



## COME SAVOR THE FLAVORS OF BRASSERIE AMERICANA

\* AVAILABLE FOR DINNER FROM 5PM - CLOSE

### APPETIZERS

#### FLATBREAD AMERICANA

BACON, RICOTTA, ARUGULA, FIG JAM SPREAD, AVOCADO, RED ONION, CHERRY TOMATO, DRIZZLED BALSAMIC REDUCTION

#### BRASSERIE WILD WINGS

POMEGRANATE HONEY GLAZE OR TEQUILA LIME MARGARITA

#### FRENCH ONION SOUP

HARDY BRANDY-INFUSED, CROSTINI, MELTED AGED SWISS

### ENTRÉES

#### BEEF SHORT RIB

SLOWLY COOKED IN CHEF WILLY'S SPECIAL HOMEMADE VEGETABLE RAGÚ SAUCE SERVED OVER CREAMY GARLIC MASHED POTATOES

#### FLAMING CUTTERMILL

HALF POUND PRIME SIRLOIN BURGER TOPPED WITH AMERICAN CHEESE, PICKLED JALAPEÑOS, APPLEWOOD SMOKED BACON, HABAÑERO MAYO, PARMESAN ENCRUSTED FRIES

#### BEER-BATTERED FISH AND GRITS

ALASKAN COD OVER CREAMY GRITS

#### LAGUNITAS BRAISED CHICKEN

BONELESS CHICKEN, SLOWLY COOKED IN AN IPA-BASED SAUCE FINGERLING POTATOES, SNAP PEAS, MUSHROOMS, SERVED WITH WILD RICE

### DESSERT

#### RED VELVET CHEESECAKE

CRUMBLed OREO BASE, CREAMY RED VELVET

#### FUDGE MOLTEN LAVA CAKE

GANACHE CENTER SERVED WITH A SCOOP OF FRIED ICE CREAM

#### COOKIES & CREAM JAR

LAYERS OF COOKIES, HOMEMADE WHIPPED CREAM, FUDGE, TOPPED WITH OREO COOKIE

### PRIX-FIXE

\$29.95 PER PERSON

YOU MAY CHOOSE ONE ITEM FROM EACH COURSE. NO SUBSTITUTIONS OR SHARING ALLOWED. ADD 19% GRATUITY AND 8.625% NY STATE SALES TAX.