

THE BRADLEY

KITCHEN + BAR



STARTERS

ROASTED ARTICHOKE DIP \$15

Fresh spinach, roasted artichokes, creamy blend of seasoned cheeses, pita

CHILLED COLOSSAL SHRIMP \$19

Zesty cocktail sauce, charred lemon

COASTAL WINGS \$17

Jerk seasoned, Korean chili glaze, charred pineapple salsa, toasted coconut

GREEK DEVEILED EGGS \$14

Greek spices, feta, lemon, smoked paprika

WHIPPED FETA SPREAD \$15

Black truffle honey, feta, ricotta, Greek herbs, pita

HOUSE SMOKED FISH DIP \$17

Smoked local fish, citrus-pepper, mustard caviar, potato wafers

CHILI-ORANGE BRUSSELS \$16

Sweet chili lemon zest, parmesan, chili thread

SOUPS

FRENCH ONION \$11

Layered gruyere crust

CLAM CHOWDER \$10

New England style

CHEF'S DAILY SOUP \$MKT

SALADS

CHOP, CHOP, BLUE \$17

Romaine, candied bacon, candied pecans, blue cheese crumbles, tomato, onion, blue cheese dressing

SESAME GINGER CRUNCH \$16

Romaine, shredded cabbage, candied pecans, toasted coconut, red and green onion, sesame ginger

BERRY ORCHARD \$17

Romaine, fresh strawberries, blueberries, candied pecans, toasted coconut, berry-vinaigrette

CHARRED LEMON CAESAR \$19

Romaine, grilled chicken, croutons, parmesan, mustard caviar, charred lemon Caesar

PROTEINS

CHICKEN \$7 | COLOSSAL SHRIMP \$14

FAROE SALMON \$15 | SWORDFISH \$17

PRIME STEAKS + SEAFOOD



WE ARE PROUD TO SERVE USDA PRIME BEEF SOURCED FROM THE FINEST RANCHES ACROSS AMERICA, ALONG WITH THE FRESHEST CATCH BROUGHT FROM SEA TO TABLE NEARLY EVERY DAY



PRIME FILET \$47

8oz filet, yukon mashed, champagne zip

ROASTED PRIME RIB \$45

13oz roasted prime rib, au jus, yukon mashed
18 OZ CUT + \$16

SURF & TURF \$63

13oz ribeye, 6oz warm water lobster tail, yukon mashed, champagne zip

PRIME RIBEYE \$47

13oz ribeye, yukon mashed, champagne zip
18 OZ CUT + \$16

SWORDFISH \$34

Thai green curry, charred pineapple salsa, basmati rice

BLACK COD \$47

Miso-marinated, basmati rice, asparagus, miso reduction

FAROE ISLAND SALMON \$33

Blackened spice blend, yukon mashed, broccolini

WAHOO \$37

Key lime beurre blanc, crispy capers, basmati rice, jumbo asparagus

ACCESSORIES

CHAMPAGNE ZIP SAUCE + \$3

HORSERADISH CREAM + \$3

INFERNO CHIMICHURRI + \$3

THAI GREEN CURRY + \$3

BLUE CHEESE CRUST + \$3

LOBSTER TAIL + \$18

COLOSSAL SHRIMP + \$14

HANDHELDS

Served with french fries

SIGNATURE WAGYU BURGER \$22

Wagyu burger blend, candied bacon, aged white cheddar, garlic aioli

FRENCH DIP \$25

Sliced prime rib, grilled onions, horseradish cream, au jus

PARMESAN CHICKEN SANDWICH \$19

Parmesan crusted chicken breast, mozzarella, aged white cheddar truffle aioli

FRESH FISH SANDWICH \$MKT

Today's fresh catch, inspired flavor. Ask about today's fish of the day.

SIDES

YUKON MASHED \$7

BAKED POTATO \$7

JUMBO ASPARAGUS \$8

BROCCOLINI \$8

CREAMED CORN \$8

BRUSSELS SPROUTS \$8

FRIES \$7

BAKED TRUFFLE MAC \$10

BASMATI RICE \$7

HOUSE SIGNATURES

SPANAKOPITA CHICKEN \$26

Herb crusted chicken, spinach, feta cheese blend, basmati rice, broccolini, lemon beurre blanc

CHICKEN PICCATA \$25

Lightly coated sautéed chicken breasts, lemon caper sauce, pappardelle noodles

LASAGNA BOLOGNESE \$27

Fresh layers of noodles, ricotta, Italian herbs and cheeses, beef, Italian sausage, Bolognese sauce

SAUSAGE & BURRATA PASTA \$26

Pappardelle noodles, Italian sausage, burrata, Bolognese sauce

LAMB CHOPS \$46

Greek spices, inferno chimichurri, yukon mashed

RIBS \$32

Full slab, pork St. Louis style, house BBQ, fries, creamed corn

BRUSSELS & BURRATA PASTA \$26

Pappardelle noodles, Brussels, burrata, creamy alfredo

CRISP TOFU PICCATA \$24

Lightly coated tofu, lemon caper sauce, pappardelle noodles

ENHANCE YOUR MEAL ABOVE WITH A FRESHLY CRAFTED SALAD +\$7

Ask your server about menu items that are cooked to order or served raw. Please notify us of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 20% gratuity added for parties of 6 or more. | Limit 4 checks per table.