy Pancetta, Caramelized Onions,  
Thousand Island Dressing and Sonoma Jack Cheese*

## **BROILED RIBEYE STEAK SANDWICH 16**

*Broiled Ribeye, served on grilled housemade Focaccia, with Arugula,  
Vine Ripe Tomatoes, Roasted Garlic Mayonnaise  
and freshly grated Horseradish*

# WOOD FIRED STEAKS AND CHOPS

*All Steaks are USDA CHOICE, aged 21-28 days and served with Warm Cornbread Pudding, Tillamook Cheddar Potatoes or French Fries and our Housemade Baguettes with Parmesan Butter*

## **SEARED PORK TENDERLOIN 21**

*Pear Onion Relish, Sage Dressing and Gingered Pork Jus Lié*

## **HIBACHI STEAK 22.50**

*Teriyaki marinated Hanger Steak, grilled with Shiitake Mushroom Relish*

## **DELMONICO ADOBO GRILL 31**

*18 oz. wood fired Ribeye Steak rubbed with fresh Oregano, Cumin and roasted Garlic, topped with Ancho Chili Butter*

## **OAK ROASTED COLORADO LAMB CHOPS 33**

*USDA Prime Double Lamb Chops bathed in Extra Virgin Olive Oil with fresh Tuscan Herbs and Spices, served with Minted Jus and Garlic Bruschetta*

## **NEW YORK STEAK 32**

*14 oz. NY Steak fire roasted to your order with crispy Fried Onions*

## **CHEF KEN'S GRAND FILET 33**

*8 oz. fire charred Filet Mignon of Beef served with Béarnaise Sauce*

## SIDES

*Watermelon Salad 3.50    French Fries 3.50  
Biscotti's Slaw 3.50    Stir Fried Broccoli 4.50  
Creamed Corn 4.50    Jasmine Rice 3.50  
Tillamook Cheddar Potatoes 4.50  
Steamed Asparagus with Hollandaise Sauce 4.50*

## BEVERAGES

*Freshly Squeezed Lemonade 3.75 (no Refills)  
Strawberry-Mint Lemonade 4 (no Refills)  
Freshly Squeezed Orange or Grapefruit Juice 4.75 (no Refills)  
Pepsi, Diet Pepsi, Sierra Mist or Root Beer 3  
Espresso 2, Latte/Cappuccino 4, Mocha 4.25, Hot Cocoa 3.50  
Boyd's Dark Roasted Coffee 3, Selection of Numi Teas 3  
Evian 6, Panna 5, Pellegrino 5*

## SMOOTHIES AND FIZZES

### **Island Passion Smoothie 6**

*Made with fresh Mangoes and Pineapple Juice, blended with ice and topped with Whipped Cream*

### **Strawberry Banana Swirl 6**

*Blended with Coconut, Bananas, Strawberries and Cream*

### **Very Berry Smoothie 6**

*With Raspberries, Blueberries, Strawberries and Berry Compote*

### **Citrus Berry Fizz 5**

*Combination of Watermelon, Strawberries, Kiwi and a splash of Soda*

# MAIN EVENT

*Served with our housemade Baguettes with Parmesan Butter, choice of Warm Cornbread Pudding, Tillamook Cheddar Potatoes or French Fries. Asian dishes served with Rice.*

## **ROTISSERIE ROASTED PRIME RIB OF BEEF 26**

*USDA Choice Rib, crusted with Pepper and Herbs, hand cut to order and served with Creamy Horseradish and Beef Jus*

## **ROTISSERIE CHICKEN 20**

*Roasted half Chicken rubbed with Lemon Sage, finished with a smoky Chicken Jus and Mushroom Hash*

## **CARNITAS STYLE PORK 18**

*Braised Carnitas style Pork served with warm Corn Tortillas, Guacamole, Sour Cream, Red Radish, Onion, Queso Fresco and Chipotle Salsa*



## **BANGKOK CHICKEN 19**

*Tender Chicken Breast, wok stirred, with Kaffir Lime, Lemongrass, Coconut Milk and Sweet Basil, served on Napa Cabbage and Scallions with Jasmine Rice*

## **HEINEKEN BEER BATTERED PRAWNS 20**

*Jumbo Shrimp dipped in batter, fried golden brown and served with our special Cocktail Sauce and Biscotti's Slaw*

