

# PEPPERONI Grill

## STARTERS

### ITALIAN NACHOS

Pasta chips, melted mozzarella, pepperoni, Italian sausage, Parmesan cheese sauce, pepperoncini peppers & Pomodoro. 13

### CRISPY MOZZARELLA

Breaded to order & served with Pomodoro. 9

### ORGANIC SPINACH & ARTICHOKE DIP

Served in a toasted edible Parmesan bowl with toast points. 10

### BRUSCHETTA

Fresh tomatoes, garlic, basil, shaved Parmesan & parsley in a toasted edible Parmesan bowl with toast points. 9

### CRISPY RAVIOLI

House made raviolis stuffed with ricotta, provolone, mozzarella & Parmesan fried to order. Served with Pomodoro. 10


### PICK 3 COMBO

Select any three of these Pepperoni Grill favorites.  
Italian Nachos • Crispy Mozzarella • Bruschetta •  
Crispy Ravioli • Organic Spinach & Artichoke Dip. 15

### CALAMARI FRITTI

Atop pasta chips with pepperoncini & red bell pepper garnish.  
Served with Pomodoro. 12

### STEAMED CLAMS

One pound in herbal vin-blanc with toast points. 15  
 *Gluten free if requested & served without toast points*

## ENTRÉE SALADS

### BLACKENED SALMON SALAD

Perfectly grilled, fresh 8 oz. fillet atop spring mix tossed in honey balsamic vinaigrette with quinoa, mandarin oranges, goat cheese, red bell pepper & spicy pecans. 25

### ORGANIC SPINACH, CHICKEN & PEAR SALAD

Tossed in honey balsamic vinaigrette with grilled chicken, Gorgonzola, candied walnuts, crisp bacon & fresh pears. 13

### CHICKEN AVOCADO PASTA SALAD

Chilled bowtie pasta, grilled chicken, scallions, mozzarella & cherry tomatoes tossed in creamy Italian dressing. Served over mixed greens & topped with fresh avocado. 12

### NEW! STRAWBERRY COCONUT SALAD

Organic spinach, quinoa, golden raisins, fresh strawberries, avocado, coconut chips & spicy pecans tossed in Champagne vinaigrette. 12  
add Chicken 4 • add Shrimp 8 • add Fresh Grilled Salmon 15

### THAY'S WEDGE SALAD

Iceberg lettuce topped with Ranch dressing, crisp bacon, Gorgonzola, Roma tomatoes & scallions. Served beside a delicious mix of fresh sautéed chicken, roasted red bell peppers, grilled Portobello mushrooms & shaved Parmesan. 13

### APPLE WALNUT SALAD

Gala apples, Gorgonzola, golden raisins, candied walnuts, crisp bacon & mixed greens tossed in Champagne vinaigrette. 12  
add Chicken 4 • add Shrimp 8 • add Fresh Grilled Salmon 15

## SANDWICHES

Served with your choice of fries, house salad, Caesar salad or bowl of soup.  
Substitute a wedge salad. add 2

### TURKEY DIJON PANINI

Oven roasted with crisp bacon, provolone & Muenster cheese, fresh avocado, Roma tomato, Grey Poupon® & garlic aioli. 12

### CAPRESA PANINI

Fresh mozzarella, red ripe tomatoes, purple onion, pesto & house balsamic reduction. 10

### TURKEY BURGER

Seasoned perfectly topped with sautéed mushrooms & onions, fresh avocado, tomato, lettuce, Muenster & provolone cheese & garlic aioli on a brioche bun. 12

### NAKED BURGER

Choice of lean turkey or Akashi Wagyu beef, topped with sautéed mushrooms & onions, sliced tomatoes & fresh avocado. 12 • add cheese 1

### GOURMET BACON CHEESE BURGER

1/2 pound Akashi Wagyu beef with American cheese & crisp bacon on a brioche bun with lettuce, tomato, red onion & aioli. 13

