

BRASSERIE **Bravo** BRASSERIE

Cold and Hot Appetizers

- Grilled Pizza 13.95**
Spinach, goat cheese, roasted red peppers and pancetta
- *Jumbo Lump Crab Cake 12.95**
Served with Asian slaw and chipotle aioli
- *Moules Dijon 13.95**
Steamed mussels in a light dijon mustard and saffron cream sauce. Served with grilled Tuscan bread to dip
- Cheese Plate 13.95**
Chef's selection. Served with fruit, walnut butter and country bread
- *Yellow Fin Tuna Tartare 13.95**
English cucumbers, ginger dressing and house made potato chips
- Bravo Calamari Provencal 11.95**
Fried squid tossed with tomatoes, Kalamata olives, capers and extra virgin olive oil
- *Bravo Mussels 13.95**
Steamed mussels in a light tomato broth with tomato broth with chorizo and charred onions. Served with grilled Tuscan bread to dip
- *Beef Carpaccio 13.95**
Thinly sliced tenderloin of beef lightly seasoned, extra virgin olive oil, arugula and shaved reggiano parmesan cheese
- *Bacon Wrapped Scallops 12.95**
Sea scallops wrapped in applewood bacon with a light brown sugar coating, served with a cucumber salad.
- *Seafood Sampler 16.95**
Shrimp cocktail, crab cakes, bacon wrapped scallops and sesame encrusted tuna

Raw Bar

- Jumbo Shrimp cocktail 3.50 each
- *Oysters du Jour Market Price
- Little necks 1 each
- King Crab Legs Market Price
- Seafood Tower Market Price
- 6 Jumbo Shrimp
 - King Crab Legs
 - 6 Oysters
 - 6 Little necks
 - 2 Lobster Tails

Soups & Salads

- French Onion Soup 6.50**
Topped with crouton, Swiss and mozzarella cheese
- Soup du Jour Priced Daily**
- New England Clam Chowder**
cup 4.95 bowl 6.95
- Beet Salad 11.95**
Assorted beets over a bed of baby mixed greens with herbed goat cheese, Mandarin oranges, caramelized fennel and a citrus vinaigrette
- Bravo Salad 10.95**
Mixed greens with tomatoes, roasted red peppers and red onions. Topped with pan-seared goat cheese and a sherry dijon vinaigrette
- Caesar Salad 10.95**
Crisp Romaine lettuce tossed in Caesar dressing. Topped with garlic croutons and shaved parmesan cheese
- Poached Pear Salad 11.95**
Boston Bibb lettuce with candied pecans, dried apricots, crumbled bleu cheese and citrus vinaigrette
- Spinach Salad 11.95**
With candied pecans, strawberries, dried apricots, herbed goat cheese and a poppy seed vinaigrette
- Add steak 5.95
 - Add salmon 5.95
 - Add grilled chicken 4.95
 - Add sautéed shrimp 5.50
 - *Add pan-seared tuna 5.95
 - Add Sicilian white anchovies 2.95
 - Add pan-seared goat cheese 3.50

Sides

- Pommes Frites 3.95
- Sweet Pommes Frite 4.95
- Sautéed Spinach 4.95
- Haricot Vert 4.95
- Mashed Potatoes 4.95
- Grilled Asparagus 5.95
- Lyonnais Potatoes 4.95
- Seasonal Vegetable 4.95

*Bravo Brasserie would like to inform you that consuming raw or undercooked meat, poultry, seafood or eggs may increase the risk of food borne illness. Please be advised that our pommes frites are prepared with peanut oil. Please inform your server of any allergies.

Gift certificates are available and make an excellent gift for any occasion

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Entrees

***Boneless NY Sirloin 29.95**

Served with grilled asparagus and mashed potato

***Boneless NY Sirloin Au Poivre Style 30.95**

Pepper encrusted NY sirloin topped with a brandied peppercorn cream sauce

***Filet de Boeuf Bearnaise 8 oz 31.95**

Grilled tenderloin of beef served with Lyonnaise potatoes and grilled asparagus

***Tenderloin Medallions de Boeuf 31.95**

Sliced tenderloin medallions on grilled Texas toast, topped with garlic butter, served with mashed potatoes and grilled asparagus

***French Cut Pork Chop 23.95**

Bone-in pork chop topped with apple chutney and served with mashed potatoes and haricot vert

***Roast Duck a l'Orange 26.95**

Crispy half-duck roasted and topped with a Gran Marnier reduction, served with French green beans and Lyonnaise potatoes

Chicken Teriyaki 22.95

Statler chicken breast marinated in teriyaki sauce seasoned with chive butter, served with white rice pilaf and seasonal vegetables.

***Veal Milanese 26.95**

Lightly breaded veal scallopini sautéed in a lemon and white wine sauce. Served with pappardelle & cheese sauce with fresh sautéed spinach

Asparagus Ravioli 16.95

Arugula, asparagus, forest mushrooms, grape tomatoes and shaved reggiano parmesan cheese. Add shrimp 4.95 Add lobster 7.95

***Pan-Seared Sea Scallops Market**

Topped with shallot tarragon cream sauce, served over mashed potatoes and sautéed spinach

***Atlantic Cod 23.95**

Poached with French green beans, baby potatoes, artichoke hearts and plum tomatoes in a white wine and saffron broth

***Bravo Mussels 19.95**

Steamed mussels in a light tomato broth with chorizo and charred onions. Served with pommes frites to dip

***Sesame and Ginger Encrusted Salmon 24.95**

Served with seasonal vegetable and rice pilaf

***Sesame Encrusted Tuna 26.95**

Seared tuna with a soy and ginger glaze, drizzled with a wasabi aioli. Served with rice pilaf and cool green bean salad

Macaroni and Cheese 16.95

With three cheeses, topped with bread crumbs and sliced tomatoes. Add lobster 7.95

***Moules Frites 19.95**

Steamed mussels in a light dijon mustard and saffron cream sauce. Served with pommes frites to dip

***Surf and Turf 33.95**

8 oz filet Mignon paired with Lazy Man Lobster served with grilled asparagus and mashed potato.

***Boneless Prime Rib Au Jus Market**

14 oz boneless prime rib with au jus with grilled asparagus and mashed potato

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Please inquire about our banquet facilities. Full menus are available.