

BRENTWOOD

— GRILLE —

LUNCH 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

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 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

SOUPS

Chef Milos' Mushroom 9/12

Butternut Squash 9/12

Chef's Daily Soup 9/12

Tasting of Three Soups 12

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

Spinach Apple 14

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

Add to any salad:
Grilled Chicken Breast 7
Grilled Atlantic Salmon 10

HANDHELDS

Tuna Salad Croissant 14.5

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

Walleye Taco 13

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, sriracha mayo, fries

BBQ Pork Belly Sandwich 17

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

***Brentwood Burger 18**

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

SIGNATURE MAINS

Roast Acorn Squash 19 (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

Broiled Atlantic Cod 26 (GF, DFO) 206

Fingerling potatoes, mixed greens, lemon herb compound butter, capers

Perch Sauté 28 203

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

Walleye ala Meuniere 25 (GFO, DFO) 307

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

***Atlantic Salmon Oscar 28** (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

Pasta Bolognese 27 806

A rich meat sauce, pappardelle noodles, topped with fresh parmesan

***Beef Tenderloin Tips Sauté 26** (GF, DFO) 603

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

***Filet Mignon [8oz.] 49** (GF, DFO) 702

Certified Angus Beef, whipped potatoes, broccolini, Burgundy sauce. **Make it Oscar Style add 8**

*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

GRILLE

WHITE

<u>Bubbles</u>	<u>Gls/Btl</u>
100 Segura Vuidas Brut Cava, Spain NV	11
101 La Marca, Prosecco, Italy NV	16
102 La Marca, Prosecco Rose, 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

	<u>Gls/Btl</u>
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

	<u>Gls/Btl</u>
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

	<u>Gls/Btl</u>
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 Reserve, 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

	<u>Gls/Btl</u>
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

<u>Pinot Noir</u>	<u>Gls/Btl</u>
400 Guenoc, California '21	11 42
401 Elouan, Oregon '23	14 56
402 The Calling, Russian River Valley '23	85
403 Denison Cellars, Willamette Valley '22	70

Merlot

	<u>Gls/Btl</u>
500 Donati, Paso Robles '22	15 58
501 Emmolo, Napa Valley '23	65
502 Duckhorn Vineyards, Napa Valley '22	85
503 Celani, Tenacious, Napa Valley '21	120

Cabernet Sauvignon'/Cab Blends

	<u>Gls/Btl</u>
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 '20	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 La Crema, Sonoma '22	75

Blends

	<u>Gls/Btl</u>
700 Varvaglione Papale Primitivo, Puglia '20	80
701 The Prisoner, Napa Valley '23	95
702 DAOU 'Pessimist', Paso Robles '21	15 58
703 Masi, Amarone Della Valpolicella DOCG '20	120
704 E. Guigal, Chateauneuf-Du-Pape, Rhone '18	115
705 Tomaiolo, Super Tuscan, Tuscany '18	43
706 Orin Swift '8 Yrs in the Desert, Napa '21	100
707 Tyrrell's Shiraz, Hunter Valley, AU '22	70

Interesting Reds

	<u>Gls/Btl</u>
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 '20	42
805 Duboeuf Beaujolais, Gamay, France '20	48
806 Filari, Montepulciano, Italy '21	12 46
807 Rocca delle Macie, Chianti, Riserva '21	75
808 Ruffino Riserva, Chianti DOCG '18	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

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