

THE BRASS

ESTD. 1984

EXECUTIVE CHEF BRIAN BLOCK | CHEF DE CUISINE JOSH CARROLL

SOUP & SALAD

LOBSTER BISQUE	12 18	SOUP DU JOUR	8 12
COLDWATER LOBSTER MEAT, CREAM SHERRY, CRUSTY HERB BREAD		HOUSEMADE DAILY, CRUSTY HERB BREAD	
CAESAR SALAD	7	HOUSE SALAD	7
CRISP ROMAINE, SHAVED PARMESAN, HOUSE HERB CROUTONS, CAESAR DRESSING		SPRING GREENS, CARAMELIZED PEARS, SALT ROASTED PECANS, RED ONION, WHITE BALSAMIC VINAIGRETTE	
BREAD BASKET	4	WEDGE SALAD	7
HOUSEMADE CRUSTY HERB BREAD, WHIPPED BUTTER, SPINACH-HERB DIPPING OIL		ICEBERG, APPLEWOOD SMOKED BACON, CHERRY TOMATO, BLEU CHEESE DRESSING	

APPETIZERS

FRESH OYSTERS	4 20 36	HONEY WALNUT SHRIMP	16
ON THE HALF SHELL, COCKTAIL, HORSERADISH, LEMON		CRISPY JUMBO SHRIMP, SPICED CANDIED WALNUTS, BROCCOLI, HONEY DRESSING	
CRAB CAKES	13	PORTOBELLO PARMESAN	12
TOMATO GINGER JAM, HERB REMOULADE, CRISPY PICKLE CHIPS		HERB BREADED PORTOBELLO, CHUNKY MARINARA, MELTED PROVOLONE CHEESE	
CRISPY BRUSSELS SPROUTS	11	DEVEILED EGGS	12
SWEET CHILI SAUCE, SMOKED BACON, SCALLIONS		BOURBON CANDIED BACON, CRANBERRY-PECAN GREMOLATA	
CHARCUTERIE BOARD	22	MAPLE CARROT BURRATA	15
ARTISANAL SELECTION OF DOMESTIC AND INTERNATIONAL CHEESE AND CURED MEAT, MUSTARD, FRUIT, PICKLED VEGETABLES, CRACKERS		CHILLED ROASTED CARROT, MAPLE GLAZE, CRUSHED PISTACHIO, PROSCIUTTO, MALDON SEA SALT	
SCALLOP GNOCCHI	19	HOT SMOKED SALMON	17
SWEET POTATO GNOCCHI, BROWN BUTTER AND SAGE CREAM, PEPITAS, CRANBERRY, GOAT CHEESE		CAPERS, RED ONION, HERB CREAM, LOVASH CRACKER	
LEMON PARMESAN ARANCINI	11	CRAB CURRY FRIES	13
RISOTTO BALLS, PUTTANESCA, CRISPY BASIL		MARINATED CRAB, SWEET POTATO FRIES, MANGO-CURRY SAUCE, SCALLIONS	

ENTREES

PEPPERCORN SEARED FILET	42	BASIL CAPELLINI	28
POTATO PUREE, SAUTEED BOK CHOY, MUSHROOM AND BLACK GARLIC BORDELAISE		CRUSHED CHERRY TOMATOES, GARLIC, EVOO, SHAVED PARMESAN, CHICKEN, SHRIMP OR FLANK STEAK	
HERB GRILLED ANGUS RIBEYE	39	HONEY GINGER SALMON	32
BROCCOLI CHEDDAR AU GRATIN, ROASTED FINGERLING POTATO, GRILLED SCALLION DEMI		FINGERLING POTATO, BEETS ROASTED & PUREE, HONEY-GINGER GLAZE, CUCUMBER RELISH, CRUMBLLED FETA	
MACADAMIA ENCRUSTED WALLEYE	30	POMEGRANATE SCALLOPS	36
MUSHROOM RISOTTO, BUTTER STEAMED GREEN BEANS, PARSLEY BROWN BUTTER		POTATOE PUREE, BRUSSELS SPROUTS & BACON, BALSAMIC-POMEGRANATE REDUCTION, SPICED CANDIED WALNUTS	
TENDERLOIN TIPS STROGANOFF	32	DUCK L'ORANGE	34
CARAMELIZED ONION, MUSHROOMS, CLASSIC EGG NOODLES, SWEET VERMOUTH CREAM SAUCE		GRAND MARNIER & PISTACHIO RISOTTO, GREEN BEANS, ORANGE DUCK DEMI GLACE	
CRANBERRY PORK SHANK	35	COCONUT SHRIMP	31
CREAMY POLENTA, BRUSSELS SPROUTS AND BACON, CRANBERRY DEMI GLACE, CRANBERRY-PECAN GREMOLATA		CREAMY POLENTA, BUTTER STEAMED BROCCOLI, MALIBU-LIME BEURRE BLANC, PINK PEPPERCORN	

A 20% service charge will be applied to tables of 7 persons or more

*May be cooked to order. Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.