



THE Bread-Bowl Soup BAR

PREMIUM SOUP FLAVORS

- **New England Clam Chowder**

Made with real cream and signature spices, this thick, chunky chowder is loaded w/ New-England caught sea clams, potatoes, and onions.



- **Lobster Bisque**

Our thick, creamy bisque is created from pureed North Atlantic lobster and cream, and then accented with juicy morsels of lobster and a perfect blend of seasonings that is nothing short of sublime.

- **Heartland Beef Stew**

This classic comfort food is loaded with premium Omaha Steaks Sirloin simmered with roasted red skin-on potatoes, pearl onions, and big chunks of carrot in a rich beefy broth made with Omaha Steaks Signature Seasoning.



- **Spanish Rice w/ Seafood & Sausage**

A Spanish tradition, our Spanish Rice with Seafood & Sausage is a meaty paella with lobster-like Wild Red Argentinian Shrimp, savory clams, rich mussels, meaty scallops, and spiced-just-right andouille sausage, blended together with a bounty of vegetables and rice.

- **Italian-Style Seafood Stew**

Our unique take on this historical seaside San Francisco recipe - also known as "cioppino" - is filled with the finest crab, cod, scallops, mussels, and wild-caught shrimp.



- **Old Fashioned Chicken Noodle Soup**

As the epitome of classic comfort food, Chef Francisco old fashioned chicken noodle soup is made with a rich, savory chicken broth, thick and tender egg noodles, and juicy pieces of chicken.

For added depth, it also features small, soft pieces of carrots and celery.

- **Baja Chicken Enchilada Soup**

Made with a rich, savory chicken broth, Chef Francisco 4 lb. baja chicken enchilada soup features juicy, tender chicken and sweet diced tomatoes generously seasoned with chili pepper, jalapeno pepper, garlic, and other robust spices. Onion, corn, bell peppers, and zucchini, as well as black beans help create a zesty, southwestern-inspired flavor palette.



- **Tomato Bisque Soup**

A rich, creamy tomato-base lightly seasoned for a satisfying side or starter.

· **Old Fashioned Cream of Broccoli Soup**

A creamy, broth base, mildly seasoned for a satisfying, but light side or starter. It's speckled with soft, mellow broccoli florets for added flavor and depth, giving this classic soup both it's name and beloved taste.



· **Condensed Italian Style Wedding Soup**

Juicy, Italian style meatballs and acini di pepe pasta in a light, savory chicken broth, loaded with rich, healthy vegetables, including tender carrots, onions, and fresh spinach

· **Cream of Potato Soup w/ Bacon**

A creamy base with large chunks of potato, bacon, celery, and carrots for a hearty side or starter. The bacon is even cured with smoke flavoring for added depth.



· **Minestrone Soup**

Featuring tender shell pasta, green beans, garbanzo beans, kidney beans, and a delicious medley of healthy vegetables! These vegetables, including carrots, celery, peas, and zucchini, potatoes, and spinach, contribute to a mellow flavor that balances beautifully with the hearty flavors of the beans.

· **Maryland Crab Soup**

A rich, spicy tomato broth, featuring tender crab meat and a delicious medley of healthy vegetables. These vegetables, including potato, corn, carrots, tomatoes, and sweet red peppers contribute a mellow flavor that balances beautifully with the kick of heat from the well-seasoned broth and crab.



· **Omaha Steakhouse Chili**

Is loaded with hearty, tender, generous chunks of fully cooked sirloin and plenty of ground beef – Flavored perfectly with chili, black beans and red, green and yellow peppers.

SOUP TOPPINGS

- Cheddar · Picorino · Seasoned Croutons · Jalapeno · Goldfish Crackers · Parmesan
- Mozzarella · Sour Cream · Bacon · Pretzel · Swiss · Colby Jack · Onion/Scallion
- Avocado · Basil · Provolone · Crackers · Tortillo Strips · Chickpeas · Hot Sauce