

BRENTWOOD

—GRILLE—

HAPPY EASTER!

FIRST COURSE SELECTIONS

Shrimp Cocktail 12

horseradish cocktail sauce, cucumber salad

House Smoked Salmon 12

cucumber salad

Grilled Vegetable Plate 9

hummus, crispy lawash, olives, pepperoncini

SALAD SELECTIONS

Traditional Caesar 9.5

parmesan, rustic croutons

House Salad 8.5

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

Wedge of Iceberg 11

bacon, croutons, red onion, cucumber, tomato, blue cheese dressing

MAIN COURSE SELECTIONS

Acorn Squash 19.5

stuffed with basmati, lentils, almonds, dried tart cherries and sweet potato, shallot coulis

Coarse Grain Honey Mustard Glazed Ham 23

scalloped potatoes, green beans

Walleye Sauté 30

brown butter vinaigrette, wilted spinach, basmati

Warm Poached Smoked Salmon 28

artichoke, capers and vermouth sauce, lemon risotto

Chicken Cordon Bleu 24

smoked ham, Mornay sauce, whipped potatoes, herb salad

Roast Lamb Shank Persillade 42.5

rosemary sauce, garlic mashed potatoes, ratatouille, green beans

FROM THE GRILL

add Morel Mushrooms - Mkt

add Lobster Tail - Mkt

Grilled Ribeye, 14oz. 45

morel-cream sauce, red skin mashed potatoes, broccolini

Filet Mignon, 7oz. 40

Cognac sauce, red skin mashed potatoes, broccolini

YOUNG PERSON'S SELECTIONS

Kid's Glazed Ham or Mom's Fried Chicken 13.5

Served with mac & cheese & fruit cocktail

We take pride in preparing our food from scratch every day. Some items will have limited availability.

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. 20% gratuity added to parties of 5 or more*