

# BRENTWOOD

## G R I I F

### 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

**Brentwood 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**

### STARTERS

**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**

horseradish-cocktail sauce

**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**

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**

TC cherry-coffee glaze, mashed red skin  
potatoes, collard greens, andouille sausage,  
grilled Michigan corn on the cob

**Broiled Salmon Herbs de Provence 27**

sauce Bercy, Tuscan navy beans, grilled  
broccolini

**Lemon-Honey Half Chicken 21**

natural sauce, Lyonnaise potatoes, carrot and  
herb slaw, green beans

**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 Cordon Bleu" 22.5**

Swiss, smoked ham, natural sauce, mashed red  
skin potatoes, sunny egg, vegetables

**Roast Indiana Duckling 24.5**

natural sauce, glazed sweet potato, apple sauce,  
cranberry orange relish, fried cabbage with  
bacon and onion

**Grilled Flat Iron Steak 33**

chimichurri sauce, Lyonnaise potatoes, green  
beans

**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

**Oreo Cheesecake**

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

**Chocolate Bon Bon**

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

**Crème Brûlée**

rich custard base, caramelized sugar, fresh berries

*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*