

# BRENTWOOD

— GRILLE —

## DINNER MENU

### STARTERS

**Deviled Eggs 10**

Sugar-cured bacon, B&B pickle relish

**Smoked Trout Dip 11.5**

Fine herbs, club crackers

**Blackened Tuna 14.5**

spicy mustard, fennel, orange, chili glaze

**Crispy Calamari 12**

Sriracha aioli, pickled peppers, greens

**Shrimp Cocktail 14**

Horseradish-cocktail sauce, cucumber salad

**Crispy Pork Belly 11.5**

Zucchini chutney, habanero honey, pickled red onions

**Oysters on the Half Shell 16**

Horseradish-cocktail sauce, lemon

**Rockefeller Style Oysters, add 4**

### SOUP & SALAD

**Chef Milos' Mushroom 7/9****Lobster Bisque Soup 8/10****Soup of the Day 7/9****Tasting of Three Soups 9****House 8.5**

Greens, walnuts, onions, cranberries, grapefruit, honey mustard vinaigrette

**Traditional Caesar 9.5**

Parmesan, rustic croutons

**Wedge of Iceberg 10**

Bacon, croutons, red onion, cucumber, tomato, bleu cheese dressing

**ADD TO ANY SALAD**  
**Grilled Chicken Breast 6**  
**Grilled Atlantic Salmon 9**

### HANDHELDS

**Brentwood Burger 17**

Seared patty, American cheese, lettuce, tomato, fries

**Crispy Chicken Sandwich 17**

Napa slaw, Swiss, fries

**Shrimp & Crab Burger 19**

Fennel-citrus salad, remoulade, fries

**Lake Perch Taco 14**

Cajun-remoulade, lettuce, tomato, sriracha, pickled red onion, slaw, fries

### SIGNATURE MAINS

**Roast Acorn Squash 19.5**

Basmati, lentils, almonds, dried tart cherries, spinach, sweet potato purée, shallot coulis

**Perch Sauté 32.5 | Walleye Sauté 30**

Brown butter vinaigrette, basmati, spinach with shiitake mushrooms, toasted hazelnuts

**Gulf Shrimp Scampi 29**

Linguine, buttered clam broth, leeks, tomato, capers, red pepper flakes, parmesan, fine herbs

**Chicken 'Cordon Bleu' 24**

Smoked ham, Mornay sauce, whipped potatoes, herb salad

**Roasted Indiana Duckling 28**

Caraway sauce, wild rice risotto, glazed asparagus, apple and pear mostarda

**Baked Meatloaf 23**

Burgundy sauce, Madeira-wild mushrooms, seasonal vegetable, whipped potatoes

**Grilled Filet Mignon, 7oz, 40**

Whipped potatoes, green vegetable, Bearnaise

**Grilled Ribeye, 14oz, 45**

Scalloped potatoes, Burgundy sauce, broccolini

**WALLEYE FISH FRY 26**

Beer battered walleye, fries, coleslaw

**CHEF'S STEAK & FRIES 29**

Marinated & grilled bavette steak, fries, Bearnaise, \*includes choice of house or Caesar salad

### SEASONAL MAINS

**Seared Sea Scallops 36**

Pomegranate seeds, peppercorn yogurt, braised greens, corn succotash

**Honey Dukka Atlantic Salmon 28.5**

Scallion rice pilaf, stir fried baby Bok choy, coconut and lemongrass broth

**Sauteed Rainbow Trout 27**

Grilled asparagus, pesto rolled new potatoes, romesco sauce

**Hot Smoked 16oz. Double-Cut Porkchop 36**

Roasted mushrooms, marble potato and smoked gouda gratin, tomato, broccolini

**Braised Short Rib of Beef 38**

Three cheese jumbo ravioli, broccoli Rabe, hazelnuts and Provençal sauce

**ADD LOBSTER TAIL TO ANY ENTRÉE 18**

*We take pride in preparing our food from scratch every day. Some items will have limited availability. We respectfully cannot guarantee steaks prepared "medium well" or above. If you have allergies, please alert us as not all ingredients are listed!*

*\*We are obliged to tell you that consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness. Please enjoy your time with us. 20% gratuity added to parties of 5 or more*

