

Entrees

***Boneless NY Sirloin 29.95**

Served with onion strings, mashed potato and grilled asparagus

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

Pepper encrusted NY sirloin topped with a brandied peppercorn cream sauce

***Filet Mignon Bearnaise 31.95**

Served with onion strings, Lyonnaise potatoes and grilled asparagus

***Tenderloin Medallions 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**

Blackened served with apple relish, mashed potato and green beans

***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 Picatta 23.95

Boneless chicken floured and pan seared with white wine, lemon, capers, and roasted red peppers. Served with mashed potatoes and seasonal vegetables

***Pasta Bolognese 19.95**

Fresh pappardelle noodles tossed with our zesty meat sauce and finished with shaved parmesan cheese

Pasta with Pink Vodka Sauce 19.95

Fresh wagon wheel pasta with vine ripe tomatoes, fresh basil, garlic, roasted shallots and parmesan cheese

Add Chicken 4.95 Add Shrimp 5.50 Add Lobster 7.95

Asparagus Ravioli 16.95

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

***Baked Sea Scallops Market**

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

***Baked Atlantic Cod 23.95**

Lightly breaded topped with lemon sherry butter, served with rice pilaf and seasonal vegetables

***Bravo Mussels 19.95**

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

***Moules Frites 19.95**

Steamed mussels in a light dijon mustard and saffron cream sauce. Served with French fries 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 Chicken 4.95 Add Shrimp 5.50 Add Lobster 7.95

***Surf and Turf 38.95**

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

*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

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

Cold and Hot Appetizers

- Grilled Pizza 13.95**
Spinach, goat cheese, roasted red peppers and pancetta
- *Jumbo Lump Crab Cake 13.95**
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
- *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
- Cheese Plate 13.95**
Chef's selection. Served with fruit, walnut butter and country bread
- * Sesame Encrusted Tuna 13.95**
English cucumbers, ginger dressing and house made potato chips
- Bravo Calamari Provençal 11.95**
Fried squid tossed with tomatoes, Kalamata olives, capers and extra virgin olive oil
- *Beef Carpaccio 13.95**
Thinly sliced tenderloin of beef lightly seasoned, extra virgin olive oil, arugula and shaved reggiano parmesan cheese
- *Bacon Wrapped Scallops 13.95**
Sea scallops wrapped in applewood bacon with a light brown sugar coating, served with a cucumber salad.
- *Seafood Sampler 17.95**
Shrimp cocktail, crab cakes, bacon wrapped scallops and sesame encrusted tuna

Raw Bar

- Jumbo Shrimp cocktail 3.95 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 Whole Lobsters

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
- Cobb Salad 12.95**
Crisp romaine lettuce served with fresh avocado, boiled egg, applewood bacon, macintosh apples, tomatoes, chives and blue cheese dressing on the side
- Spinach Salad 11.95**
With candied pecans, strawberries, dried apricots, herbed goat cheese and a poppy seed vinaigrette
- Add steak 6.95
 - Add salmon 5.95
 - Add grilled chicken 4.95
 - Add sautéed shrimp 6.50
 - *Add pan-seared tuna 5.95
 - Add Sicilian white anchovies 2.95
 - Add pan-seared goat cheese 3.50

Sides

- French Fries 3.95**
- Sweet Potato Fries 4.95**
- Sauteed Spinach 4.95**
- Mashed Potatoes 4.95**
- Grilled Asparagus 5.95**
- Lyonnais Potatoes 4.95**
- Seasonal Vegetable 4.95**

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