



Appetizers

Crab Stuffed Mushroom Caps

A delightful blend of crabmeat, shrimp, and scallops topped with creamy parmesan sauce and mozzarella. \$11

Bruschetta

Fresh vine-ripe roma tomatoes prepared with garlic and basil atop Picasso's own Italian loaf, smothered with mozzarella and parmesan cheeses and toasted to perfection. \$7

Fried Ravioli

Jumbo hand-breaded six-cheese fried ravioli served with a side of alfredo or marinara sauce. \$9

Stuffed Shrimp

Jumbo Black Tiger shrimp butter fried and stuffed with delicious blue crabmeat, topped with parmesan cheese, and served in garlic butter. \$13

Prince Edward Island Mussels

Fresh mussels served in garlic, tomato, and basil wine sauce or spicy Diavlo Sauce. \$9

Shrimp Cocktail

Served with Picasso's intense cocktail sauce. \$11

Soups & Salads

House

A blend of fresh greens, mushrooms, red onion, cucumber, tomatoes and homemade croutons with choice of dressing. \$6

Caesar

Fresh romaine tossed with parmesan cheese and creamy Caesar dressing. Topped with homemade croutons. \$7

*Add Chicken, Salmon, Steak, or Shrimp. \$3.

Spinach Salad

Fresh baby spinach, crimini mushrooms and diced tomatoes in bacon vinaigrette. \$7

Side Salad \$3 ***Soup of the Day*** \$3 cup \$4 bowl

Burgers

Big Papa Burger

10oz ground chuck grilled and topped with sharp cheddar, beer battered onion ring, apple wood smoked bacon and BBQ sauce. Lettuce & Tomato on the side. Served with Fries or Chips. \$10

Pastas

Served with choice of side garden salad or cup of soup

Six-Cheese Ravioli

Tender pillows of pasta stuffed with a blend of six cheeses and complimented w/ creamy vodka tomato sauce. \$13

Gourmet Macaroni & Cheese

Rigatoni noodles in a creamy blend of five cheeses and topped with bread crumbs then baked. \$11

Fettuccini Alfredo

Classic homemade alfredo sauce tossed with fettuccini noodles and parmesan cheese. \$11

*Add chicken/shrimp/or steak for \$3.

Seafood Pasta

Prince Edward Island mussels, scallops, and shrimp tossed with cherry tomato, green onion, garlic and basil served in a white wine parmesan sauce on angel hair pasta. \$17

Shrimp Scampi Pasta

Jumbo shrimp and fresh green onions tossed with linguini and garlic sauce. \$16

Shrimp & Scallop Diavolo

Jumbo shrimp & fresh sea scallops over rigatoni pasta and topped with spicy vodka **diavolo** sauce. \$17

Butternut Squash Ravioli

Tender pillows stuffed with Chef Patrick's sweet butternut squash recipe then topped with a parmesan cream sauce. \$15

Spaghetti

Served with homemade marinara or meat sauce. \$10

Entrées

Served with choice of side garden salad or cup of soup

Ribeye

Aged 14oz ribeye grilled to perfection or blackened and pan seared. Served with choice of potato & vegetable. Add gorgonzola cream sauce, port wine sauce, mushroom demi sauce, or garlic peppercorn sauce for minimal charge. \$23

Filet Mignon

A 9oz choice cut filet mignon grilled to perfection. Served with choice of potato & vegetable. Add gorgonzola cream sauce, port wine sauce, mushroom demi sauce, or garlic peppercorn sauce for minimal charge. \$28

Baby-Back BBQ Ribs

Made with sweet Baby Ray's Sauce and a Picasso twist. You'll love these ribs!! Half Rack \$15 – Full Rack \$21

Lake Perch

Delicious Lake Perch Pan Fried and served with choice of potato & Vegetable. \$17

Parmesan Crusted Tilapia

Breaded in cracker crumbs and parmesan cheese. Pan seared and served in lemon dill caper sauce. Served with choice of potato & vegetable. \$17

Stuffed Chicken Florentine

Tender breast of chicken stuffed with fresh baby spinach and a blend of mozzarella, asiago and parmesan cheeses. Breaded and baked. Served over angel-hair pasta. \$16

Stuffed Pork Chop Florentine

A juicy chop stuffed with fresh baby spinach and a blend of mozzarella, asiago, and parmesan cheeses and grilled. Served with choice of potato & vegetable. \$21

♥ Grilled Atlantic Salmon ♥

Fresh grilled salmon. Served with a baked potato and vegetable. \$18

Chicken Picasso

Breast of chicken pounded thin, seasoned and sautéed in a lemon caper sauce served over angel-hair pasta. \$16

Chicken Marsala

Tender chicken breast sautéed with garlic, shallots, and mushrooms in a delicious marsala wine sauce. Served over angel-hair pasta. \$16

Please advise server of any food allergies.