

BRENTWOOD

GRILLE

DINNER MENU

V – Vegetarian | VG – Vegan | DF – Dairy Free | DFO – DF Option | GF – Gluten Free | GFO – GF Option

BIN # - Wine Pairing

STARTERS

Fried Brussels Sprouts 14 (GFO, DF)

Crispy prosciutto, Balsamic reduction, bacon vinaigrette

Jalapeño Cheese Dip 11

Cheddar, cream cheese, red pepper, microgreens, tortilla chips

Jumbo Shrimp One of Three Ways 18

Your choice of: Classic shrimp cocktail, Scampi style or Cajun style

***Ahi Tuna Tartare 15**

Ponzu marinade, seaweed salad, sesame, wasabi cream, sriracha, wonton chips

Crispy Calamari 15

Sriracha aioli, pickled peppers, greens

***Oysters on the Half Shell 18** (GF, DF)

Horseradish-cocktail sauce, lemon

Rockefeller Style 21

Crispy Pork Belly 15 (DF)

Zucchini chutney, habanero honey, pickled red onions

SOUP & SALAD

Chef Milos' Mushroom 9/12

Chef's Daily Soup 9/12

Butternut Squash 9/12

Tasting of Three Soups 12

House 12

Mixed greens, walnuts, onions, cranberries, orange, honey mustard vinaigrette

***Brentwood Caesar 13**

Parmesan, rustic croutons

Wedge of Iceberg 14

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

Apple Spinach 14

Feta, candied pecans, sliced apples, fried chickpeas, red onions, apple vinaigrette

ADD TO ANY SALAD
Grilled Chicken Breast 7
Grilled Atlantic Salmon 10

HANDHELD

Crispy Chicken Sandwich 17

Napa slaw, Swiss, sliced pickles, siracha mayo, fries

BBQ Pork Belly Sandwich 17

Braised pork belly with sweet BBQ sauce, pickles, fries, cole slaw

***Brentwood Burger 18**

Seared all beef patty, Brentwood sauce, American cheese, lettuce, tomato, fries

SIGNATURE MAINS

Roast Acorn Squash 24 (V OR VG, GF, DFO) 303

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

Sea Scallops Fiorentina 33 (VO) 203

Seared scallops with linguini in a garlic-Parmesan cream sauce, sautéed spinach, peas and prosciutto

Tortellini alla Vodka 25 (V) 206

Add Salmon 10/ Shrimp 12/ Chicken 7

Four cheese tortelleni, micro basil, parmesan, vodka sauce

Sea Scallops 36 (GFO, DFO) 217

Cajun cream corn, basmati, micro greens

Walleye ala Meuniere 35 (GFO, DFO) 307

Whipped potatoes, green beans, capers, tomatoes, fine herbs, beurre blanc

***Atlantic Salmon Oscar 34** (GF, DFO) 300

Spinach, lump crab, asparagus, whipped potatoes, carbonara hollandaise

Chicken Marsala 29 500

Seared chicken breasts, wild mushroom marsala sauce, whipped potatoes, broccolini.

Roasted Indiana Duckling 38 (GFO, DFO) 401

Scalloped potatoes, glazed asparagus, peach mostarda, caraway sauce

Bone-In Pork Chop 29 400

Fingerling potatoes, mixed vegetables, rosemary maple glaze

***Marcona Almond Lamb Chops 36** (GFO, DFO) 607

Goat cheese, Marcona almonds, panko, herbs, fingerling potatoes, green beans, honey Dijon, apple cider reduction

***Beef Tenderloin Tips Sauté 35** 603

Wild mushrooms, onions, whipped potatoes, mixed vegetables, Burgundy or zip sauce

***Chef's Steak 38** 800

Wagyu Bavette Steak, Cajun fries, chimichurri

***Grilled Filet Mignon, 8oz, 52** (GF, DFO) 703

Certified Angus Beef, whipped potatoes, vegetables, Burgundy sauce (add zip sauce \$1.50)

**JOIN US ON SUNDAYS FOR OUR
PRIME RIB DINNER**

**ASK YOUR SERVER FOR INFORMATION ON
OUR JANUARY FIVE COURSE
FRENCH WINE DINNER
THURSDAY THE 29TH AT 6:00
SEATING IS LIMITED AND RESERVATIONS ARE
REQUIRED**

*We respectfully cannot guarantee steaks prepared "medium well" or above. If you have allergies, please alert us.
*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.*

BRENTWOOD

— G R I L L E —

WHITE

Bubbles	Gls/Btl
100 Segura Vuidas Brut Cava, Spain NV	11
101 La Marca, Prosecco, Italy NV	16
102 La Marca, Prosecco Rosé, Italy NV	16
103 Moet & Chandon Imperial Brut, France, NV	105
104 Taittinger Brut Reserve, France NV	115
105 Veuve Clicquot Yellow Label Brut, France, NV	120

Riesling	Gls/Btl
200 Dr. Loosen ‘Dr.L’, Mosel, Germany ’23	12 46
201 Chat. Ste. Michelle & Dr. Loosen ‘Eroica’, WA ’22	55
202 F-Series Old Vine, Marlborough, NZ ’22	95
203 Black Star Farms ‘Arcturos’ Dry, MI ’23	14 56

