

BRENTWOOD

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

BIN # - Wine Pairing

STARTERS

Fried Brussels Sprouts 14 (GFO, DF)

Crispy prosciutto, balsamic reduction, bacon vinaigrette

Jalapeno Cheese Dip 11

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

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 14

Sriracha aioli, pickled peppers, greens

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

Horseradish-cocktail sauce, lemon

Rockefeller Style 21

Crispy Pork Belly 14 (DF)

Zucchini chutney, habanero honey, pickled red onions

SOUPS

Chef Milos' Mushroom 9/11

Butternut Squash 9/11

Chef's Daily Soup 9/11

Tasting of Three Soups 11

SALADS

House 12

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

***Brentwood Caesar 13**

chopped Romaine, parmesan, croutons

Wedge of Iceberg 14

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

Tarragon Beet 14

Honey whipped goat cheese, tarragon vinaigrette, toasted peppitas, arugula, roasted acorn squash

Add to any salad:
Grilled Chicken Breast 6
Grilled Atlantic Salmon 10

HANDHELDS

Tuna Salad Croissant 14.5

Cherries, walnut, apple, toasted croissant, cucumber tomato salad

Walleye Taco 12

Cajun-remoulade, lettuce, tomato, sriracha, pickled red onions, fries

Mom's Chicken Wrap 13

Crispy honey chicken, diced tomatoes, red onion, bacon, honey mustard vinaigrette, fries

***Caesar Chicken Wrap 14**

Grilled chicken, chopped romaine, parmesan, fries

Crispy Chicken Sandwich 17

Napa slaw, Swiss, pickles, siracha mayo, fries

***Brentwood Burger 17**

Seared half pound beef patty, Brentwood Sauce, American cheese, lettuce, tomato, fries

***Brentwood Bison Burger 19**

Half pound buffalo patty, chipotle lime aioli, cheddar, onion ring, candied bacon lettuce, tomato, fries

SIGNATURE MAINS

Roast Acorn Squash 18 (V OR VG, GF, DFO) 202

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

Sea Scallops Fiorentina 27 (VO) 201

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

Tortellini alla Vodka 18 (V) 306

Add Salmon 10/ Shrimp 12/ Chicken 6

Four cheese tortellini, micro basil, parmesan, vodka sauce

Perch Sauté 25 305

Brown butter vinaigrette, basmati, spinach sautéed with shiitake mushrooms, almonds

Walleye ala Meuniere 23 (GFO, DFO) 307

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

***Atlantic Salmon Oscar 27** (GF, DFO) 300

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

Chicken Marsala 23 200

Seared chicken breast, wild mushroom marsala sauce, whipped potatoes, broccolini

***Beef Tenderloin Tips Sauté 24** (GF, DFO) 603

Wild mushrooms, whipped potatoes, broccolini, Burgundy sauce

***Filet Mignon [8oz.] 48** (GF, DFO) 702

Certified Angus Beef, whipped potatoes, broccolini, Burgundy sauce

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.