## **THOSE RIBS!! 23**

*Boneless Beef Short Ribs, braised in Merlot Gravy with Root Vegetables and Horseradish Gremolata*

## **CEDAR PLANKED BBQ SALMON 22**

*Rubbed with Brown Sugar and Spice, finished in our wood fired oven and topped with grilled Wild Mushroom Relish*



## **SESAME CHICKEN 19**

*Crispy Sesame Battered Chicken Breast, Green and Yellow Onions, Cilantro and Sweet Chili Garlic Sauce*

## **DRUNKEN SEA BASS 25**

*Sake marinated broiled Sea Bass served on Asian Noodles with a Soy-Ginger Broth*

## **CHEF'S MARKET CATCH OF THE DAY Market Price**

*A selection of the finest freshest seafood*

## **BLACKENED RIBEYE 27**

*14 oz. Ribeye, blackened with Cajun Spices served with a spicy Mushroom Pepper Demi Glace*



Denotes Spicy



Cooked in peanut oil

# GOOD MORNING BREAKFASTS

Served Monday thru Friday from 7:00 am - 11:00 am

Saturday and Sunday from 7:00 am - 11:30 am

## **LEMON RICOTTA PANCAKES 10**

Stack of Lemon Curd Ricotta  
Cheese Pancakes served  
with fresh Berry Compote  
and warm Maple Syrup

## **SOUTHERN PECAN WAFFLE 9**

Belgium style Pecan Waffle served  
with Warm Bananas Foster and  
Whipped Cream (great with freshly  
made Gelato!! 1.25 extra)

## **NUEVO HUEVOS RANCHEROS 12**

Three Eggs, any style, served on  
Masa Corn Cake with Black Bean  
Spread, Salsa Fresco, Tomatillo  
Salsa, Queso Fresco, Sour Cream,  
Guacamole, Cilantro and Lime

## **SELECTIONS OF COLD CEREALS 5**

with seasonal Fruits or Berries 6.50

## **BOURBON VANILLA FRENCH TOAST 10**

Sweet Egg Brioche battered with  
Bourbon, Vanilla and Cinnamon,  
served with sweet Mascarpone Cream  
Cheese and warm Maple Syrup

## **BENEDICT ALA ROMA 14**

Poached Eggs served on grilled  
Focaccia with wood grilled Filet  
Mignon topped with Basil Pesto  
Hollandaise and Sun dried Tomato  
Hollandaise and Bistro Potatoes

## **TUSCAN BREAKFAST PIZZA 13**

Freshly scrambled Eggs,  
Roma Tomatoes, Mozzarella  
and Parmesan Cheeses, Italian  
Sausage and fresh Herbs,  
baked on a Flatbread Pizza

## **IRISH STEEL CUT OATMEAL 7**

served with Brown Sugar  
and Golden Raisins

## **THE INTERCONTINENTAL 10**

Freshly squeezed Orange or Grapefruit Juice, Selection of Pastries  
or Muffin and Boyd's Dark Roast Coffee

Below items served with your choice of White, Wheat, Rye or Sourdough

## **TUSCAN COUNTRYSIDE FRITTATA 12**

Lardons of smoky Pancetta, Sweet  
Onion, Yukon Gold Potatoes, Roasted  
Mushrooms, Mozzarella and  
Parmesan Cheeses with fresh Tuscan  
Herbs and Roasted Tomato Sauce

## **SHORT RIB HASH 12**

Hearty Beef Short Rib, Yukon Gold  
Potatoes and Sweet Onion Hash  
topped with Poached Eggs and  
Béarnaise Sauce

## **BISCOTTI'S BREAKFAST 12**

Three Eggs, any style, served with  
choice of Smoked Bacon or Italian  
Sausage Patty and Bistro Potatoes

## **WHOLE EGG OR EGG WHITE OMELET 12**

Packed with any of the following items:  
Mushrooms, Peppers, Cheddar Cheese,  
Mozzarella Cheese, Queso Fresco,  
Tomatoes, Spinach, Onions, Bacon  
or Sausage and Bistro Potatoes

## **BISTRO STEAK AND EGGS 18**

Three Eggs, any style, with grilled  
USDA Choice New York Steak and  
Bistro Potatoes

