

# Brentwood

## Restaurant and Lounge

### Appetizers

#### Soups of the Day

Cinderella Pumpkin ( pine nuts & sage ) 9.00  
San Marzano Tomato 9.00

**Coppa Toast**, tomato 13.50

**Prosciutto di Parma**, seasonal fruit 19.50

**Crab Torta**, vegetable & butter sauce 20.50

**Calamari Fritti**, meyer lemon 18.50

**Buffalo Chicken Fingers**, Saint Agur bleu cheese, fennel, carrots 13.50

**Roasted Artichoke Hearts**, Rocca Reggiano, EVOO 18.50

**Michel Blanchet Smoked Salmon**, poached leek, walnut raisin roll 18.50

**Chinese Eggplant Rocca**, Sugo di pomodoro , Rocca Reggiano 14.50

**Roasted Cauliflower**, tahina , Anaheim chili 16.00

**Baby Carciofi** (raw), Meyer lemon, EVOO, Rocca Reggiano 17.50

**Bufala Caprese**, heirloom tomato, organic basil, EVOO & aged balsamic 19.00

**Bruschetta**, burrata, asparagus, poached egg, burgundy truffles, truffle oil 23.00

#### French Fries

8.00

**Maui Onion Rings** 8.00

**Brentwood Mini Burgers** 14.00

**Jumbo Asparagus**, orange buerre blanc 16.50

**Steak Tartare**, baguette 18.50

**Jumbo Shrimp Cocktail**, cocktail sauce 19.50

**Italian Meatballs**, San Marzano sauce 17.50

### Salads

**Heart of Lettuce Salad**, bleu cheese dressing, avocado, crispy bacon, onion rings 13.50

**House Salad**, arugula, iceberg, radish, cucumber, tomato, garbanzo beans 13.50

**Classic or "New Style" Caesar**, Romaine or mixed lettuce, Rocca Reggiano, brioche croutons 17.00

**Burrata Caprese**, baby arugula, farmer's market tomato, basil 17.50

**Tricolore Salad**, Belgian endive, arugula, treviso, parmesan ribbons, meyer lemon 18.50

**Tomato & Farmer's Market Vegetable Salad** 17.50

**New "Old" Chopped Salad**, Jidori chicken, pancetta, avocado, mixed greens,

basil, watercress, blue cheese crumble, blue cheese dressing 22.00

**Frisee Salad**, pancetta, onions, tomato, avocado, bleu cheese 18.50

**Swan Depot Seafood Salad**, jumbo shrimp, Maine shrimp, Dungeness crab,

iceberg lettuce, 1000 island dressing, fresh dill 25.00

**Roasted Beet & Crispy Goat Cheese**, tomatoes, watercress, almonds, cashew, walnuts, vinaigrette 19.50

**Maple Leaf Farm's Duck Salad**, McGrath organic watercress, Fuji apple, scallions, walnuts,

Dijon shallot & white wine vinaigrette 20.00

### FISH

**Branzino**, roasted tomatoes, Mediterranean vegetables & potatoes gratin 42.50

**Dover Sole**, lemon, parsley, butter, Mediterranean vegetables & potatoes gratin 48.00

**King Salmon**, Dijon caper dill sauce, Mediterranean vegetables & potatoes gratin 43.00

**Shrimp Scampi**, Dolin vermouth, vegetable jasmine rice 35.00

Certain fish may be high in Mercury levels.  
Mercury may be harmful to children and pregnant women.

Plate Split Charge 3.00

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### Main Course

<b>Double burger</b> , (9 oz.) Strauss farms, Organic, Grass Fed	18.50
<b>Chicken burger</b> ,French fries	18.50
<b>Brentwood Veggie Burger</b> , Muenster cheese, French fries	20.50
<b>Fish &amp; Chips</b> , pilsner beer battered wild cod, tartar sauce	27.50
<b>Maple Leaf Duck Tacos</b> , pico de gallo, black beans & rice	26.50
<b>Wagyu Chili Fritos</b> , onion, carrot, mushroom, tomato, kidney bean, <b>with</b> cheddar cheese, sour cream, pickled jalapeno	24.00
<b>Chicken Pot Pie</b> , puff pastry crust	26.50
<b>Fried Jidori Chicken</b> , mashed potatoes & mushroom gravy	33.50
<b>Jidori Chicken Parmesan</b> , San Marzano tomato, mozzarella, Rocca Reggiano, w/ spinach	38.00
<b>Roasted Jidori Chicken</b> , sherry glaze & truffles, porcini puree', mash & veg	43.00
<b>Baby Back Ribs</b> , creamed corn, vegetables	33.50
<b>Stone Valley Farm "Kansas City Cut" Pork Chop</b> , French fries, butter, parsley	36.50
<b>Stone Valley Farm "Country Style" Pork Rib Chop</b> , French fries, butter, parsley	36.50
<b>Colorado Rack of Lamb</b> , rosemary jus, ratatouille, mashed potato	49.00
<b>Meat Loaf</b> , caper sauce, mashed potatoes	27.00
<b>Wagyu Skirt Steak</b> , (8 oz.) , roasted tomatoes, Rocca Reggiano, French fries	44.00
<b>California Long Rib</b> (48hr) , potato galette, roasted Maui onion	45.00

### Aspen Ridge

<b>Filet Mignon Chop</b> , (14 oz.), Tuscan style beans, spinach	54.00
<b>Flannery Dry Aged, Prime Beef</b>	
<b>Prime New York Steak</b> , (14 oz.) French fries	64.50
<b>Prime Rib Eye</b> , (18 oz.), French fries	54.00
<b>Kansas City Prime N.Y. Steak</b> , (16 oz.), French fries	58.00
<b>Prime N.Y. Steak for Two</b> , (20 oz.), Tuscan style beans	83.00

### Pasta

<b>Macaroni &amp; Cheese</b>	16.50	<b>Spaghetti &amp; Chicken Meatballs</b>	21.50
<b>Jean-Paul Belmondo</b>	22.50	<b>Rigatoni Porcini White Truffle meat sauce</b>	23.50
<b>Spaghettini Black Truffles</b>	45.00	<b>Cacio e pepe</b> , spaghetti, butter, black pepper	19.00
<b>Guancia Carbonara</b>	23.00	<b>Ravioli Buratta, Goat Cheese, Yu Choy , Balsamico</b>	22.00

### Sides

<b>Mashed potatoes</b>	9.00	<b>Sautéed baby spinach</b>	9.00
<b>Tuscan beans</b>	9.00	<b>Brussels sprouts</b>	9.00
<b>Jumbo mushrooms</b>	9.00	<b>Baked potato</b>	9.00
<b>Creamed spinach</b>	9.00	<b>Ratatouille</b>	9.00
<b>Creamed corn</b>	9.00	<b>Broccolini</b>	9.00

**Farmer's Market Vegetable Platter**

21.50