### CALIFORNIA CLUB

Oven roasted turkey, fresh avocado, crisp bacon, provolone & Muenster cheese, lettuce, tomato & garlic aioli on 7 grain wheat. 12

### CHICKEN CLUB

Grilled chicken breast with crisp bacon, fresh avocado, provolone cheese & Grey Poupon® on 7 grain wheat. 12


## SALAD & SOUP

Our salad dressings are made in house & gluten free:   
Balsamic • Honey Balsamic • Ranch • Creamy Italian  
Caesar • Champagne Vinaigrette • Honey Mustard


### CLASSIC WEDGE

Iceberg lettuce, Ranch dressing, Gorgonzola, Roma tomatoes, crisp bacon & scallions. 8 • with each entrée add 6  
add Chicken 4 • add Shrimp 8 • add Fresh Grilled Salmon 15

### HOUSE SALAD

Fresh salad greens, shredded carrots, purple onion, cherry tomato, croutons & our famous baked chèvre. 6 • with each entrée add 4  
add Chicken 4 • add Shrimp 8 • add Fresh Grilled Salmon 15  
 *Gluten free if requested & served without croutons & baked chèvre*

### CLASSIC CAESAR

Fresh Romaine, homemade Caesar dressing, croutons & shaved Parmesan. 6 • with each entrée add 4  
add Chicken 4 • add Shrimp 8 • add Fresh Grilled Salmon 15  
 *Gluten free if requested & served without croutons*


### MOZZARELLA ALLA CAPRESE

Fresh mozzarella cheese, red ripe tomatoes, purple onion & basil drizzled with house balsamic vinaigrette on a bed of fresh organic spinach. 11  
add Chicken 4 • add Shrimp 8 • add Fresh Grilled Salmon 15

### HOMEMADE TOMATO BASIL SOUP Bowl 6 • with each entrée 4

### CHEF'S CHOICE HOMEMADE SOUP Bowl 6 • with each entrée 4

### SOUP & SALAD

Pair a bowl of soup with a House or Caesar salad. 11 • Classic Wedge 13   
add Chicken 4 • add Shrimp 8 • add Fresh Grilled Salmon 15

**ADD A BOWL OF HOMEMADE SOUP OR A HOUSE OR CAESAR SALAD TO EACH ENTRÉE FOR 4**

## WOOD-FIRED PIZZA

MADE IN HOUSE DOUGH, HAND-CRAFTED WITH A FIVE-CHEESE BLEND.

 CAULIFLOWER CRUST ADD 4 • GLUTEN FREE CRUST ADD 2

### THE CLASSICS

With Pomodoro & lotsa cheese.  
Just cheese 10 • Pepperoni & cheese 12 • Sausage & cheese 12

### THE ITALIAN

With Italian sausage, roasted red bell peppers, red onion, cheese, & Pomodoro. 13

### BBQ CHICKEN

With red onion, cheese & fresh cilantro. 13

### ITALIAN-HAWAIIAN

Prosciutto, pineapple, cheese & Pomodoro sauce. 13

### GOURMET CHÈVRE & BACON

With Roma tomato, red onion, bell peppers, cheese & fresh basil. 13

### PROSCIUTTO & PEAR

With roasted garlic, chevre, fresh basil & cheese. 14

### MARGHERITA

Red ripe Roma tomatoes, fresh mozzarella & fresh basil. 12

### CHICKEN, ORGANIC SPINACH & ARTICHOKE

With Alfredo sauce & cheese. 13

### CLASSIC HAWAIIAN

Canadian bacon, pineapple & cheese. 13



EXTRA SPICY



GLUTEN-FREE



VEGETARIAN

HOUSE SPECIAL

# ITALIAN CLASSICS

MAKE YOUR PASTA DISH GLUTEN FREE WITH  
LENTIL PENNE PASTA OR SEASONAL VEGETABLES FOR 2.5

## CHICKEN PICCATA

Butterflied breast of chicken lightly dusted, pan seared & served in a light lemon caper butter atop spaghetti pasta. Parmesan garnish. 15

