

Lunch Menu

Executive Chef **Bruce Woods**

Seasonal Soup daily	8	Grilled Cheese aged raw cheddar, provolone, pancetta, house ketchup, fries or salad	11	Fish & Chips 9 oz haddock fillet, tartar sauce, coleslaw, fries, lemon	15
Caesar Salad romaine, creamy dressing, parmesan, lardoons, croutons	10	Brassaii Club turkey, cheddar, fried egg, bacon, avocado, fries or salad	13	Honey mustard glazed salmon filet creamy leeks, roasted mini Yukon gold potatoes	19
Baby lettuce & mixed herb salad pear, roquefort, honey-lemon dressing	10	8 oz prime rib beef burger avocado salsa, white cheddar & Canadian bacon, Yukon frites	14	Pickereel baked filet of pickereel baby bok choy and mango salsa	17
Baked goat cheese roasted bell pepper salsa with pesto	11	Homemade Turkey Burger provolone, mustard, lettuce, tomato, red onion, fries or salad	14	Citrus-yogurt marinated breast of free range chicken jasmine scented rice & broccolini	18
Kataifi wrapped crispy shrimp with wasabi mayo	13	Cobb Salad grilled chicken, bacon, tomato, avocado, egg, blue cheese	18	Brassaii Bistro Steak shallot jus, Yukon frites	19
Triple S daily soup, salad, sandwich	9	Nicoise Salad seared tuna, traditional vegetables, anchovies, egg	18	* Split Dishes	5
Vegetarian Sandwich marinated grill vegetables, portobello, goat cheese, fries or salad	12	Mussels & Fries white wine garlic or tomato provencal	13		