

# Mother's Day 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

### Stuffed Mushrooms - 25

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

### Chilled Jumbo Shrimp Cocktail - 25

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

### 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

### Chicken Marsala - 39

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

### 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

### Chicken Francaise - 39

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

### Char Broiled New York Sirloin - 58

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

### Baked Stuffed Filet of Sole - 45

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

### 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

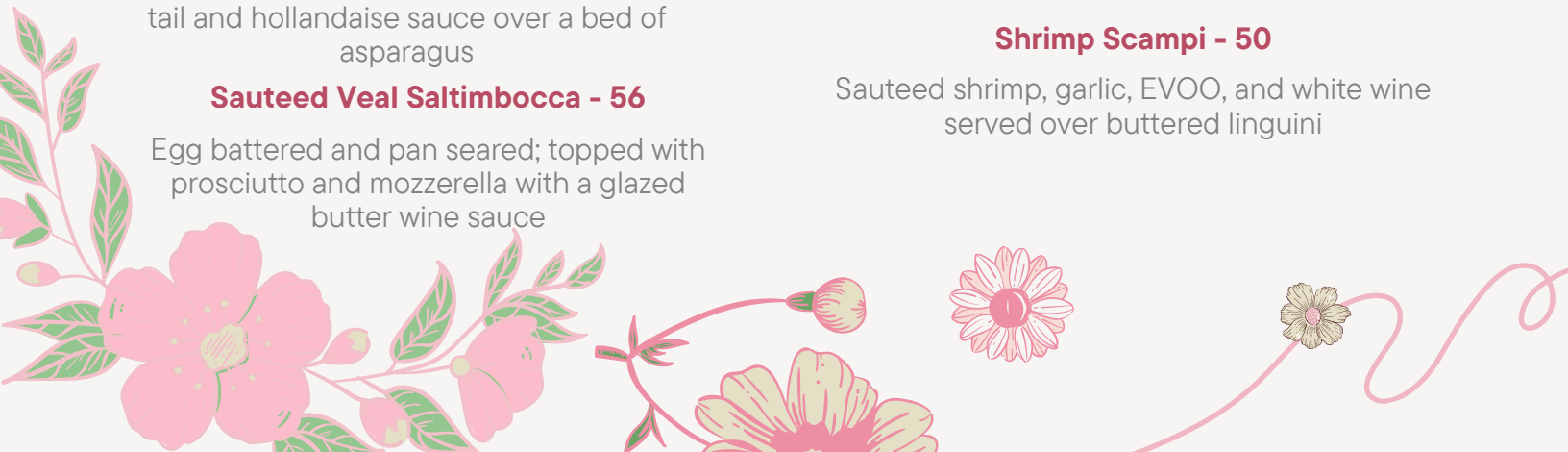
### Baked Stuffed Shrimp - 54

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

### Sauteed Veal Saltimbocca - 56

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

**Shrimp Scampi - 50**  
Sauteed shrimp, garlic, EVOO, and white wine served over buttered linguini



# Mother's Day 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**

**Bistro Cordon Bleu** Eggbattered chicken, stuffed with prosciutto and provolone cheese, simmered in a light marsala wine and butter sauce served with mashed potatoes and house vegetables **49**

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

