

PLATES TO SHARE

TRIO Spinach, Artichoke & Triple Cream Cheese Dip, Hummus, Kalamata Tapenade, Herbed Mozzarella Flatbread **10**
Add Fresh Vegetables **4**

PROSCIUTTO WRAPPED DATES Bleu Cheese, Balsamic Caramel **9**

RISOTTO CAKES Marinara, Fresh Basil, Shaved Parmesan **8**

SEARED AHI TUNA Arugula, Candied Garlic, Rosemary-Olive Oil, Soy **13**

SMOKED SALMON + AVOCADO SPRING ROLLS Feta Cheese, Jalapeño Syrup **11**

HOUSEMADE PRETZEL Bacon-Bleu Cheese Cream, German Mustard **7**

JALAPEÑO HUSHPUPPIES Honey Butter **8**

FRIED GOAT CHEESE Tempura Battered, Local Honey **8**

VEGAN AVOCADO TOAST Sunflower + Pepita Bread, Candied Garlic, Dried Red Chili Flakes **10**

VEGAN SLIDERS Three Sliders, "Impossible Beef", Vegan Mozzarella, Pickle, Crispy Onion, Hand Cut Fries, Spicy Dipping Sauce **14**

WHITE QUESO Tortilla Chips **9**
Add Chorizo or Quinoa **3**

SIDE PLATES

5

SEASONAL FRUIT

NAPA CABBAGE SLAW

PARMESAN RISOTTO

DRUNKEN BLACK BEANS

SEASONED FRIES

SEASONAL VEGETABLE

VEGETARIAN VEGAN GLUTEN FREE

Many of Our Dishes Can Be Made Vegan - Ask Your Server

ENTREES

PAN SEARED AIRLINE CHICKEN Parmesan Risotto, Bacon-Bleu Cheese Cream, Seasonal Vegetable **15**

BLACKENED SHRIMP RISOTTO Wild Mushroom, Fried Carrot, Seasonal Vegetable **15**

FISH & CHIPS Beer Battered Cod, Seasoned Fries, Caper Remoulade **14**

MAC & CHEESE Pulled Chicken, 3-Cheese Cream, Tomato, Red Onion **14**

CHEF'S CHOICE

MISO GLAZED COD Shrimp Fried Rice, Seasonal Vegetable **22**

SWEET MUSTARD GLAZED SALMON Parmesan Risotto, Seasonal Vegetable **21**

STEAK PASTA Beef Medallions, Mushroom, Onion, Port Wine Cream, Local Rigatoni, Local Goat Cheese **18**

TRES TACOS FROM THE SEA Choice of Ahi Tuna or Grilled Shrimp, Spicy Mayo, Napa Cabbage Slaw, Drunken Black Beans **13**

VEGETARIAN

Many of our dishes can be modified to suit a vegan diet. Please ask your server.

ROASTED ARTICHOKE RAVIOLI Truffle Artichoke Mousse, Lemon Cream, Red Onion **13**

VEGAN MEATLOAF "Impossible Beef", Whipped Potatoes, Soy-Mushroom Gravy, Seasonal Vegetable **14**

VEGAN QUINOA TACOS Three Corn Soft Tacos, Romaine, Salsa, Housemade Guacomole, Drunken Black Beans **11**

CHICKEN FRIED PORTOBELLO Vegan Gravy, Seasoned Fries, Seasonal Vegetable **12**

VEGAN FRITO CHILI PIE Chili, Cilantro "Sour Cream", Vegan Cheese **11**
Add Chorizo, Beef or Lobster **5**

NASHVILLE HOT CHICKEN Spicy Maitake Mushroom "Chicken", Pickle, Texas Toast, Seasoned Fries **12**

KUNG PAO SPICY CAULIFLOWER Jalapeño, Basil, Madeira, Peanuts, Jasmine Rice **11**

VEGAN INDIAN TACO Housemade Fry Bread, Chili, Romaine, Tomato, Cilantro "Sour Cream" **12**

VEGAN QUINOA-BLACK BEAN BURGER Romaine, Tomato, Onion, Spicy Mayo, Toasted Torta Bun, Choice of Side **12**

FRIED AVOCADO WRAP Corn Flake Crusted Avocado, Spicy Mayo, Tomato, Napa Cabbage Slaw, Choice of Side **12**

