

BROOKSHIRE RESTAURANT

APPETIZERS

*Brookshire Oysters Half Dozen of Oysters Topped with Spinach, Bacon and Hollandaise Sauce.....	18
Crispy Calamari Asian Sweet and Sour Style	11
Crab and Maine Lobster Hush Puppies With Preserved Lemon and Dill Aioli.....	12
*Smoked Salmon Pizza Grilled Flatbread, Dill Creamed Cheese, Capers, Red Onions, Arugula	13
Tamarind Glazed Shrimp Grilled Apple-Wood Bacon Wrapped Shrimp with Cucumber Cilantro Salad	18
Lamb Keftedes Greek Lamb Meatballs, Cucumber Tzatziki with Mint, Feta Cheese.....	12
*Chilled Blue Point Oysters With Spicy Cocktail Sauce, Horseradish.....	Half Dozen 14...Dozen 27
Iced Jumbo Shrimp U-15 Shrimp, Served with Spicy Cocktail Sauce, Horseradish	3.5 Per Piece
*Steak Tartare Hand Cut Tenderloin Classicly Prepared Tableside with Crostini.....	22

COMMUNITY BOARDS

Charcuterie With Shaved Fennel Slaw, Apple Mustard Chutney, Artisan Bread.....	Soppresata 7.....	Bresaola 9....	Coppa 7
	Prosciutto di Parma 8	Enjoy All Four Selections 26	
Artisan Cheeses With Raisin Pistachio Biscotti, Bartlett Pear Chips.....	Irish Tipperary Sharp Cheddar 6		
	Aged Parmigiano Reggiano 8	May Tag Bleu 6	Enjoy All Three Selections 17

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
Tuscan Style Minestrone	Cup 5.....	Bowl 7
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
Autumn Caprese Heirloom Beets, Fresh Buffalo Mozzarella from Serra Cheese Co, Blood Orange Vinaigrette.....		14
Arugula and Mizuna With Organic Goat Cheese, Pickled Red Onions, Lemon Vinaigrette	Side 7	Entrée 12

ADD: GRILLED CHICKEN 7 GRILLED SALMON 12 POACHED SHRIMP 14

ENTREES

Cider Glazed Chicken With Yukon Potato Pancake, Apple Chutney	23
Atlantic Salmon Pan Seared with Herbed Fettucini, Asparagus, Hearts of Palm, Red Onion, Garlic, Shallots, EVOO.....	24
Crispy Walleye With Lemon, Parsley, Almond Butter, Served with French Beans, New Buttered Potatoes	27
Branzino Mediterranean Sea Bass, Organic Local Vegetables, Lemon Jus, Greek Olive Oil	34
Hot Whiskey Lobster Tail Smoked Maine Lobster Tail Asparagus, Roasted Michigan Potatoes, Herb Butter Sauce	37
*May Tag Filet Bleu Cheese Crusted 6 Ounce Filet Mignon with Wild Michigan Mushroom.....	34
Slow Braised Lamb Shank With Root Vegetable Mash, Fresh Huckleberry Sauce.....	29
Vegetarian Fettucini, Kale, Pears, Caramelized Onions, Fresh Tarragon, Toasted Almonds with Butternut Squash Sauce and Bleu Cheese.	20

FROM THE BROOKSHIRE GRILL, COOKED YOUR WAY

*16 ounce Bone In Rib Eye.... 36	*Prime Cut Filet Mignon 6 ounce.... 28	*8 ounce.... 37
*10 ounce Bistro, Onion Herb Butter ... 22	*12 ounce Double Cut Pork Chops.... 27	*14 ounce Prime Cut NY Strip.... 37
Your Choice of Sauce: Wild Mushroom, Au Poivre, Bleu Cheese, Demi-Glace, Béarnaise..... 2		

HOUSE SPECIALTY

*Steak Diane , Made with Wild Mushrooms and Fresh Herbs, Tableside	6 oz 36.....	8 oz 48
*20 Ounce Chateaubriand for Two With Smashed Rosemary and Duck Fat Potatoes, Daily Vegetables, Carved Tableside...110		

SIDES

White Cheddar Macaroni and Cheese and Bread Crumbs 6	Saute of Wild Forest Mushrooms 5
Smashed Rosemary and Duck Fat Potatoes 6	Char Grilled Young Asparagus 5
Roasted Brussel Sprouts with Smoked Bacon and Almonds 6	Lobster Mashed Potatoes 8
Parmesan French Fries with Truffle Oil Aioli 8	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.*