Sauvignon Blanc	Gls/Btl
204 Maison Chavet ‘Revolution’ Sancerre, Loire ’22	70
205 Kim Crawford, Marlborough ’24 New	12 46
206 Mézy, Reserve de Primes, France ’24	12 46
207 Cakebread, North Coast ’23	18 70

Chardonnay	Gls/Btl
208 Bennett Valley, Bin 5757, Unoaked, Sonoma ’24	40
209 Joseph Carr Josh Cellars, Sonoma ’24	11 42
210 Louis Latour ‘Ardeche’ Unoaked, France ’22	14 56
211 Cakebread, Napa ’23	65
212 La Miraja Cuore di Luna, Piedmont, Italy ’23	60
213 Diora, La Splendeur du Soleil, Monterey ’21	55
214 Donati, Sisters Forever Unoaked, Central Coast ’22	60
215 Black Stallion, Los Carneros ’22	66
216 Louis Latour, Pouilly-Fuisse, France ’23	85
217 Sonoma-Cutrer Russian River Ranches ’23	18 70

Interesting Whites & Rose	Gls/Btl
300 Chateau Montaud, Rose, Provence ’24	14 56
301 Seven Daughters, Moscato, Italy ’24	11 42
302 Bradenhorst, Chenin Blanc, S. Africa ’24	60
303 M. Chapoutier ‘Belleruche’, CDR, France ’23	12 46
304 Marramiero, Pecorino, Abruzzo, Italy ’21	47
305 Maso Canali, Pinot Grigio Trentino, Italy ’24	14 56
306 IL Forte, Cortese Gavi DOCG, Italy ’22	48
307 Paco & Lola, Albarino, Rias Baixas, Spain ’24	15 58
308 Bruno Giacosa, Arneis DOCG, Piedmont, Italy ’22	80
309 Celani Family Vinyards, Rose, Napa ’24 New	45

RED

Pinot Noir	Gls/Btl
400 Guenoc, California ’21	11 42
401 Elouan, Oregon ’23	14 56
402 Cakebread, Two Creeks, Anderson Valley ’23	85
403 Denison Cellars, Willamette Valley ’22	70

Merlot	Gls/Btl
500 Donati, Paso Robles ’22	15 58
501 Emmolo, Napa Valley ’22	65
502 Duckhorn Vineyards, Napa Valley ’22	85
503 Celani Family, Tenacious, Napa Valley ’21	120

Cabernet Sauvignon/Cab Blends	Gls/ Btl
600 J. Lohr, Seven Oaks, Paso Robles ’22	12 46
601 RouteStock, Napa Valley ’23	78
602 Edge, Alexander Valley ’22	67
603 Justin, Paso Robles ’23	18 70
604 Silver Oak, Alexander Valley ’21	180
605 Quilt, Napa Valley ’23	20 78
606 Faust, Napa Valley ’22	130
607 Decoy, by Duckhorn, Sonoma ’22	15 58
608 Robert Mondavi, Reserve, Napa ’17 or ’98	180
609 Stag’s Leap ‘Artemis’, Napa Valley ’21	170
610 Spring Valley Vineyards, Frederick, Walla Walla ’18	68
611 Daou Reserve, Paso Robles ’2023	85
612 Coppola, Claret, California ’22	45
613	

Blends	Gls/Btl
700 Varvaglione Papale Primitivo, Puglia ’21	80
701 The Prisoner, Napa Valley ’24	95
702 DAOU ‘Pessimist’, Paso Robles ’23	15 58
703 Masi, Amarone Della Valpolicella DOCG ’20	115
704 E. Guigal, Chateauneuf-Du-Pape, Rhone ’18	115
705 Tomaiolo, Super Tuscan, Tuscany ’19	43
706 Orin Swift ‘8 Yrs in the Desert, Napa ’23	100
707 Tyrrell’s Shiraz, Hunter Valley, AU ’22	70

Interesting Reds	Gls/Btl
800 Clos de Mendoza, Malbec, Argentina ’20	11 42
801 Bodega Lanzaga, “LZ” Rioja, Spain ’22	72
802 Parducci, True Grit, Petite Sirah, Mendocino ’20	83
803 Hill & Blade, Zinfandel, Lodi ’21	12 46
804 Emiliana Natura Carmenere, Chile ’22	42
805 Duboeuf Beaujolais, Gamay, France ’23	48
806 Filari, Montepulciano, Italy ’22	12 46
807 Rocca delle Macie, Chianti, Riserva DOCG ’21	75
808 Ruffino Riserva, Chianti DOCG ’20	90
809 Banfi, Brunello di Montalcino DOCG ’19	130
810 Reserve de la Ronciere, Cotes-du-Rhone ’22	45

AS SEEN ON
FOX 2
DETROIT



**Please note vintages and availability are subject to change*

BRENTWOOD GRILLE
43150 Grand River Ave. Novi, MI 48375 | (248) 374-0688
brentwoodgrille.com