## CHICKEN PARMESAN

Lightly breaded, oven baked breast of chicken with Pomodoro & melted mozzarella alongside spaghetti. 17 • with Alfredo Sauce 18

## CLASSIC SPAGHETTINI

With Pomodoro 10 • add Meat Sauce 4 • add Meatballs 5

## FETTUCINE ALFREDO

Fettuccine tossed with our freshly prepared creamy garlic Alfredo sauce. 11 • add Chicken 4 • add Shrimp 8 • add Fresh Grilled Salmon 15  
Add Oven Roasted Prawns 15

## RAVIOLI

House made raviolis stuffed with ricotta, provolone, mozzarella & Parmesan cheese. Topped with Pomodoro, shaved Parmesan & fresh parsley garnish. 12 • add Meat Sauce 4

## SPICY VODKA CHICKEN

Grilled chicken breast, rigatoni, sun-dried tomato, purple onions, mushrooms & cayenne pepper tossed in spicy vodka sauce. 16

## LASAGNA HOUSE SPECIALTY!

Six layers tall. With pasta, Akaushi Wagyu beef, ricotta, melted mozzarella, Pomodoro, Parmesan & fresh parsley garnish. 14

## SPICY SAUSAGE RIGATONI

Tossed in spicy vodka sauce. Garnished with Parmesan & fresh parsley. 14

## CHEESE TORTELLINI

Tri-colored tortellini tossed in pesto-cream sauce. Fresh tomato-basil garnish. 12  
add Chicken 4 • add Shrimp 8

## CHICKEN TORTELLINI FLORENTINE

Tri-colored cheese tortellini, sautéed chicken, crisp bacon, in artichoke spinach cream sauce. Fresh tomato-basil garnish. 17

## GRILLED CHICKEN RISOTTO

Italian-style saffron rice, grilled chicken, fried artichoke hearts & fresh asparagus. 16  
GF Gluten free if requested & served without fried artichoke hearts

# DESSERTS MADE IN HOUSE

## FLOURLESS CHOCOLATE TORTE

With raspberry & chocolate drizzle. 7

## CINNAMON RAISIN BREAD PUDDING

Finished with bourbon sauce. 7

## CRÈME BRÛLÉE

Vanilla bean custard topped with caramelized sugar. 7

## TIRAMISU

Italian custard sponge cake made with Mascarpone, coffee liqueur & brandy. 7

## SIDES

FRENCH FRIES 4

SEASONAL VEGETABLES 4

MASHED POTATOES  
& ROSEMARY GRAVY 4

GRILLED ASPARAGUS 5

ARTICHOKE RISOTTO 5

STEAMED BROCCOLI 5

ROASTED BRUSSELS SPROUTS 5

VEGETABLE RISOTTO 6

## FOUNTAIN DRINKS

PEPSI • DIET PEPSI • SIERRA MIST

DR PEPPER • DIET DR PEPPER

ROOT BEER • RASPBERRY TEA

LEMONADE

## BREWED

UNSWEETENED ICED TEA

SWEETENED ICED TEA

COFFEE

DECAF COFFEE

## SPARKLING WATER

SAN PELLIGRINO 5

PERRIER 4

# FROM THE LAND & SEA

## PAN-SEARED TILAPIA

Lightly dusted & pan-seared.  
Served over seasonal sautéed vegetables. 15

## FRESH GRILLED SALMON\*

Perfectly grilled 8 oz. fillet with your choice of artichoke risotto or seasonal vegetables. 25

## ASIAN SALMON\*

Fresh, basted, perfectly grilled. Served with sautéed onion, red bell peppers, gala apples & scallions in soy ginger butter sauce atop Jasmine rice. Finished with cilantro & lemon twist. 25

