

BRENTWOOD

— GRILLE —

LUNCH MENU

STARTERS

Deviled Eggs 10

Sugar-cured bacon, B&B pickle relish

Smoked Trout Dip 11.5

Fine herbs, club crackers

Blackened Tuna 14.5

spicy mustard, fennel, orange, chili glaze

Crispy Calamari 12

Sriracha aioli, pickled peppers, greens

Shrimp Cocktail 14

Horseradish-cocktail sauce, cucumber salad

Crispy Pork Belly 11.5

Zucchini chutney, habanero honey, pickled red onions

Oysters on the Half Shell 16

Horseradish-cocktail sauce, lemon

SOUP & SALADS

Chef Milos' Mushroom 7/9

Lobster Bisque 8/10

Chef's Daily Soup 7/9

Tasting of Three Soups 9

House 7.5

greens, walnuts, onions, cranberries, grapefruit, honey mustard vinaigrette

Brentwood Caesar 9.5

chopped Romaine, parmesan, garlic-alouette croutons

Wedge of Iceberg 10.5

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

Add to any salad:

Grilled Chicken Breast 6

Grilled Atlantic Salmon 9

SIDES, ETC.

Whipped Yukon Gold Potatoes 6

French Fries 6

Parmesan Truffle Fries 7

Napa Slaw 5

Glazed Asparagus 7

Grilled Broccolini 7

Scalloped Potatoes 8

Seasonal Vegetable 6

HANDHELDS

Tuna Salad Croissant 14.5

cherries, walnut, apple, toasted croissant, avocado & tomato salad

Caribbean Salmon 16

Cajun-remoulade, pineapple salsa, onion jam, brioche bun, fries

Shrimp & Crab Burger 18

Fennel-citrus salad, remoulade, fries

Crispy Chicken Sandwich 17

Napa slaw, Swiss, fries

Lake Perch Taco 12

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

Brentwood Burger 17

Two seared patties, American, lettuce, tomato, fries

SIGNATURE MAINS

Roast Acorn Squash 16.5

stuffed with basmati rice, lentils, pecans, dried tart cherries, spinach, sweet potato purée, shallot coulis

Gulf Shrimp Scampi 21

linguine, buttered clam broth, leek and tomato, fresh herbs, parmesan

Walleye Sauté 18 | Perch Sauté 21.5

lightly floured, brown butter vinaigrette, basmati, spinach sautéed with shiitake mushrooms, toasted hazel nuts

Broiled Atlantic Salmon 17.75

Maple glaze, shaved Brussel sprouts with bacon, cherries & wild rice, mustard-lemon aioli

Chicken 'Cordon Bleu' 22.5

Smoked ham, Mornay sauce, whipped Yukon gold potatoes, herb salad

Hot Smoked Double Cut Porkchop [16oz.] 20

Roasted oyster mushrooms, marble potato and smoked gouda gratin, mixed vegetables

Baked Meatloaf 16.25

Burgundy sauce, sherry-mushrooms, whipped Yukon gold potatoes, vegetable

Beef Tenderloin Tips Sauté 17.5

Burgundy sauce, creamy wild mushrooms, whipped Yukon gold potatoes, vegetables

Filet Mignon [7oz.] 39

Whipped Yukon gold potatoes, green vegetable, Bearnaise

*We take pride in preparing our food from scratch every day. Some items will have limited availability and we respectfully cannot guarantee steaks prepared "medium well" or above. If you have allergies, please alert us as not all ingredients are listed! *We are obliged to tell you that consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness. Please enjoy your time with us. 20% gratuity added to parties of 5 or more*

BRENTWOOD

GRILLE

WHITE

<u>Bubbles</u>	<u>Gls</u>	<u>Btl</u>
100 Segura Vuidas, Cava NV Split	12	
101 La Marca, Prosecco, Italy NV Split	14	
103 Coppola, Sofia Brut Rose, Monterey	11	44
104 Veuve Clicquot, Brut, France, NV		105
105 Moet et Chandon, Brut, Imperial, NV		85
106 Nicolas Feuillatte, Reserve Brut, NV		95