## **SELECTIONS FROM THE CAFE**

Donuts 1.25

Assorted Pastries 2.50 - 3.25

Croissants 2.25

## **SIDE ORDERS**

Sausage Patty 4.50, Bacon 4.50, Potatoes 3.25  
Bowl of Seasonal Fruit 6, Toast 2.50, Muffin 3.25

# BISCOTTI ALL DAY OMELETS

## **DAILY OMELET 12**

*Bacon, Mushroom, Avocado and Jack Cheese*

## **BISCOTTI'S HAM AND CHEESE 13**

*Three Egg Omelet stuffed with fresh Asparagus, Prosciutto Ham, Fontina and Havarti Cheeses, topped with Hollandaise and fresh Chives*

## FROM THE CREPERY

*Our Crepes are handmade fresh to order, so a little extra preparation time is required.*

### **FRENCH SUZETTE 8**

*Grand Marnier Orange Butter and Whipped Cream*

### **BANANAS FOSTER 8**

*Caramelized Bananas, Cinnamon and Whipped Cream*

### **GHIRARDELLI CHOCOLATE 8**

*Deep Chocolate Fudge, Chocolate Chunks, Cocoa and Whipped Cream*

### **CALIFORNIA BERRY 8**

*Marinated Seasonal Compote of fresh Berries, Mint and Whipped Cream*

### **ITALIAN NUTELLA 8**

*Hazelnut and Cocoa Spread, Amaretto and Whipped Cream*

### **HAWAIIAN EXOTIC 8.50**

*Pineapple, Banana, Mango, Coconut Gelato, Passion Fruit Sauce, grated Coconut and Whipped Cream*

### **CHERRIES JUBILEE 8.50**

*Dark Sweet Cherries with Kirsch and Orange Butter, Cinnamon and Whipped Cream*

**ADD ANY SCOOP OF GELATO TO CREPE 2.50**

## GELATI

*Our Gelato is made daily in our own Gelateria by our talented Pastry Team. We use only the finest and fresh, high-quality ingredients. Ask your server for today's listing of 12 different flavors!*

### **OUR CUP 6**

**Extra Scoop 2.50**

### **BISCOTTI'S GELATO SAMPLER 14**

*Your choice of four different daily Gelati*

**FRESHLY BAKED WAFFLE CONE OR CUP 1.50**

**CHOCOLATE DIPPED WAFFLE CONE 2**

### **SELECTED SUNDAES 8**

*With your choice of the following:  
Whipped Cream, chopped Nuts,  
Sprinkles, Cherries or  
Hot Fudge*

# FRESH FROM THE BAKERY

*All of our tempting desserts are baked fresh daily in our own bakery.*

## **CARAMEL APPLE CHEESECAKE 7**

*Tart Pippin Apples, Cinnamon and  
lots of gooey Caramel!*

## **FRESH STRAWBERRY TART 6**

*served with rich creamy Custard,  
Strawberry glaze and Whipped Cream*

## **BOSTON CREAM PIE 7**

*Vanilla Cake, Decadently rich Custard  
topped with Dark Chocolate Fondant*

## **TRIPLE CREAM CARROT CAKE 7**

*with Sour Cream Cheese topping, Raisins and Walnuts*

## **CHOCOLATE ÉCLAIR 7**

*filled with Vanilla Sugar Custard and Bananas*

## **THE ULTIMATE NEW YORK CHEESECAKE 7**

*served with the season's freshest Berries*

## **CHEF'S CHEESECAKE CREATION 7**

*an ever-changing offering from the  
imagination of our Pastry Chef*

## **BISCOTTI'S TIRAMISU 7**

*Espresso and Coffee Liqueur soaked  
Lady Fingers, Mascarpone, Whipped Cream and  
Marsala, topped with Cocoa*

## **DULCE DE LECHE CARAMEL CHEESECAKE 7**

*Rich Mexican Caramel with Vanilla Cookie crust*

## **GERMAN CHOCOLATE CAKE 7**

*The real deal with lots of Pecans and Coconut*

## **CHOCOLATE BROWNIE TRAIN WRECK 7**

*Chopped Fudge Brownie, Marshmallows,  
chopped Nuts, Chocolate Gelato and Hot Fudge!*