## CLAM SPAGHETTINI

In herbal beurre blanc. Garnished with Parmesan & fresh parsley. 18

## SEAFOOD CONFETTI

Butterflied garlic prawns, salmon & clams sautéed in vin-blanc over vegetable risotto. 28

## GREEK PRAWNS

Butterflied garlic prawns over spaghetti tossed with pepperoncinis, Kalamata olives, spinach, sun-dried tomato in garlic vin-blanc. Finished with feta & Parmesan. 25

## SHORT RIB RAGÙ

Slow roasted Burgundy braised short rib tossed with fettuccine pasta. Parmesan & fresh parsley garnish. 18

## NEW YORK STRIP STEAK\*

12 oz. USDA Choice served with seasonal vegetables & choice of French fries or vegetable risotto or mashed potatoes with rosemary gravy. 28

Add Two Oven Roasted Prawns 10

GF Gluten free if requested & served without rosemary gravy or French fries

## WOOD-FIRED CHICKEN

Half chicken, bone-in. Spit-roasted in our oven for maximum flavor & tenderness. Served with roasted brussels sprouts & mashed potatoes with rosemary gravy. 17

ADD A BOWL OF HOMEMADE SOUP OR A HOUSE OR  
CAESAR SALAD TO EACH ENTREE FOR 4

# PEPPERONI Grill

EVENTS & CATERING

Book your next event with us! Whether it's a small gathering, large party, wedding or corporate event, we pride ourselves on catering to your unique character & individuality, all the while creating unforgettable experiences & surpassing expectations.

Please contact our catering & event specialist  
Kacey Trotter for more information

405.938.8353

ktrotter@qsculinary.com

# SUNDAY BRUNCH

11 AM TO 3 PM

## OMELETTES

SERVED WITH BRUNCH POTATOES,  
FRESH FRUIT & PASTRY OR TOAST.

### DENVER OMELETTE

Ham, bell pepper, red onion & American cheese. 10

### VEGGIE OMELETTE

Mushrooms, spinach, artichokes, asparagus & mozzarella cheese. 10

### LIGHTER SIDE

Egg whites, sautéed spinach, red bell pepper & onion with oven roasted turkey breast & American cheese. 10

## SPECIALTIES

SERVED WITH FRESH FRUIT & PASTRY OR TOAST.

### SALMON CAKES

Two fried eggs atop fresh salmon cakes & creamy Hollandaise with brunch potatoes. 13

### ROMA EGGS FLORENTINE

Fresh sliced tomatoes topped with creamy organic spinach & artichoke, two poached eggs, crispy prosciutto & Hollandaise with brunch potatoes. 11.5

## TRADITIONAL

SERVED WITH FRESH FRUIT & PASTRY OR TOAST.

### STEAK & EGGS

12 oz. USDA Choice strip steak with two eggs your way & brunch potatoes. 24

### SAGE CHICKEN FRIED CHICKEN

Breaded & fried to order atop mashed potatoes finished with creamy Hollandaise & a fried egg. 13

### BACON & EGGS

Two eggs your way with three strips of crisp bacon & brunch potatoes. 10

### CLASSIC EGGS BENEDICT

Two poached eggs & Canadian bacon atop toasted English muffins with creamy Hollandaise & brunch potatoes. 11

## SWEETNESS

### TRADITIONAL FRENCH TOAST

Sprinkled with powdered sugar. Served with fresh fruit & crisp bacon. 10

# BRUNCH HAPPINESS

BLOODY MARY 5 • CHAMPAGNE 3 • MIMOSA 4

We are sensitive to the dietary needs & concerns of our consumer & go to extreme measures to ensure no cross-contamination of ingredients; however we are not a gluten free facility. \*These items contain raw or uncooked products. We are required to advise you that consuming under cooked meats, poultry, seafood and shellfish may increase your risk of food borne illness, especially if you have certain medical conditions.