Chardonnay

	<u>Gls</u>	<u>Btl</u>
200 Josh Cellars, California '22	9	34
201 Hartford Court, Russian River '20		65
202 Rombauer, Carneros '21		96
203 Le Crema, Monterey '21		48
204 Kendall Jackson Reserve, Calif. '21	12	46
205 Elouan, Oregon '19		45
206 Sonoma Cutrer, Russian River '22	14	64
207 Jordan, Russian River '19		81

Interesting Whites

	<u>Gls</u>	<u>Btl</u>
300 Chateau Montaud, Rose, Provence '22	13	60
301 Seven Daughters, Moscato, Italy '21	8	34
302 Black Star Farms, Riesling, MI '21	11	44
303 Dr. Loosen, Riesling, Germany '20		36
304 Chat. Ste. Michelle, Riesling, WA '22	13	60
305 Colombelle, Blend, France '21		48
306 M. Chapoutier 'Belleruche', CDR '21	11	44
307 Four Graces, Pinot Blanc, Willamette '19		67
308 Ecco Domani, Pinot Grigio, Italy '22	8	34
309 Maison Chavet, Sancerre, France '22		70
310 Monsieur Touton, Sauv. Blanc, Bordeaux '22	12	46
311		
312 Domaine Trielle, Chenin Blanc, France '22	10	42
313 Pouilly Fuisse, Louis Latour, France '20		75
314 Conundrum, White Blend, Calif. '21	11	44
315 Toi Toi, Sauvignon Blanc, NZ '22	10	42
316 Mason, Sauvignon Blanc, Napa '22	14	60

RED

<u>Pinot Noir</u>	<u>Gls</u>	<u>Btl</u>
400 Guenoc, California '21	7	28
401 Elouan, Oregon '21	12	46
402 Reserve de Marande, France '21	10	42
403 Belle Glos, Santa Maria Valley '22		80

Merlot

	<u>Gls</u>	<u>Btl</u>
500 Castoro, Merlot, Calif. '16	14	64
501 Emmolo, Merlot, Napa Valley '20		75
502 Duckhorn, Merlot, Napa Valley '20		80

Cabernet Sauvignon & Blend

	<u>Gls</u>	<u>Btl</u>
600 J. Lohr, 7 Oaks, Cabernet, Paso '20	10	42
601 Routestock, Cabernet, Napa '20	14	64
602 Kiona, Cabernet, Washington '18		65
603 Justin, Cabernet, Paso Robles '20	18	80
604 Sliver Oak, Cabernet, Alexander Valley '19		125
605 Quilt, Cabernet, Napa '20		75
606 The Paring, Chef's Blend, Calif. '18		75
607 Decoy, Cabernet, Sonoma '20	14	64
608		
609 Stag's Leap, Artemis, Napa '20		130
612 Coppola, Black Label, Sonoma '20		43
613 Prisoner, Blend, Napa '21		87
614 Lion Tamer by Hess, Blend, Napa '18		95
615 Merryvale Profile, Blend, Napa '16		225

Interesting Reds

	<u>Gls</u>	<u>Btl</u>
700 Clos de Mendoza, Malbec, Argentina '20	10	42
701 Trefethen, Dragon's Tooth, Napa '18		85
702 Celani, Tenacious, Blend, Napa '20		115
703 Pessimist, Blend, Paso Robles '21	14	64
704 Tenet, Blend, Columbia Valley '20		55
705 Parducci, True Grit, Calif. '20		80
706 Terra D'Oro, Zinfandel, Amador '20	11	44
707 1865 Master Blend, Chile '20		60
708 Emiliana, Carmenere, Chile '20		45
709 Duboeuf, Beaujolais, France '20		40
710 Filari, Montepulciano, Italy '20	12	46
711 E. Guigal, ChateauneufDuPape, Rhone '18		110
712 Tomaiolo, Super Tuscan, Tuscany '18		46
713 Tiziano, Chianti, Italy '21	10	42
714 Ruffino Riserva, Chianti, Italy '18		85
715 Orin Swift, 8 Yrs in the Desert, Calif. '21		95
716 Masi, Amarone Della Valpolicella DOCG		110

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