



BRASSERIE =AMERICANA=

Dinner Menu

Served: Monday - Sunday | 5pm – 11pm

Appetizers

Soupe à l'oignon \$10

Onion soup with croutons, Gruyère and Swiss cheese gratin

*Merlot or Coppola Pinot Noir

Soup du Jour \$10

Fried Calamari \$14

*Chardonnay or Pinot Grigio

Chicken Wings \$10

Buffalo, grilled Caribbean jerk or teriyaki, served with bleu cheese or ranch dressing

*Riesling-Essence or DR Konstantin Frank

Ceviche \$14

Mixed seafood salad, Mussels, Shrimp, Calamari Red wine lemon vinegar

*Sauvignon Blanc

Shrimp Cocktail \$16

Fresh shrimp, horseradish cocktail sauce and lemon wedges

*Sauvignon Blanc

Drunken Mussels \$14

Choice of white wine or fra diavolo

*Chardonnay or Rosè

Charcuterie & Cheese Plate \$18

Brie cheese, Manchego, cheddar, pepper jack, salami and prosciutto

*Any Red

Crêpe Tacos (Steak, Chicken or Fish) \$14

Shredded lettuce, fresh avocado, tequila lime sour cream

*Chardonnay or Sauvignon Blanc

SALADS

Warm Spinach Salad \$14

Bacon, red onion and a balsamic glaze, topped with goat cheese

Caesar Salad \$13

Chopped romaine, garlic croutons and shaved parmesan

Steak House Salad \$12

Chopped Romaine, Red Onion, bacon, blue cheese crumbles and tomatoes With House Ranch

Black Bean, Corn and Tomato Salad \$12

Romaine, red onion and fresh avocado

Add Chicken \$6

Add Salmon or Shrimp \$8

Entrees

Filet Mignon \$33

Choice of bordelaise, peppercorn, Maître d' hôtel butter or creamy mushroom

*Cabernet- Coppola Director's

Brasserie Brisket \$26

Slow cooked marinated brisket, served with mashed potatoes and root vegetables

*Cabernet-Toro De Piedra or Brunello Di Montalcino

Churrasco \$29

Grilled skirt steak with chimichurri, roasted potatoes and ratatouille

*Malbec-Trivento or Bordeaux Thomas

Willies Brasserie Chicken \$19

Thin strips of sautéed chicken, sun dried tomato, onions, and julienne zucchini in a light tomato sauce

*Chardonnay-Federalist or Coppola Pinot Noir

Seafood Pasta \$24

Imported semolina Penne or linguini, Calamari, mussels, shrimp, served in a light marinara or fra diavolo sauce.

*Pinot Noir- J Vineyards or Coppola or Chardonnay`

Grilled Atlantic Salmon \$24

Topped with pineapple relish

*Chardonnay- Federalist or Walnut Crest

Shrimp Pinocchio \$26

Pan seared shrimp, over a bed of spinach in a white wine lemon butter sauce with a hint of marinara.

*Sauvignon Blanc

Penne Romano \$16

Imported semolina penne, vine-ripened tomato sauce, fresh mozzarella and fresh basil

*Chianti Superiore Banfi 2015

Brasserie Burger \$14

Half pound Angus beef burger with lettuce, tomato and Pickles on a brioche bun, served with French fries

*Cabernet- Walnut Crest

Add Cheese \$0.75

Add Sautéed Onions \$0.75

Add Mushrooms \$0.75

Add Bacon \$1.5

*. These wines are suggestions only, would need to be ordered separately.

Add 19% gratuity and 8.625% Sales Tax.