

APPETIZERS *a sampling of our best fares to start*

Lobster Bisque

with cold water lobster meat and sherry 9

Jam Stuffed Baked Brie

house brandy fig jam sandwiched between two brie halves baked until soft, served with french bread 10

Crab Cakes

petite crab cakes, tomato ginger jam, herbed remoulade, fried pickle chips 10

Risotto Balls

deep-fried lemon parmesan risotto balls, puttanesca relish, crispy basil 7

Steamed Mussels

green-lipped mussels, house lemon, and basil broth 10

Duck Bacon Hash

fried duck bacon, brussel sprouts, fingerling potatoes, honey mustard, and a sunny side up egg 9

Roasted Kabocha Squash Bruschetta

spiced squash, arugula, balsamic pickled red onions, feta, roasted walnuts 8

Seared Scallops

topped with saffron cream sauce, crispy pancetta, rainbow micro greens 13

SALADS

House

field greens, pears, pecans, red onions, citrus vinaigrette on the side 6

Caesar

romaine, shaved parmesan, croutons, tossed in caesar dressing 6

Wedge

crisp iceberg lettuce, bacon, cherry tomato, bleu cheese dressing 6

MAIN PLATES *served with bread basket and house made olive oil bread dip*

Steakhouse Filet *

usda choice filet, smashed red skin potatoes, sautéed greens, demi-glacé 39 Oscar Style 43

Chargrilled Angus Ribeye *

ancho chili rubbed ribeye char-grilled, roasted fingerlings, grilled asparagus, Brass 'A-128' steak sauce 29

Otto's Farm Chicken

panko-crusting semi-boneless chicken breast from otto's farms, stuffed with goat cheese, pancetta & herbs, roasted fingerlings, sherry tomato pan sauce, sautéed summer greens 25

BBQ Pork Ribs

Half rack braised smoked apple bbq st louis style pork ribs served with a chili butter hasselback potato and sautéed greens 23

Basil Cappelini

crushed tomatoes, shaved parmesan, olive oil, garlic, fresh basil with chicken, shrimp, or flank steak 22

Fish and Chips

tempura battered haddock and shrimp, with hand-cut kennebec fries, creamy coleslaw, and herb remoulade 23

Cherry Duck

roasted duck breast, cherry topping, creamy almond and arugula risotto, grilled asparagus 28

Lake Erie Walleye

oven baked, macadamia encrusted walleye, parsley brown butter, creamy mushroom and cream sherry risotto, steamed broccolini 26

Brass Mac and Cheese

orchiette pasta, seven cheeses, thyme butter panko crust, braised short ribs, roasted tomato chutney 25 substitute lobster 32

Pimm's Seafood Pasta

orzo pasta with whitefish, bay scallops, onion & garlic, mint, arugula, and cucumber in a lemon broth topped with seared sea scallops and shaved parmesan 29

Scottish Salmon

oven baked salmon filet, asparagus cream sauce, potato gratin, chopped pistachio citrus gremolata 25

One Pound Pork Chop

marinated bone-in 16 ounce pork chop, red sauce, wine-braised brussel sprouts, fingerling potatoes, roasted shishito peppers 28

The Big Brassy

angus burger stuffed with mozzarella, gorgonzola marscarpone, baby arugula, pancetta, smoked onion, 'A-128' sauce, sunny-side up egg, with hand-cut kennebec fries and pepper mayo 17

Lobster Farfalle

grilled split lobster tail, shrimp, lobster meat, spinach, onion, garlic, sherry flamed béchamel 37

*May be cooked to order. Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

** Parties of more than 6 people are subject to 20 percent service charge.