# Biscotti's

## Special Selections

### WINE LIST

#### CHAMPAGNE

020	<i>Krug Grande Cuvée Brut, Reims, N/V</i>	210
042	<i>Veuve Clicquot La Grande Dame, Reims, 1998</i>	420
059	<i>Dom Pérignon Brut, Epernay, 2000</i>	425
037	<i>Louis Roederer Cristal Brut, Reims, 2000</i>	650

#### CHARDONNAY

236	<i>Cakebread – Reserve, Napa, 2005</i>	149
296	<i>ZD Reserve, Napa, 2005</i>	150

#### PINOÏ NOIR

439	<i>Duckhorn – Goldeneye, Anderson Valley, 2006</i>	129
438	<i>Archery Summit – Arcus Estate, Dundee Hills, 2005</i>	195
418	<i>Beaux Freres Beaux Freres Vineyard, Willamette Valley, 2002</i>	174

#### SHIRAZ

529	<i>Darioush, Napa, 2004</i>	139
526	<i>Penfolds RWT Shiraz, Barossa Valley, 2004</i>	169

#### MERLOT

602	<i>Duckhorn, Three Palms Vineyard, Napa, 2003</i>	184
626	<i>Sterling – Three Palms Vineyard, Napa, 2002</i>	123
651	<i>Duckhorn – Howell Mountain, 2002</i>	162
596	<i>Duckhorn, Napa, 2006</i>	1.5 Liter 239
665	<i>Twomey (by Silver Oak), 2004</i>	140

#### ZINFANDEL

696	<i>Benessere Black Glass Vineyard, Napa, 2003</i>	110
705	<i>Martinelli “Giuseppe &amp; Luisa,” Russian River, 2005</i>	125

#### CABERNET SAUVIGNON

931	<i>Silver Oak, Alexander Valley, 2004</i>	155
1098	<i>Ladera – Howell Mountain, 2004</i>	159
1068	<i>Paul Hobbs, Napa, 2005</i>	180
1483	<i>Robert Foley Vineyards Claret, Napa, 2004</i>	269
1374	<i>Quintessa, Rutherford, 2005</i>	289
785	<i>Caymus Special Selection, Napa, 2005</i>	359
1159	<i>ZD Reserve, Napa, 2005</i>	299
1457	<i>Joseph Phelps Insignia, Napa, 2004</i>	369
1470	<i>Opus One, Napa, 2002</i>	432

#### DESSERT WINE

1998	<i>Ch. Rieussec, Sauternes, 2003</i>	119
1967	<i>Far Niente – Dolce, Napa, 2004</i>	175

# CORDIALS

## COGNAC

<i>Courvoisier VS</i>	8.50
<i>Martell VS</i>	8.75
<i>Hennessy VSOP</i>	9.50
<i>Rémy-Martin VSOP</i>	10.25
<i>Martell Cordon Bleu</i>	14
<i>Hennessy XO</i>	16.50
<i>Rémy-Martin XO</i>	18.50
<i>Hennessy Paradis Extra</i>	33.50
<i>Rémy-Martin Extra</i>	38.50
<i>Rémy-Martin Louis XII</i>	200
<i>Hennessy Richard</i>	200

## SINGLE MALT

<i>Glenfiddich</i>	9.75
<i>Glenkinchie 10yr</i>	10
<i>Glenlivet 12 Yr.</i>	9.75
<i>Glenlivet 18 Yr.</i>	13.50
<i>Lagavulin 16 Yr.</i>	10.25
<i>Macallan 12 Yr.</i>	13
<i>Macallan 18 Yr.</i>	50

## BLENDED SCOTCH

<i>Chivas Regal 18 Yr.</i>	10
<i>Chivas Royal Salute 21 Yr.</i>	22.50
<i>Johnny Walker Green</i>	12.50
<i>Johnny Walker Gold</i>	15
<i>Johnny Walker Blue</i>	24.50

## LIQUEUR

<i>Amaretto Di Saronno</i>	8
<i>B &amp; B</i>	9.50
<i>Benedictine</i>	9
<i>Frangelico</i>	8
<i>Grand Marnier</i>	9
<i>Grand Marnier 150 Yr. Anniversary</i>	29.50
<i>Tuaca</i>	8

## PORTS

<i>Taylor 20 Year Tawny</i>	9.75
<i>Fonseca LBV 2000</i>	11.25
<i>Warres 1977</i>	46

## GRAPPA

<i>Jacopo Poli Amarosa d'Merlot</i>	15
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