

BROOKSHIRE RESTAURANT

APPETIZERS

Seafood Sampler Jumbo Lump Crab Cake, Crispy Calamari, Marinated Shrimp Skewer	24
Baked Brie With Summer Fruits, Hot Crusty French Baguette	12
Jumbo Lump Crab Cake with Micro Basil and Mango, Avocado Salad & Citrus Remoulade Sauce	14
*Brookshire Oysters Half Dozen of Oysters Topped with Spinach, Bacon, and Hollandaise Sauce.....	18
Angry Mussels With Tequila, Chorizo, Lime, Jalapenos, Cilantro, Crushed Red Pepper.....	12
Mexican Seafood Ceviche With Fish, Shrimp, Pico de Gallo, Lime Juice, Corn Chips.....	14
*Chilled Blue Point Oysters with Spicy Cocktail Sauce, Horseradish	3 Per Piece
Iced Jumbo Shrimp U-15 Shrimp, Served with Spicy Cocktail Sauce, Horseradish	3 Per Piece

SOUPS

Lobster Bisque Royal Finished with Brandy and Lobster	Cup 6	Bowl 8
Baked Golden Onion Soup “Au Gratin” Gruyere, Provolone and Parmesan Cheese		Bowl 8
Soup Du Jour Chef’s Daily Selection.....	Cup 5	Bowl 7

SALADS

Hydro Bibb Salad With Fresh Berries, Black Diamond Canadian Cheddar Cheese, Sugar Spiced Pecans, Dried Michigan Cherries, and Cherry Balsamic Vinaigrette	Side 7.....	Entrée 12
Classic Caesar Salad Romaine Hearts, Creamy Caesar Dressing, Garlic Croutons, Anchovy, Shaved Parmesan-Reggiano Cheese	Side 6.....	Entrée 12
Heirloom Golden Beet Salad With Warm Organic Goat Cheese, Chef’s Garden Field Greens Candied Pecans, Traverse City Cherry Vinaigrette		12
Caprese Vine Ripened Tomatoes, Fresh Mozzarella, Arugula, Basil Oil, Balsamic Glaze		12

ENTREES

Chicken “Piccata” Sautéed Chicken, Capers, Artichokes, Heirloom Tomatoes, Asparagus, Angel Hair Pasta	23
Atlantic Salmon Pesto Crusted, Citrus Butter Sauce, Young Asparagus.....	22
Crispy Walleye with Lemon, Parsley, Almond Butter, Served with French Beans, New Buttered Potatoes.....	26
Diver Scallops Puttanesca Pan Seared, Served Over Pasta with Classical Puttanesca Sauce.....	30
Crispy ½ Duck Michigan Apple and Pear Slaw, Calvados Raisin Reduction, A La Carte.....	35
*Filet Mignon Prime Cut Favorite, A La Carte.....	6 oz 28 8 oz 37
*New York Strip Steak 14 Oz Prime Cut Favorite, A La Carte	38
Your Choice of Sauce: Wild Mushroom, Au Poivre, Bleu Cheese, Demi Glace, Béarnaise	2

All Beef Items Are Aged for 28 Days

HOUSE SPECIALTIES

*Steak Diane , Made with Wild Mushrooms and Fresh Herbs, Tableside.....	6 oz 36	8 oz 48
Dover Sole , A La Meuniere		49

SIDES

Macaroni and Cheese with Aged Canadian Cheddar Cheese and Bread Crumbs	6
Char Grilled Young Asparagus	5
Lobster Mashed Potatoes	8
Creamed Baby Spinach with Garlic.....	4
Sauté of Wild Forest Mushrooms	5
Mashed Potatoes	4
Daily Vegetables	4

Parties of six or more guests will have 20% service charge added. Separate checks not available for parties of six or more.

** Items marked with an asterisk may contain raw ingredients or cooked to your preferences. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*