# BRENTWOOD

## GRILLE

### WHITE

<b>Bubbles</b>	<b>Gls</b>	<b>Btl</b>
100 Segura Vuidas, Cava NV Split	12	
101 La Marca, Prosecco, Italy NV Split	14	
103 Coppola, Sofia Brut Rose, Monterey	11	44
104 Veuve Clicquot, Brut, France, NV		105
105 Moet et Chandon, Brut, Imperial, NV		85
106 Nicolas Feuillatte, Reserve Brut, NV		95

### **Chardonnay**

	<b>Gls</b>	<b>Btl</b>
200 Josh Cellars, California '22	9	34
201 Hartford Court, Russian River '20		65
202 Rombauer, Carneros '21		96
203 Le Crema, Monterey '21		48
204 Kendall Jackson Reserve, Calif. '21	12	46
205 Elouan, Oregon '19		45
206 Sonoma Cutrer, Russian River '22	14	64
207 Jordan, Russian River '19		81

### **Interesting Whites**

	<b>Gls</b>	<b>Btl</b>
300 Chateau Montaud, Rose, Provence '22	13	60
301 Seven Daughters, Moscato, Italy '21	8	34
302 Black Star Farms, Riesling, MI '21	11	44
303 Dr. Loosen, Riesling, Germany '20		36
304 Chat. St. Michelle, Riesling, WA '22	13	60
305 Colombelle, Blend, France '21		48
306 M. Chapoutier 'Belleruche', CDR '21	11	44
307 Four Graces, Pinot Blanc, Willamette '19		67
308 Maso Canali, Pinot Grigio, Italy '22	12	46
309 Maison Chavet, Sancerre, France '20		70
310 Monsieur Touton, Sauv. Blanc, Bordeaux '22	12	46
311		
312 Domaine Trielle, Chenin Blanc, France '22	10	42
313 Pouilly Fuisse, Louis Latour, France '20		75
314 Conundrum, White Blend, Calif. '21	11	44
315 Toi Toi, Sauvignon Blanc, NZ '22	10	42
316 Mason, Sauvignon Blanc, Napa '22	14	64

### RED

<b>Pinot Noir</b>	<b>Gls</b>	<b>Btl</b>
400 Guenoc, California '21	7	28
401 Elouan, Oregon '21	12	46
402 Reserve de Marande, France '21	10	42
403 Belle Glos, Santa Maria Valley '22		80

### **Merlot**

	<b>Gls</b>	<b>Btl</b>
500 Castoro, California '16	14	64
501 Emmolo, Napa Valley '20		75
502 Duckhorn, Napa Valley '20		80

### **Cabernet Sauvignon & Blend**

	<b>Gls</b>	<b>Btl</b>
600 J. Lohr, 7 Oaks, Cabernet, Paso '20	10	42
601 Routestock, Cabernet, Napa '20	14	64
602 Kiona, Cabernet, WA '18		65
603 Justin, Cabernet, Paso Robles '20	18	80
604 Silver Oak, Cab, Alexander Valley '19		125
605 Quilt, Cabernet, Napa '20		75
606 The Paring, Chef's Blend, Calif. '18		75
607 Decoy, Cabernet, Sonoma '20	14	64
608		
609 Stag's Leap, Artemis, Napa '20		130
612 Coppola, Black Label, Sonoma '20		43
613 Prisoner, Blend, Napa '21		87
614 Lion Tamer by Hess, Blend, Napa '18		95
615 Merryvale Profile, Blend, Napa '16		225

### **Interesting Reds**

	<b>Gls</b>	<b>Btl</b>
700 Clos de Mendoza, Malbec, Argentina '20	10	42
701 Trefethen, Dragon's Tooth, Napa '18		85
702 Celani, Tenacious, Blend, Napa '20		115
703 Pessimist, Blend, Paso Robles '21	14	55
704 Tenet, Blend, Columbia Valley '20		55
705 Parducci, True Grit, Calif. '20		80
706 Terra D'Oro, Zinfandel, Amador '20	11	44
707 1865 Master Blend, Chile '20		60
708 Emiliana, Carmenere, Chile '20		45
709 Duboeuf, Beaujolais, France '20		40
710 Filari, Montepulciano, Italy '21	12	46
711 E. Guigal, ChateauneufDuPape, Rhone '18		110
712 Tomaiolo, Super Tuscan, Tuscany '18		46
713 Tiziano, Chianti, Italy '21	10	42
714 Ruffino Riserva, Chianti, Italy '18		85
715 Orin Swift, 8 Yrs in the Desert, Calif. '21		95
716 Masi, Amarone Della Valpolicella DOCG		110

### BRENTWOOD GRILLE

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