

## ... SMALL PLATES ...

**Ahi Tuna Tartare\*** // 16  
avocado, capers, cilantro, wasabi, pickled ginger, wonton crisps

**Hummus Plate** // 14  
lavash crackers, lemon garlic oil, Greek salad

**Shrimp Cocktail** // 15  
scratch sauce, simple, classic

**Pescara Platter\*** // 42  
seared scallops, calamari, jumbo lump crab cake, grilled shrimp

**Jumbo Lump Crab Cake** // 16  
mustard sauce, lemon

**Sea Salt Roasted Oysters** // 20  
chardonnay garlic butter, brioche crumble, melted micro grana parmesan

**Tenderloin Crostini\*** // 16  
truffle aioli, crispy shallots, grilled crostini, chive

**Mussels** // 17  
PEI mussels, clam broth, grilled crostini, basil, pomodoraccio tomatoes

**Bang Bang Calamari** // 15  
soy chili glaze, bang bang sauce, sesame seeds

**Warm Triple Cream Brie** // 15  
arugula, fig mostarda, grilled baguette

## FRESH OYSTERS

**On The Half Shell**  
served with mignonette, cocktail sauce, lemon

**3 Oysters\*** // 10

**6 Oysters\*** // 20

**Dozen Oysters\*** // 38

## ... SOUPS ...

**Fresh Lobster Bisque** // 7-10  
garnished with lobster, chives

**Chef Bill's Featured Soup** // 6-8

## ... GREENS ...

**Caesar** // 7-12  
romaine hearts, radicchio, ciabatta croutons, parmesan cheese

**Green Apple & Amblu** // 9-14  
mixed greens, dried cherries, candied walnuts, red onion, buttermilk dressing

**Pescara Chopped Salad** // 16  
grilled chicken, small shell pasta, hearts of palm, cucumbers, kalamata olives, grape tomatoes, crispy prosciutto, amblu crumbles, mustard vinaigrette, chives

**Mixed Greens** // 7-12  
tomato, onion, cucumber, balsamic vinaigrette, ciabatta croutons

**Pescara Wedge** // 10  
crispy bacon, tomato, amblu crumbles, green onion, buttermilk dressing

**Crab Louis Salad** // 18  
Maryland lump blue crab, crispy greens, cucumbers, cooked chilled egg, grape tomatoes, kalamata olives, remoulade

## ... HANDHELDS ...

Served with: Cole Slaw, French Fries, Sweet Potato Fries, Fresh Fruit, Caesar Salad, Mixed Greens or Daily Soup  
Lobster Bisque // +3

**Walleye Sandwich** // 16

pan seared canadian filet, lettuce, tomato, tartar sauce, brioche bun

**Grilled Steak Sandwich** // 18

beef tenderloin, grilled marinated tomato, and onion, arugula, blue cheese, truffle aioli

**Tuna Melt Combo** // 14

parmesan butter, cheddar, gruyere, lettuce, tomato, house pickles, multigrain toast

**House Fish Tacos** // 13

cabbage slaw, avocado cream, charred corn salsa, queso fresco, cilantro, lime vinaigrette, wonton strips

**Chicken Avomelt** // 15

grilled chicken breast, avocado, cheddar cheese, bacon, tomato, cilantro aioli, multigrain toast

**Pescara Burger\*** // 15

angus beef, lettuce, tomato, house pickles, brioche bun, add cheese or bacon // +1

**Chicken & Brie** // 15

panko breaded chicken breast, fig mostarda, arugula, ciabatta bread

**Crispy Shrimp Tacos** // 15

battered shrimp, flour tortilla, pickled radicchio, micro cilantro, red pepper aioli

**Crab Cake Sliders** // 18

jumbo lump crab cakes, tomato, mixed greens, mustard sauce, slider rolls

Add Grilled Chicken // 6    Add Sautéed Shrimp // 8    Add Grilled Salmon\* // 12

## ... LUNCH ENTREES ...

**Walleye Milanese** // 18

panko breaded, pan-seared, lemon butter sauce, mirepoix, wild rice

**6oz Filet\*** // 38

black angus beef, smoked gouda hash browns, broccolini, beef demi glaze, garlic butter

**Fish & Chips** // 17

market white fish battered, pescara cole slaw, french fries, tartar sauce

**Wild Mushroom Risotto** // 15

arborio rice, white wine, vegetable stock, fresh herbs, white truffle oil

**Chicken Pomodoro** // 16

panko breaded, pan-seared, tomatoes, garlic, basil, parmesan cheese, linguini pasta

**Insignia Scallops\*** // 20

pan-seared jumbo scallops, mushroom fond blanc, crispy potato, white truffle oil

**Cioppino\*** // 20

shrimp, lump crab, PEI mussels, market fish, scallops, tomato clam broth, grilled crostini

**Shrimp Fra Diavolo** // 17

pan-seared shrimp, spicy tomato sauce, parmesan cheese, linguini pasta

## ... SEAFOOD A LA CARTE ...

Jumbo Shrimp //

Seabass varied //

Ahi Tuna\* pacific //

Salmon\* norwegian //

Scallops\* //

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Lemon Beurre Blanc // Soy Glaze // Thai Chili // Lemon Garlic Oil // Lobster Cream

**Chef Note:** We are happy to accommodate our guests' dietary restrictions. Please communicate your restrictions to your server.

\* Consuming raw or undercooked meats, poultry, seafood, fish, shellfish or eggs may increase risk of food borne illness. \*

# pescara

Fresh, Forward, Food.

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