



BROOKSIDE WINTER SELECTIONS



(ALL ENTRÉES INCLUDE OUR BUTTER BOSTON LETTUCE WEDGE SALAD)

BAKED GARLIC STUFFED SHRIMP SCAMPI

Florentine Mascarpone Orzo, Tomato-Basil Beurre Blanc and Crispy Basil

Half - \$18.95 Full - \$25.95

POTATO ROSTI & TOFU

With Fresh Tomato and Ginger Sauces served with Red Peppers, Mushrooms, Zucchini, Pine Nuts, Snow Peas and Carrots

Half - \$13.95 Full - \$17.95

ARTICHOKE RAVIOLI

With Hearts of Palm, White Asparagus, Artichokes with a Herbal Miso Broth

Half - \$15.95 Full - \$19.95

MEDALLION OF VEAL PICCATA

Jarlsberg Au Gratin, Asparagus, Roasted Tomato with Mushroom-Caper Lemon Butter and Fried Portabella

Half - \$17.95 Full - \$25.95

BROWN SUGAR- PECAN CRUSTED SEA BASS

Sauteed Apple, Spinach, Raisins and Pine Nuts with Whipped Sweet Potato and Cider Reduction

Half - \$16.95 Full - \$23.95

GRANNY APPLE & POTATO CRUSTED SALMON

With Horseradish Crème Fraiche and Brussels Sprouts with Pancetta - \$22.95



FROM THE GRILL

BROOKSIDE FAVORITE with Cucumber Salad

Single - \$16.95 Double - \$22.95

ROASTED FENNEL AUSTRALIAN LAMB LOIN

On Warm Hummus with Olives, Tomato Demi and Lemon Preserves

Single - \$16.95 Double - \$24.95

BLACK PEARL PORK TENDERLOIN FILET

With Cuban Spice and Mango Chutney - \$16.95

HERBAL SALMON PINWHEEL FILET

Wrapped in Bacon and Topped with Bleu Cheese - \$21.95

BOURSIN FILET MIGNON

Wrapped in Bacon with Fried Shallot and Red Onion Port Confit

5 oz. - \$26.95 8 oz. - \$33.95

BLACKENED AHI TUNA

Wasabi Beurre Blanc, Soy Mustard and Daikon Sprouts, Carrots, Jicama Slaw

Half - \$16.95 Full - \$23.95

WING-BONED CHICKEN BREAST

With Lemon Rhubarb Sauce - \$16.25

TWELVE OUNCE NEW YORK "PRIME" STEAK

With House Special Rub - \$34.95

SIDES: (INCLUDES ONE)

CREAMED SPINACH BAKED, WHIPPED OR SWEET POTATOES

BRUSSEL SPROUTS WITH PANCETTA

FRESH ASPARAGUS JASMINE RICE FRENCH FRIES

Consuming RAW or UNDERCOOKED

meats, poultry, seafood, shellfish, eggs or Unpasteurized milk may increase your risk of food borne illness



APPETIZER AND SALADS



HALF OF ICEBURG WEDGE

Dried Bleu Cheese, Julienne Bacon, Walnuts and Tomato - \$6.55
With an Entrée Order - \$4.45

BROOKSIDE SALAD - \$4.75

Hydro Bibb, English Cucumber, Raddichio, Roma Tomato and Sliced Mushroom

TRADITIONAL CAESAR SALAD - \$3.95

MESCLUN & GOAT CHEESE SALAD

Strawberries & Dried Strawberries, Cashew Crusted with Balsamic
Small - \$5.75 Large - \$9.95



SPICY AHI TUNA - \$10.95

With Kombu Kelp, Japanese Mayo, Soy Syrup

JUMBO GULF SHRIMP COCKTAIL - \$15.00

Served with Celery Hearts, Breadsticks and Cocktail Sauce

ONION-BLEU SAUSAGE TART - \$6.95

BREADED CALAMARI - \$9.75

Sweet Peppers, Green-Black Olives with Cumin-Lime Aioli and Sweet Chile

SUN-DRIED TOMATO HUMMUS - \$5.95

With Rosemary Focaccia Toast

BRASIED DUCK SPRING ROLL - \$8.25

With Forest Slaw and Current-Port Jam

BBQ CHICKEN QUESADILLA - \$7.25

With Peppered Bacon, Diced Tomato, Cheddar Cheese, Sour Cream and Mango Salsa

SPICY QUESO DIP - \$5.95

With Sour Cream Scallion Tri-Colored Chips

ESCARGOT AVA - \$7.95

With Artichoke Bottoms, Pernod, Shallots and Butter

GOAT CHEESE & STRAWBERRY BRUSCHETTA - \$6.95

SPINACH & ARTICHOKE DIP - \$6.95

With Raw Vegetables



DAILY CULINARY FEATURES

SOUP OF THE DAY	CUP \$3.50	BOWL \$4.75
FRENCH ONION	CUP \$4.00	CROCK \$4.95
HOMEMADE BEEF CHILI	CUP \$4.10	CROCK \$5.00