

BRENTWOOD
— G R I L L E —
LUNCH 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 11**
Sriracha aioli, pickled peppers, greens
- Shrimp Cocktail 11**
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

SOUP & SALADS

- Chef Milos' Mushroom 6/7**
- Butternut Squash Soup 6/7**
- Chef's Daily Soup 7/8**
- Tasting of Three Soups 8**
- House 7.5**
greens, walnuts, onions, cranberries, grapefruit, honey mustard vinaigrette
- Brentwood Caesar 9.5**
chopped Romaine, parmesan, garlic-alouette croutons
- Wedge of Iceberg 10.5**
bacon, croutons, red onion, cucumber, tomato, bleu cheese dressing

Add to any salad:
Grilled Chicken Breast 6
Grilled Atlantic Salmon 9

SIDES, ETC.

- Whipped Yukon Gold Potatoes 6**
- French Fries 6**
- Parmesan Truffle Fries 7**
- Napa Slaw 5**
- Glazed Asparagus 7**
- Grilled Broccolini 7**
- Scalloped Potatoes 8**
- Seasonal Vegetable 6**

HANDHELDS

- Tuna Salad Croissant 14.5**
cherries, walnut, apple, toasted croissant, avocado & tomato salad
- Caribbean Salmon 16**
Cajun-remoulade, pineapple salsa, onion jam, brioche bun, fries
- Shrimp & Crab Burger 18**
Fennel-citrus salad, remoulade, fries
- Crispy Chicken Sandwich 16.96**
Napa slaw, Swiss, fries
- Lake Perch Taco 12**
Cajun-remoulade, lettuce, tomato, sriracha, pickled red onions, slaw, fries
- Brentwood Burger 16.96**
Two seared patties, American, fully dressed, fries

SIGNATURE MAINS

- Roast Acorn Squash 16.5**
stuffed with basmati rice, lentils, pecans, dried tart cherries, spinach, sweet potato purée, shallot coulis
- Gulf Shrimp Scampi 21**
linguine, buttered clam broth, leek and tomato, fresh herbs, parmesan
- Walleye Sauté 18 | Perch Sauté 21.5**
lightly floured, brown butter vinaigrette, basmati, spinach sautéed with shiitake mushrooms, toasted hazel nuts
- Broiled Atlantic Salmon 17.75**
Maple glaze, shaved Brussel sprouts with bacon, cherries & barley, mustard-lemon aioli
- Chicken 'Cordon Bleu' 22.5**
Smoked ham, Mornay sauce, whipped Yukon gold potatoes, herb salad
- Grilled Pork Chop 20**
Alabama white sauce, roasted root vegetables, broccolini with caramelized onions & bacon
- Baked Meatloaf 16.25**
Burgundy sauce, sherried-mushrooms, whipped Yukon gold potatoes, vegetable
- Beef Tenderloin Tips Sauté 17.5**
Burgundy sauce, creamy wild mushrooms, whipped Yukon gold potatoes, vegetables
- Filet Mignon [7oz.] 39**
Whipped Yukon gold potatoes, green vegetable, Bearnaise

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