

## STARTERS

<b>CALAMARI FRITTI</b> House marinara sauce	12
<b>CRISPY RAVIOLI</b> House marinara sauce	12
<b>CRISPY CRAB CAKE</b> Spinach, candied pecans, roasted tomatoes, whole grain mustard aioli	16
<b>CAESAR SALAD</b> Romaine, focaccia croutons, classic dressing, Parmesan crisp	12
<b>THE WEDGE</b> Port blue cheese dressing, roasted cherry tomatoes, sliced red onion, candied bacon	10
<b>CAPRICCIO SALAD</b> Field greens, dried cranberries, raisins, mixed nuts, goat cheese, balsamic vinaigrette	11
<b>TRADITIONAL CAPRESE SALAD</b> Buffalo mozzarella, vine ripe tomatoes, fresh basil	14
<b>CHOPPED SALAD</b> Romaine, iceberg, roasted corn, diced red peppers, cucumbers, tomatoes, eggs, basil-ranch dressing	13
<b>MINESTRONE</b> Traditional Italian vegetable soup with pasta	10
<b>LOBSTER BISQUE</b> Garlic croutons, crème fraîche	10
<b>ANTIPASTO FOR TWO</b> Italian cured meats, grilled vegetables, selection of fresh cheeses	24

## PASTA

<b>TORTELLINI</b> Four cheese tortellini, prosciutto, peas, Parmesan Alfredo	20
<b>SPAGHETTI BOLOGNESE</b> Spaghetti, house tomato meat sauce, fresh basil	21
<b>PENNE MEATBALL</b> Peabody's own jumbo meatball and creamy Asiago sauce	20
<b>PUMPKIN RAVIOLI</b> Sage butter sauce, Italian shrimp, fresh herbs	28
<b>SPAGHETTI GAMBERETTI</b> Jumbo Gulf Coast shrimp, roasted heirloom tomatoes, baked garlic, basil pignoli pesto sauce	23
<b>BRAISED RABBIT PASTA</b> Fresh, wild mushrooms, sundried tomatoes, thyme infused jus, fettuccine	24
<b>LOBSTER RISOTTO</b> Butter poached lobster tail, creamy mushroom risotto, porcini oil	29
<b>ROASTED TRICOLOR CAULIFLOWER</b> Casper berries cream, roasted fennel, grape tomatoes, mushrooms	18

## PIZZA

<b>MARGHERITA</b> Roma tomatoes, mozzarella, basil	15
<b>SALSICCE</b> Italian sausage, pepperoni, red peppers, mozzarella	15
<b>JACK DANIEL'S BBQ</b> Grilled chicken, bacon, onions, red peppers, Jack Daniel's BBQ sauce, Asiago, mozzarella	14
<b>PIZZA VERDURA</b> Sautéed spinach, goat cheese, mushrooms, asparagus, olives, fresh tomatoes	13



## STEAK

**AND  
CHOPS**  
served with  
whipped potatoes

**PEABODY SIGNATURE FILET MIGNON** 48  
6 oz. grilled filet, shrimp and crab meat fritter, peppercorn glaze

<b>FILET MIGNON 8 OZ.</b>	48
<b>PETITE FILET MIGNON 6 OZ.</b>	37
<b>RIBEYE STEAK 14 OZ.</b>	45
<b>NEW YORK STRIP 12 OZ.</b>	42
<b>SURF AND TURF</b> Add your choice of grilled shrimp, 6oz. lobster tail or lump crab meat	+16
<b>RACK OF LAMB</b>	46
<b>12 OZ. PORK CHOP</b> With pearl and maple compound butter	32

## SPECIALTIES

<b>JACK'S STEAK</b> 14 oz pan seared rib eye, Jack Daniel's, exotic mushrooms, whole grain mustard, heavy cream, Italian parsley	48
<b>VEAL CHOP</b> 14 oz grilled veal chop, fried corn, red peppers	38
<b>CHICKEN PARMESAN</b> Spaghetti, house marinara, fresh mozzarella	28
<b>PEABODY BURGER</b> In-house fresh local ground top sirloin, shaved pork belly, marinated portabella, whiskey cheddar, brioche bun, garlic, herb fries	22
<b>ROASTED HALF CHICKEN</b> Slow roasted half chicken, caramelized carrots and onions, roasted sweet potatoes with sorghum molasses, pecans	30
<b>SALMON FILLET</b> Pan seared or grilled salmon, fresh fennel, tomato	29
<b>SEAFOOD FEATURE</b>	MKT

**SIDES  
AND  
SAUCES**

<b>SMOKED SALT BAKED POTATO</b>	9
<b>WHIPPED POTATOES</b> Pecorino and chive	9
<b>GNOCCHI GRATIN</b> Truffle cream sauce	9
<b>SAUTÉED OR CREAMED SPINACH</b>	9
<b>SAUTÉED ASPARAGUS</b>	9
<b>SAUTÉED MUSHROOMS</b>	9
<b>BAKED SWEET POTATO</b>	9
<b>SAUTÉED BRUSSELS SPROUTS</b> Apple wood bacon, bleu cheese crumble	9
<b>PEPPERCORN SAUCE</b>	2.5
<b>HOLLANDAISE</b>	2.5
<b>BÉARNAISE</b>	2.5

Gluten-free bread available upon request. Parties of 8 or more will be on one check.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food-borne illnesses.