

SIDE DISHES

- Potato of the Day (C/G) 5
- Garlic toasted Couscous 3
- Sautéed Mushrooms (C/G) 4
- Brandied Carrots (C/G) 3
- Side Caesar Salad (C/G) 5
- Side Kale Caesar Salad (C/G) 5
- Side Salad (C/G) 4
- Kale Salad (C/G) 5
- Vegetable of the Day (C/G) priced daily



Did you love your Salad Dressing? Ask your Server about how you can purchase Brix 33 Salad Dressing to take home!

Bread is served upon request

All of our food is prepared fresh upon your order. Your patience is appreciated as we take the time to prepare a delicious meal for you. Not all ingredients are listed on the menu. Please notify your server of any food allergies when ordering your food. *These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

SOUP & SALAD**

- Soup du jour (C/G) (priced daily, see specials board for details)
- Classic French Onion Soup (C/G) 8
- Wedge Salad with Tomatoes, Cucumbers, Bacon, Blue Cheese and Balsamic Glaze (C/G) 12
- Julienne of Kale mixed with dried Fruits and Nuts, served with a Fruit Juice and Honey Dressing (C/G) 8
- Mixed Greens Salad and our Lemon, Garlic, Dill House Dressing (C/G) 6
 - Add Chicken or Shrimp 8
- Caesar Dinner Salad (C/G) 8 (Romaine or Kale)
 - Add Chicken or Shrimp 8
- Fresh Mozzarella with Tomatoes, Olives and Balsamic Glaze (C/G) 12
- Catalina Dressing available upon request for any Salad (C/G)

SANDWICHES**

- 100% Hereford Beef Burger, ½ lb., Lettuce, Tomato and Onion on a Kaiser Roll * 11
- Roasted Turkey on a Ciabatta Roll, served with Basil Pesto Mayonnaise, Tomato, house Mozzarella and mixed greens 9
- Marinated Grilled Chicken Breast on a Ciabatta Roll with Lettuce, Tomato and a Cayenne Mayonnaise 9
- Sandwiches served with Chips.
- Add your choice of Cheese 1

(C/G) Can be made gluten free or is gluten free

STARTERS**

Classic Shrimp Cocktail (C/G) 15

Escargot en Croute; Escargot with Spinach, Bacon, Garlic in White Wine, covered with Puff Pastry 13

Crab Cake Sacher; jumbo lump Crab, whole grain Mustard on a Cayenne Pepper Mayonnaise Market Price

Marinated Olives, roasted Peppers, and our White Wine Hummus, served with Carrots, Celery and Cucumbers (C/G) 14

Tenderloin Tips with Sauce Diane on a Garlic Crouton 16

Fiocchi Pan Seared with Prosciutto, Roasted Tomatoes and Parmesan Cream Sauce 15

Duck Mousse Pâté with Port Wine, Gherkins, French Toasts, Pickled Onions and Garlic Stuffed Olives (C/G) 15

Sautéed Blue Crab Claws in Butter, Wine and Garlic, Single order or Double order (C/G) Market Price

Calamari sautéed with hot Cherry Peppers, fresh Basil, Tomato and Garlic in a Wine Broth (C/G) 12

Mixed Plate, Chef's choice of artisanal Cheeses and Meats (C/G) (priced daily, ask your server for details)

Cheese Plate of Chef's assorted domestic Cheeses (C/G) 12

Brussels Sprouts and Pork Belly (C/G) 8

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MAIN COURSE**

(WITH 2 SIDES UNLESS OTHERWISE NOTED)

Ravioli of the Day (no side dishes included; see specials board) priced daily

Sugar Brined Bone-In Pork Loin Chop with Caramelized Onions and Mustard Wine Glaze (C/G)* 24

Grilled Flat Iron Steak with Garlic House Rub and Compound Butter (C/G) Market Price

Hot Smoked Salmon, smoked in-house, served with Kale, Walnuts, Tamari Soy, and Honey Mustard (choice of one side dish) (C/G) 19

Tenderloin of Beef with Balsamic Demi & Compound Butter, 6 oz. or 8 oz. (C/G)* Market Price

Pan-seared Sea Bass on a Bed of Garlic Spinach with Lemon Herb Caper Sauce (choice of one side dish) (C/G) Market Price

Crab Cake Dinner – A larger (7 oz.) portion of our delicious Crab Cake Market Price

Bucatini Pasta, served with Shrimp, Scallops, Crab, Garlic, Herbs and light Parmesan Cream (no side dishes included) Market Price

Red Wine and Black Pepper infused Capellini in Oil and Garlic served with

Seared Scallops 28

Sautéed Shrimp 26

Grilled Chicken 19

(no side dishes included)

Sautéed Chicken Breast with Chive Pesto, Roasted Tomatoes and Fresh Mozzarella (C/G) 17

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**\$3.00 Split Plate charge for meals that are split onto separate plates by the kitchen. There is no charge for splitting or sharing at the table by our guests.

Bread is served upon request

Sweet Endings

- Brix Chocolate Terrine with Vanilla Sauce (C/G) 8
- New York Style Cheesecake 8
- Pecan Brownie with Vanilla Ice Cream 7
- Gelato sample du jour (C/G) 8
- Flourless Chocolate Torte (C/G) 8
- Dessert of the Day (see specials board)

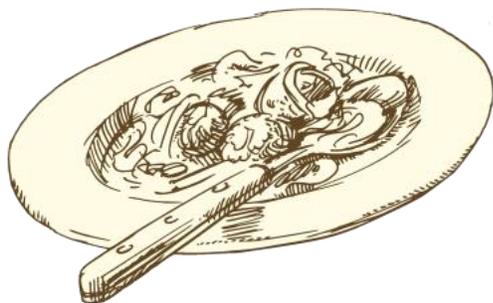
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Beverages

- Coke products 3
- Raspberry Tea 3
- Hot Tea 3
- Iced Tea 3
- Coffee 3
- Decaffeinated Coffee 3
- Espresso/Double Shot^ 3/6
- Cappuccino^ 6
- Pellegrino^ 3

^ Per Serving



Wine Pairings

Sautéed Chicken: Sauvignon Blanc, Pinot Gris

N.Y. Strip Steak: Red Zinfandel, Red Blends or Cabernet Sauvignon

Sugar Brined Pork Chop: Oaky Chardonnay, Pinot Noir

Pan-seared Sea Bass: Buttery Chardonnay Pinot Noir

Hot Smoked Salmon: Oaky Chardonnay, Pinot Noir

Crab Cake Dinner: Sauvignon Blanc, Viognier or Riesling

Bucatini Pasta: Oaky Chardonnay, Pinot Grigio, Pinot Noir or Red Blend

Red Wine Capellini with

Sautéed Scallops: Torrontes or Pinot Grigio

Sautéed Shrimp: Torrontes or Pinot Grigio

Sautéed Chicken: unoaked Chardonnay or Merlot

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