

Brass Dinner Menu

Appetizers

Steamed New England green lipped mussels, lemon garlic broth 9

Wild caught, east coast scallops, sweetcorn pudding, white anchovy, basil & lemon butter 10

Tarte flambé, crème fraiche, smoked onions, guanciale, fresh mozzarella, chervil arugula salad 8

Deep fried quail, sweet potato waffle, maple butter hot sauce 9

Charcuterie platter: chicken liver pate, jambon de Bayonne, saucisson sec, chorizo, baurenwurst, capers, dijon, olives 10

Deep fried lemon parmesan risotto balls, puttanesca relish, crispy basil 7

Petite crab cakes, tomato ginger jam, herbed remoulade, fried pickles 9

Asparagus grilled salad, poached Amish egg, crispy panko & kalamata powder 7

Terrine of peppered smoked salmon, smoked trout, poached salmon, beet, jicama & apple salad, horseradish creme fraiche, grilled ciabatta 9

Entrees

Served with your choice of soup, caesar or house salad

Roasted Pekin duck breast, blackberry gastrique, wild mushroom & celery feuille de brick, rainbow swiss chard, 21

Linguine, green-lipped mussels, tiger shrimp, artichoke hearts, tomato, feta, slightly sweet lemon broth 19

Seared scallop risotto with lemon, arugula, peas, pistachios & shaved parmesan 21

Char-grilled peppered hanger steak, whole grain rice blend, rainbow swiss chard, chimmichurri, smoky adobo 21

Lake Erie walleye, macadamia crust, parsley brown butter, crimini risotto, steamed broccolini 19

Grilled gin & lavender marinated New Zealand Lamb sirloin,
coriander & fennel lamb meatloaf, rosemary polenta, grilled
asparagus, roasted grapes 24

Basil cappelini, crushed grape tomatoes, shaved parmesan, olive oil,
garlic, basil chiffonade naked 16 chicken 18 shrimp 19

Mac & Cheese: orchiette, seven cheeses, thyme-butter panko crust,
caramelized bourbon pork belly, balsamic tomato chutney 16
(without bacon 15)

Grilled pecan-smoked Berkshire bone-in pork chop, cherry mustard
sauce, warm fingerling and artichoke salad, swiss chard 22

Seared Ahi tuna, shichimi pepper crust, whole grain rice blend,
sesame seared baby choy, sauce trio: wasabi vinaigrette,
mirin & ginger, spicy sesame tomato 20

Sake, ginger & leek steamed Alaskan Halibut, soba noodles,
cucumber pickle 22

Panko-crusted semi-boneless chicken breast from Otto's Farms,
goat cheese, pancetta & herb stuffed, crushed fingerlings,
roasted tomato, garlic & sherry pan sauce, braised kale 20

Spinach & soft herb cheese stuffed portabella, parsley pesto,
quinoa, ratatouille 17

Ricotta & sun-dried tomato ravioli, claw crab meat,
roasted red pepper cream 19 (without crab 16)

Ginger & star anise glazed fresh Arctic Char, roasted root vegetables,
orange & golden raisin chutney, rainbow chard 18

Char-grilled Double R Ranch ancho chili-rubbed ribeye, smashed
olive oil fingerlings, grilled asparagus, Brass A-128 steak sauce 25

Dinner Salads

Seared tiger shrimp, bibb lettuce, roasted tomatoes,
toasted pine nuts, fried taleggio croutons, herb vinaigrette 16

Grilled hanger steak, warm fingerling potato salad, romaine, bell pepper, grape
tomatoes, horseradish & peppadew caesar dressing, shaved parmesan 19

Our beef and pork are all natural and are raised on sustainable farms.

Please alert your server to any food allergies.

Gratuity of 18% may be added to tables of eight or more.

State law requires us to tell you that eating certain undercooked foods may result in foodborne illness

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Searched tiger shrimp, bibb lettuce, roasted tomatoes,
toasted pine nuts, fried taleggio croutons, herb vinaigrette \$13

Grilled hanger steak, warm fingerling potato salad, romaine, bell pepper, grape
tomatoes, horseradish & peppadew caesar dressing, shaved parmesan \$13