

Antipasti

Served with Grilled Bread, Marmalade, Grain Mustard & Fig-Olive Tapenade

*1 choice from
each column--8*

*3 choices from
each column ---14*

*Every choice
available -----23*

Prosciutto di Parma
Salame Fennocchione
Salame Picante
Grilled Chicken Sausage
Coppa Ham
Bresaola
Truffle Ham
Truffle Salame

Hummus
Roasted Sweet Peppers
Provencal Olives
Heirloom Tomatoes
Artichoke Hearts
Roasted Garlic
Marinated Mushrooms
Black Mission Fig

Fromager d' Affinois
Nettle Meadow Chevre
Cremont
Robiola Bosina
Oregon Blue
Kunik
Cabrales
El Greco Manchego

Grilled Flatbreads 8

Grilled Chicken
Pesto, Goat Cheese & Golden Raisins

Tomato
Plum Tomato, Mozzarella & Basil

Prosciutto
Ricotta, Fontina, Arugula & Roasted Garlic

Four Cheeses
Buffalo Mozzarella, Fontina Cheese, Parmesan & Ricotta Cheese

House-Cured Salmon
Farm Egg Gribiche, Capers, Dijon Crème Fraiche & Watercress

Tapas

Fritto Misto 12
Green Beans, Shrimp, Calamari, Seasonal Fish, & Marinara

Wild Mushroom Arancini 7
Mozzarella & Truffle Oil

Beef Carpaccio* 10
Truffle Aioli, Parmesan Cheese, Arugula & Capers

Brock's Salad 7
Mixed Greens, Red Onion, Pine Nuts, Goat Cheese & Balsamic Vinaigrette

Duck Confit Salad 12
Crispy Sweet Potato, Goat Cheese, Orange Vinaigrette

Cauliflower Soup 7
Aged Balsamic & Pistachio

Pasta

All pasta dishes are made with fresh noodles made in house

Short Rib Lasagna 24
Ricotta, Spinach, Mushrooms, Beef
Jus & Mozzarella

Fettuccini Carbonara* 7/14
Garlic, Crispy Prosciutto &
Parmesan

Butternut Squash Risotto 12/24
Canaroli Rice, Bacon, Sage, &
Mushrooms

Spaghetti Bolognese 10/20
Beef, Pork, Tomatoes & Basil

Baked Pasta 18
Chicken, Broccolini, Mushrooms,
Onions &
Garlic Parmesan Cream

Maine Lobster Linguini 24
Shrimp, Lump Crab, Tomato,
Vermouth, Garlic & Cream

Main Course

Niman Ranch Rib Eye 35
Sweet Potato Gratin & Broccolini

Seared Scallops* 14/26
Saffron Risotto, Blistered Tomato, Fennel &
Basil Oil

Chicken Parmesan 13/26
Linguini, Tomato Sauce & Spinach

Veal Osso Bucco 25
Root Vegetable Mash, Shallots, Greens &
Natural Jus

Niman Ranch Beef Tenderloin 34
Duck Fat Potatoes, Zucchini Sformato &
Lemon Coriander oil

Niman Ranch Pork Chop 28
Yukon Gold Potato, Haricot Vert, Pancetta,
Shallot & Dijon Pork Jus

Grilled South Carolina Scamp 28
Sugar Snap Pea, Polenta, Prosciutto, Red
Onion & Lemon Mint Gremolata

**These items may be undercooked; consuming raw or undercooked meats may increase the risk of food borne illness, especially if you have certain medical conditions*

Marx Gary-Restaurant Chef

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