

BRENTWOOD

G R I L L E

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

Pimento Cheese Dip 11

Cheddar, cream cheese, jalapeños, 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 14

Sriracha aioli, pickled peppers, greens

Crispy Pork Belly 14 (DF)

Zucchini chutney, habanero honey, pickled red onions

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

Horseradish-cocktail sauce, lemon

Rockefeller Style 21

SOUP & SALAD

Chef Milos' Mushroom 9/11

Chef's Daily Soup 9/11

Gazpacho 9/11

Tasting of Three Soups 11

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

Caprese Salad 14

Arugula, grape tomatoes, torched burrata cheese, sea salt, balsamic glaze, basil vinaigrette

ADD TO ANY SALAD
Grilled Chicken Breast 6
Grilled Atlantic Salmon 10

HANDHELDS

Crispy Chicken Sandwich 17

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

***Brentwood Burger 17**

Seared all 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 23 (V OR VG, GF, DFO) 202

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

Florentine Ravioli 24 (V) 805

Parmesan ricotta spinach, tomato braised kale sauce, delicata squash

Jumbo Sea Scallops 36 (GFO, DFO) 302

Maitake mushrooms, roasted spiced cauliflower, pea sprouts, cauliflower puree, golden raisin compote

Perch Sauté 35 (GFO, DFO) 204

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

Walleye ala Meuniere 34 (GFO, DFO) 312

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

Miso Glazed Halibut 38 (GF, DFO) 206

Roasted chili baby Bok choy, basmati, miso ginger sauce

***Atlantic Salmon Oscar 33** (GF, DFO) 300

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

Wild Mushroom and Chicken Pasta 32 306

Cavatappi, shiitake, oyster and maitake, red onion, grape tomatoes, cognac cream sauce

Chicken Mornay 28 200

Smoked ham, whipped potatoes, broccolini, greens, mornay sauce

Roasted Indiana Duckling 38 (GFO, DFO) 402

Scalloped potatoes, glazed asparagus, peach mostarda, caraway sauce

***Marcona Almond Lamb Chops 36** (GFO, DFO) 401

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

Chef's Steak 38 800

Wagyu Bavette Steak, Cajun fries, chimichurri

***Grilled Filet Mignon, 8oz, 52** (GF, DFO) 601

Certified Angus Beef, whipped potatoes, vegetables, Burgundy sauce

Braised Bison Short Rib 40 (GF) 806

Scalloped potatoes, braised carrots, onions, Burgundy sauce

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

**ASK YOUR SERVER FOR INFORMATION ON OUR
MONTHLY WINE DINNERS
NEXT DINNER IS
THURSDAY, AUGUST 28TH AT 6:00
RESERVATIONS 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
302 Black Star Farms'Arcturos' Dry, MI '21	14 56
303 Dr. Loosen 'Dr.L', Mosel, Germany '20	12 46
304 Chat. Ste. Michelle & Dr. Loosen 'Eroica', WA '21	55
305 F-Series Old Vine, Marlborough, NZ '22	95

Sauvignon Blanc	Gls/Btl
309 Maison Chavet 'Revolution' Sancerre, Loire '20	70
315 Mézy, Reserve de Primes, France '24	12 46
310 Cakebread, North Coast '23	18 70

Chardonnay	Gls/Btl
200 Joseph Carr Josh Cellars, Sonoma '22	11 42
201 Louis Latour 'Ardeche' Unoaked, France '21	14 56
202 Black Stallion, Los Carneros '22	66
203 Orin Swift, Mannequin, California '22	75
204 Olema Reserve, Sonoma County '22	55
205 La Miraja Cuore di Luna, Piedmont, Italy '23	60
206 Sonoma-Cutrer Russian River Ranches '22	18 70
207 Diora, La Splendeur du Soleil, Monterey '21	55
208 Donati, Sisters Forever Unoaked, Central Coast '22	60

Interesting Whites & Rose	Gls/Btl
300 Chateau Montaud, Rose, Provence '23	14 56
301 Seven Daughters, Moscato, Italy '21	11 42
306 M. Chapoutier 'Belleruche', CDR, France '21	12 46
307 Marramiero, Pecorino, Abruzzo, Italy '21	47
308 Maso Canali, Pinot Grigio Trentino, Italy '22	14 56
311 IL Forte, Cortese Gavi DOCG, Italy '22	48
312 Paco & Lola, Albarino, Rias Baixas, Spain '21	15 58
313 Bruno Giacosa, Arneis DOCG, Piedmont, Italy '22	80
314 Conundrum by Caymus, California '21	47
316 Bradenhorst, Chenin Blanc, S. Africa '24	60

RED

Pinot Noir	Gls/Btl
400 Guenoc, California '21	11 42
401 Elouan, Oregon '21	14 56
402 Reserve de Marande, France '21	14 56
403 Denison Cellars, Willamette Valley '22	70

Merlot	Gls/Btl
500 Donati, Paso Robles '21	15 58
501 Emmolo, Napa Valley '20	65
502 Duckhorn Vineyards, Napa Valley '20	85

Cabernet Sauvignon	Gls/ Btl
600 J. Lohr, Seven Oaks, Paso Robles '22	12 46
601 RouteStock, Napa Valley '20	78
602	
603 Justin, Paso Robles '22	18 70
604 Silver Oak, Alexander Valley '19	180
605 Quilt, Napa Valley '22	20 78
606 Faust, Napa Valley '22	130
607 Decoy, by Duckhorn, Sonoma '20	15 58
608 Robert Mondavi, Napa '14	180
609 Stag's Leap 'Artemis', Napa Valley '20	170
610 Black Stallion, Napa Valley '22	90

Blends	Gls/Btl
612 Coppola, Claret, California '20	45
613 The Prisoner, Napa Valley '21	95
614	
615 Spring Valley Vineyards, Frederick, Walla Walla '18	68
701 Celani, Tenacious, Napa Valley '20	120
702 DAOU 'Pessimist', Paso Robles '21	15 58
703	
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

Interesting Reds	Gls/Btl
700 Varvaglione Papale Primitivo, Puglia '20	80
707 Tyrrell's Shiraz, Hunter Valley, AU '22	70
800 Clos de Mendoza, Malbec, Argentina '20	11 42
801 The Pundit, Syrah, Columbia Valley '20	58
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	
808 Ruffino Riserva, Chianti DOCG '18	90
809 Masi, Amarone Della Valpolicella DOCG '20	115
810 Banfi, Brunello di Montalcino DOCG '19	130



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

BRENTWOOD GRILLE
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