

BRENTWOOD

V – Vegetarian | VG – Vegan | DF – Dairy Free | DFO – DFO 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 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

SOUP & SALAD

Chef Milos' Mushroom 9/11

Chef's Daily Soup 9/11

Butternut Squash 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

Tarragon Beet 14

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

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

HANDHELDS

Crispy Chicken Sandwich 17

Napa slaw, Swiss, sliced pickles, sriracha 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

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.

Roast Acorn Squash 23 (V OR VG, GF, DFO) 302

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

Sea Scallops Fiorentina 32 (VO) 201

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

Tortellini alla Vodka 24 (V) 306

Add Salmon 10/ Shrimp 12/ Chicken 6

Four cheese tortellini, micro basil, parmesan, vodka sauce

Sea Scallops 36 (GFO, DFO) 302

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

Perch Sauté 35 (GFO, DFO) 305

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

Walleye ala Meuniere 34 (GFO, DFO) 307

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

Chili Glazed Halibut 38 (GF, DFO) 206

Roasted chili baby Bok choy, basmati, chili sesame sauce

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

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

Chicken Marsala 28 500

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

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

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

**ASK YOUR SERVER FOR INFORMATION ON
CHRISTMAS EVE OR NYE DINNER**