

Easter Menu

Brass City Bistro

Soup

Soup Du Jour
French Onion Soup

C/7 B/10
15

Creamy Shrimp Bisque **C/10 B/16**
Lobster Bisque **25**

First Course

Fried Calamari Fritta - 25

Tender rings, hand battered and fried with cherry peppers served with marinara

Chilled Jumbo Shrimp Cocktail - 25

Hand-picked jumbo shrimp served with our house made cocktail sauce and lemon

Stuffed Mushrooms - 25

Portabello mushrooms stuffed with a crabmeat, cracker and butter stuffing topped with a lemon butter white wine sauce

Mozzarella En Carozza - 21

Encrusted, whole milk mozzarella fried until golden brown; served with marinara

Main Course

Grilled Pork Chop - 51

Center cut pork chop grilled to perfection; topped with madeira wine sauce

Grilled Filet Mignon - 75

Center cut certified choice filet mignon; grilled to your liking and topped with a demi-glaze and our signature frizzled onions

Char Broiled New York Sirloin - 58

Center cut certified choice N.Y sirloin grilled to perfection and garnished with our signature frizzled onions

Chicken Lobster Oscar - 55

Boneless chicken breast egg battered sauteed in EVOO topped with Maine lobster tail and hollandaise sauce over a bed of asparagus

Sauteed Veal Saltimbocca - 56

Egg battered and pan seared; topped with prosciutto and mozzarella with a glazed butter wine sauce

Chicken Marsala - 39

Sauteed chicken breast dusted with flour; pan seared in EVOO and mushrooms with Marsala wine

Chicken Francaise - 39

Sauteed chicken breast egg battered and pan seared in EVOO and lemon white wine sauce

Baked Stuffed Filet of Sole - 45

Fresh sole stuffed with a crabmeat, Ritz cracker stuffing topped with white wine butter sauce

Baked Stuffed Shrimp - 54

Tender jumbo shrimp stuffed with crabmeat, white wine, butter and Ritz cracker stuffing

Shrimp Scampi - 50

Sauteed shrimp, garlic, EVOO, and white wine served over buttered linguini



Easter Specials

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Salmon Lobster Oscar Salmon topped with a hollandaise sauce and lobster tail over a bed of tender asparagus **59**

Stuffed Filet Mignon Stuffed with gorgonzola cheese, spinach and shrimp, topped with Maine lobster tail and bearnaise sauce **85**

Surf & Turf Black Angus New York Sirloin paired with jumbo shrimp stuffed with crab meat and Ritz cracker **69**

Chilean Seabass Pan seared and topped with sauteed shrimp, scallop and lobster tail with a lemon butter white wine sauce **75**

Prime Pork Chop Prepared in a cast iron skillet grilled to your liking with sweet and hot peppers **65**

Prime New York Prepared in a cast iron skillet grilled to your liking with portabella mushrooms and topped in a demi-glaze **85**

Cherry Glazed Ham Pineapple and cherry roasted ham served with mashed potatoes and vegetables **39**

Rack of Lamb Slow roasted and served with mashed potatoes and vegetables **75**

