

# BRENTWOOD

## GRILLE

### SOUP

**Chef Milos' Mushroom 6/7**

**Butternut Squash 6/7**

toasted pecans, sour cream

**Chef's Daily Soup 6/7**

**Tasting of Three Soups 8**

### SALAD

**House 7.5**

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

**Rocky's Caesar 9**

marinated red pepper, parmesan,  
tapenade, garlic-alouette  
croutons

**Mediterranean 9.5**

romaine, vegetables, stuffed  
grape leaves, Kalamata  
olive, parmesan, hummus,  
lawash, red wine vinaigrette

**Wedge of Iceberg 10**

bacon, croutons, red onion,  
cucumber, tomato, feta herb  
dressing,

*Add to any salad:*

*Grilled Chicken Breast 6*

*Grilled Atlantic Salmon 9*

### STARTER

**Lake Perch Taco 8**

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

**Jonah Shrimp and Crab Cake 9**

Fennel citrus salad, lime crema

**Crispy Calamari 11**

Sriracha mayonnaise, pickled  
peppers, mixed greens

**Shrimp Cocktail 11**

**Delaware Oysters on the Half  
Shell 16**

Horseradish-cocktail sauce

**Crispy Pork Belly 10**

Habanero honey, zucchini chutney,  
pickled red onions

### MAIN

**Roast Acorn Squash 19**

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

**Great Lakes Walleye Sauté 28**

Brown butter vinaigrette, basmati, wilted  
spinach, shiitake, toasted hazelnuts

**BBQ St. Louis Ribs 25**

Traverse City cherry and coffee glaze, mashed  
red skin potatoes, collard greens, andouille  
sausage, grilled Michigan corn on the cob

**Broiled Salmon Herbs de Provence 27**

sauce Bercy, navy beans, grilled broccolini

**Gulf Shrimp Provençal 28**

Provençal sauce, pasta, tomato, vegetable  
trinity, garlic + herbs

**Sea Scallops Sauté 36**

tomato vinaigrette, penne carbonara with  
prosciutto, parmesan, peas and cream

**Baked Meatloaf 21**

Cognac sauce, sherried-mushrooms, mashed  
redskin potatoes, vegetable, crispy onions

**Chicken Breast Sauté Oscar 15**

natural sauce, Jonah crab and shrimp cake,  
Béarnaise, mashed potatoes, vegetables

**Grilled Flat Iron Steak 33**

Chimichurri sauce, Lyonnaise potatoes,  
roasted vegetables

**Braised Short Rib of Beef 38**

Burgundy sauce, roasted vegetables, scalloped  
potatoes

**Filet Mignon 6oz.-33, 9oz.-39**

Cognac sauce, mashed red skin potatoes, green  
beans, crispy onions

### DESSERT

**Carrot Cake**

Cream cheese frosted, candied pecans

**Orange Cream Soda Panna Cotta**

Olive oil cake, orange crème anglaise

**Oreo Cheesecake**

Vanilla bean cheesecake, Oreo crust, Chocolate  
sauce, Oreo crumbles

**Chocolate Half-Dome Bon Bon**

Brownie base, Bailey's chocolate mousse, candied  
hazelnut, raspberry coulis

*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*