

Brentwood

Restaurant and Lounge

Appetizers

Soups of the Day

White Mushroom	9.50
San Marzano Tomato	9.50
Coppa Toast , tomato	14.00
Prosciutto di Parma , seasonal fruit	20.50
Crab Torta , vegetable & butter sauce	22.00
Calamari Fritti , meyer lemon	18.50

French Fries	8.00
Maui Onion Rings	8.00
Brentwood Mini Burgers	14.50
Jumbo Asparagus , orange buerre blanc	17.00
Steak Tartare , baguette	21.00
Jumbo Shrimp Cocktail , cocktail sauce	21.00
Italian Meatballs , San Marzano sauce	18.00

Buffalo Chicken Fingers , Saint Agur bleu cheese, fennel, carrots	14.00
Roasted Artichoke Hearts , Rocca Reggiano, EVOO	18.50
Michel Blanchet Smoked Salmon , poached leek, walnut raisin roll	19.50
Chinese Eggplant Rocca , Sugo di pomodoro , Rocca Reggiano	15.00
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	19.50
Bruschetta , burrata, asparagus, poached egg, burgundy truffles, truffle oil	24.00

Salads

Heart of Lettuce Salad , bleu cheese dressing, avocado, crispy bacon, onion rings	15.50
House Salad , arugula, iceberg, radish, cucumber, tomato, garbanzo beans	15.50
Classic or "New Style" Caesar , Romaine or mixed lettuce, Rocca Reggiano, brioche croutons	17.50
Burrata Caprese , baby arugula, farmer's market tomato, basil	18.00
Tricolore Salad , Belgian endive, arugula, treviso, parmesan ribbons, meyer lemon	18.50
Tomato & Farmer's Market Vegetable Salad	19.00
New "Old" Chopped Salad , Jidori chicken, pancetta, avocado, mixed greens, basil, watercress, blue cheese crumble, blue cheese dressing	23.00
Frisee Salad , pancetta, onions, tomato, avocado, bleu cheese	19.00
Swan Depot Seafood Salad , jumbo shrimp, Maine shrimp, Dungeness crab, iceberg lettuce, 1000 island dressing, fresh dill	26.50
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, pancetta, Dijon shallot & white wine vinaigrette	22.00

FISH

Branzino , roasted tomatoes, Mediterranean vegetables & potatoes gratin	43.00
Dover Sole , lemon, parsley, butter, Mediterranean vegetables & potatoes gratin	51.00
King Salmon , Dijon caper dill sauce, Mediterranean vegetables & potatoes gratin	44.00
Shrimp Scampi , Dolin vermouth, vegetable jasmine rice	37.00

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

Double burger , (9 oz.) Strauss farms, Organic, Grass Fed	18.50
Chicken burger ,French fries	18.50
Brentwood Veggie Burger , Muenster cheese, French fries	20.50
Fish & Chips , pilsner beer battered wild cod, tartar sauce	28.50
Maple Leaf Duck Tacos , pico de gallo, black beans & rice	27.50
Wagyu Chili Fritos , onion, carrot, mushroom, tomato, kidney bean, with cheddar cheese, sour cream, pickled jalapeno	24.00
Chicken Pot Pie , puff pastry crust	27.50
Fried Jidori Chicken , mashed potatoes & mushroom gravy	34.00
Jidori Chicken Parmesan , San Marzano tomato, mozzarella, Rocca Reggiano, w/ spinach	38.50
Roasted Jidori Chicken , sherry glaze & truffles, porcini puree', mash & veg	44.00
Baby Back Ribs , creamed corn, vegetables	35.50
Stone Valley Farm "Kansas City Cut" Pork Chop , French fries, butter, parsley	37.50
Stone Valley Farm "Country Style" Pork Rib Chop , French fries, butter, parsley	37.50
Colorado Rack of Lamb , rosemary jus, ratatouille, mashed potato	52.00
Meat Loaf , caper sauce, mashed potatoes	27.50
Wagyu Skirt Steak , (8 oz.) , roasted tomatoes, Rocca Reggiano, French fries	45.00
California Long Rib (48hr) , potato galette, roasted Maui onion	45.00

Aspen Ridge

Filet Mignon Chop , (14 oz.), Tuscan style beans, spinach	55.00
Flannery Dry Aged, Prime Beef	
Prime New York Steak , (14 oz.) French fries	64.50
Prime Rib Eye , (18 oz.), French fries	56.00
Kansas City Prime N.Y. Steak , (16 oz.), French fries	62.00
Prime N.Y. Steak for Two , (20 oz.), Tuscan style beans	87.00

Pasta

Macaroni & Cheese	17.00	Spaghetti & Chicken Meatballs	21.50
Jean-Paul Belmondo	22.50	Rigatoni Porcini White Truffle meat sauce	24.00
Spaghettini Black Truffles	46.00	Cacio e pepe , spaghetti, butter, black pepper	19.50
Guancia Carbonara	24.00	Ravioli Buratta, Goat Cheese, Yu Choy , Balsamico	23.00

Sides

Mashed potatoes	9.50	Sautéed baby spinach	9.50
Tuscan beans	9.00	Brussels sprouts	9.00
Jumbo mushrooms	10.00	Baked potato	10.00
Creamed spinach	9.00	Ratatouille	9.00
Creamed corn	9.50	Broccolini	9.00

Farmer's Market Vegetable Platter

21.50