



BRASSERIE
AMERICANA
 RESTAURANT, BAR AND LOUNGE

Dinner Menu

Served: Monday – Sunday 5 PM – 11 PM

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 \$12

Buffalo, Pomegranate Honey, Tequila lime, BBQ served with Bleu Cheese or Ranch Dressing

*Riesling-Essence or DR Konstantin Frank

Flatbread Americana \$15

Arugula, Ricotta Spread, Cherry tomato, Red Onion, Fig Jam Crumbled Bacon, Balsamic Reduction.

*Sauvignon Blanc

Poutine French Fries \$10

Diced Shallots, Swiss Cheese, Finished in a homemade Gravy.

*Sauvignon Blanc

Drunken Mussels \$14

Choice of White Wine or Fra Diavolo

*Chardonnay or Rosè

Charcuterie & Cheese Plate \$18

Brie cheese, Manchego, Cheddar, Swiss

Salami and Prosciutto

*Any Red

Buffalo Eggrolls \$12

Shredded White Meat Chicken, Diced Carrots, Celery, onion Franks Red Hot, Finished with a Blue Cheese Dipping Sauce.

*Pinot Noir or Chardonnay

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

Shredded lettuce, fresh avocado,

Served with Tequila Lime Sauce

*Chardonnay or Sauvignon Blanc

SALADS

Warm Spinach Salad \$14

Bacon, Red onion and a Balsamic glaze, Topped with Goat Cheese

Apple Pecan Salad \$12

Arugula, Pecans, Sliced Apple, Red Onion, Cranberries

Crumbled Goat Cheese, Serve in a lemon Vinaigrette Dressing

Grilled Calamari Salad \$16

Arugula, Beets, Red Onion, Cherry Tomatoes, Crumbled Goat Cheese, Tossed in a Red Wine Vinaigrette Dressing

Add Chicken \$6

Add Salmon or Shrimp \$8

Entrees

Filet Mignon \$36

Choice of Bordelaise, Peppercorn, Maître d' hôtel Butter or Creamy Mushroom

*Cabernet- Coppola Director's

Short Rib \$26

Slow Cooked Marinated Short Rib,

served with Mashed Potatoes and Ragu Vegetable Gravy

*Cabernet-Toro De Piedra or Brunello Di Montalcino

NY Strip \$32

14 oz Prime Cut, Roasted Brussel Sprouts, White Truffle Parmesan French Fries, Port Wine Reduction.

*Malbec-Trivento or Bordeaux Thomas

Chicken Blanco Diablo \$22

Francesce Style Chicken Breast, Sautéed White wine Lemon Butter Sauce

Fresh Mozzarella, Spicy Cherry Peepers over Spinach

*Chardonnay-Federalist or Coppola Pinot Noir

Chicken Polamentano

Breaded Then Grilled Chicken Breast, Sautéed Escarole

\$22

And White Cannellini Beans.

Pappardelle Fresca \$25

Fresh Pappardelle, Sliced Andouille Sausage, White Cannellini Beans

Fresh Escarole, Garlic & Oil, Fresh Chunks of Tomato.

*Pinot Noir- J Vineyards or Coppola or Chardonnay`

Grilled Atlantic Salmon \$26

Roasted Potato, Mixed Vegetables, Champagne Dill Sauce

*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

Brasserie Burger \$14

Half Pound Angus Beef Burger with Lettuce, Tomato and Pickles on a Brioche Bun, served with French fries

Add Cheese \$0.75

Add Sautéed Onions \$0.75

Add Mushrooms \$0.75

Add Bacon \$1.50

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

Add 19% gratuity and 8.625 Sales Tax