



BAR

Call Me Old Fashioned // 14

j. carver runestone rye, j. carver brickyard bourbon, turbinado syrup, house trinity batched bitters

White Blossom Spritz // 14

white blossom elderflower vodka, Campari, prosecco, lemon

NOVA Manhattan // 15

j. carver runestone rye, cocchi di torino, carpano antica, angostura bitters

Pain Killer // 12

papa's pilar dark rum, dr bird jamaican rum, cream of coconut, orange juice, pineapple juice

Buena Vista Irish Coffee // 12

tullamore dew whiskey, sugar, fresh brewed coffee, house whipped cream

Juan Daly // 14

cruz de fuego mezcal, ginger beer, lemon, earl grey

BREAKFAST

All American\* // 13

2 eggs any style, toast, choice of meat, gouda hash browns

Grilled Egg Sandwich\* // 13

2 eggs over easy, bacon, melted leeks, cheddar cheese, gruyere cheese, brioche bun, fruit

Steak & Eggs\* // 16

2 eggs poached, grilled black angus tenderloin, toast, gouda hash browns

Tillamook Cheddar Classico // 13

3 egg omelet with choice of ham, bacon, or sausage & gouda hash browns

Farmhouse Omelet // 13

3 egg omelet, sausage, bell pepper, green onion, mushroom, goat cheese & gouda hash browns

Pancakes // 12

3 hand mixed buttermilk or oatmeal cakes, butter, local syrup, sausage links, candied bacon

Berries & Cream French Toast // 12

ciabatta bread, macerated strawberries, cinnamon chili batter, whipped cream

Avocado Toast // 12

grilled multigrain, sliced tomato, sunny side egg, micro greens & gouda hash browns

The BEST Omelet // 13

3 egg omelet with applewood bacon, spinach, tomato, cheddar cheese & gouda hash browns

Loyster & Brie Omelet // 18

3 egg omelet poached lobster, brie cheese, chives & gouda hash browns

Huevos Rancheros\* // 13

2 eggs over easy, black beans, roasted tomato salsa, queso fresco

Egg White Frittata // 12

tomato, green onion, spinach, mozzarella cheese, mushrooms, fruit

Sunrise Burger\* // 15

black angus, grape jam, 1 egg over easy, brioche bun, jalapeno cream cheese, gouda hash browns

Classic Benedict\* // 14

toasted english muffin, canadian bacon, hollandaise sauce & gouda hash browns

Crab Cake Benedict\* // 18

toasted english muffin, house crab cakes, hollandaise sauce & gouda hash browns

APPS

Ahi Tuna Tartare\* // 17

avocado, capers, cilantro, wasabi, pickled ginger, wontons

Hummus Plate // 14

lavash crackers, lemon garlic oil, Greek salad

Pescara Platter\* // 44

seared scallops, calamari, jumbo lump crab cake, grilled shrimp

Tenderloin Crostini\* // 17

truffle aioli, crispy shallots, grilled crostini, chive

SOUPS

Fresh Lobster Bisque // 7-10

lobster claw meat, chives

Black Bean Soup // 6-8

queso fresco, corn salsa, avocado cream, cilantro

SALADS

Green Apple & Amablu // 9-14

mixed greens, dried cherries, candied walnuts, red onion, buttermilk dressing  
add grilled salmon\*// +12

Crab Louis Salad // 20

maryland lump blue crab, crispy greens, cucumbers, cooked chilled egg, grape tomatoes, kalamata olives, remoulade

Pescara Chopped Salad // 16

grilled chicken, small shell pasta, hearts of palm, cucumbers, kalamata olives, grape tomatoes, crispy prosciutto, amablu crumbles, mustard vinaigrette, chives

HANDHELDS

Walleye Sandwich // 16

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

Pescara Burger\* // 15

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

Fish Tacos // 16

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

Grilled Steak Sandwich // 18

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

Tuna Melt Combo // 14

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

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

CLASSICS

Fish & Chips // 17

canadian walleye battered, pescara cole slaw, french fries, tartar sauce

6oz Filet\* // 39

black angus beef, gouda hash browns, broccolini, beef demi glace, garlic butter

Walleye Milanese // 18

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

Wild Mushroom Risotto // 15

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

Shrimp Fra Diavolo // 17

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

Chicken Pomodoro // 16

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

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.

**DoubleTree Hotel Lobby**

150 Broadway Ave S  
Rochester, MN 55904

**507.280.6900**

[pescarafresh.com](http://pescarafresh.com)