MUSHROOM REUBEN SANDWICH Marinated Portobello, Housemade Red Cabbage "Kraut", Vegan Russian Dressing, Vegan Cheese **12**

HOUSE FAVORITE

TIKKA MASALA Jackfruit, Carrots, Red Curry, Pistachio-Cilantro Gremolata, Seasonal Vegetable **14**

FRESH GREENS

A LITTLE SALAD Romaine, Creamy Parmesan Dressing, Heirloom Cherry Tomato, Croutons **4**

PICASSO HOUSE SALAD Greens, Toasted Almonds, Bleu Cheese, Mandarin Orange **5**

DRUNKEN PEAR Spinach, Port Poached Pear, Spiced Pecans, Feta Cheese, Cider Pecan Vin **9**

STRAWBERRY SALAD Baby Spinach, Avocado, Bacon, English Sharp Cheddar, Spiced Pecans, Poppy Seed Vinaigrette **9**

COBB Bacon, Avocado, Hard Boiled Egg, Onion, Tomato, Bleu Cheese, Green Goddess **11**

QUINOA & AVOCADO SALAD Cucumber, Carrot, Feta Cheese, Pickled Onion, Smoked Tequila Vin **11**

ADD A PROTEIN **6**

STEAK • CHICKEN • SHRIMP • TUNA • SALMON

HOUSEMADE SOUPS

Made using our favorite family recipes

LOBSTER BISQUE

A House Favorite

CUP **5**

BOWL **7**

SOUP OF THE DAY

Ask Server for Details

HOT SANDWICHES

Served with choice of side

Parmesan Risotto Add **1** **12** Housemade Soup Add **2**

CHICKEN & AVOCADO Bacon, Swiss Cheese, Creamy Bourbon Honey Mustard

PICASSO BURGER Black Angus Beef, Bleu Cheese, Carmelized Onion, Horseradish Mayo, Brioche Bun

PRESSED CUBAN Pulled Pork, Sliced Ham, Swiss Cheese, Pickle, Mustard

SPICY FRIED CHICKEN House Seasonings, Napa Cabbage Slaw, Brioche Bun

HOUSEMADE DESSERTS

8

MOLTEN CHOCOLATE CAKE

Vanilla Bean Ice Cream & Raspberry Coulis

TIRAMISU PROFITEROLES

Espresso Cream Filled French Pastries, Chocolate, Espresso Caramel

CRÈME BRÛLÉE

Classic Vanilla Crème Custard

NAKED KEY LIME PIE

Layered Cake & Key Lime Custard, White Chocolate, Whipped Cream

CHOCOLATE BUZZ BOMB

Flourless Chocolate Cake, Chocolate Mousse, Chocolate Ganache

SWEET

BEIGNETS

Four Fried French Pastries, Dusted with Powdered Sugar 6

PICASSO FANCY COFFEE

PICASSO COLD BREW

Housemade Cold Brew, 18oz Btl. 6

CAPPUCCINO

Espresso, Steamed Milk, Foam SGL 4.5 DBL 6

ESPRESSO SHOT

SGL 3 DBL 5

AMERICANO

Espresso, Hot Water 4

LATTE

Espresso, Steamed Milk, Light Foam SGL 4.5 DBL 6

WHITE CHOCOLATE RASPBERRY

White Chocolate Latte, Housemade Raspberry Purée, Whipped Cream 6

CUBAN ESPRESSO

Chilled Espresso, Turbinado Syrup 4

FAVOR EXTRA FLAVOR?

Mocha, Vanilla, Caramel, White Chocolate, EA .50



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have medical conditions. Our facility produces products containing nuts and shellfish. All ingredients and preparation methods may not be listed. Please inquire further if you have food allergies.

Creative Food +
Bright Ingredients

VEGGIE DINNER

join us the third Tuesday of each month

VEGETARIAN INSPIRED FARE

RSVD

\$32
REGULAR
Each guest. Exclusion of tax and gratuity.

\$12
PLUS
2oz.
House Selected Wine Pairings

DOGGIE DINING

GROUND BEEF STEW Peas n' Carrots, Bone Broth, Rice

CHICKEN RISOTTO Peas, Parmesan

VANILLA ICE CREAM Blueberries, Peanut Butter

PUPPICINO Cup of Whipped Cream

Bone Appétit

