

TASTE *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 crackers 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

Fried Green Tomato & Cajun Shrimp

polenta and corn meal crusted green tomatoes, blackened shrimp, horseradish mustard sauce 10

Caprese Bruschetta

sliced ripe red tomato, fresh baby mozzarella fresh basil 7

Seared Scallops

seared sea scallops, carrot puree, spicy mango chutney baby leeks 13

DINNER SALADS *served with a bread basket*

Grilled Portabella Salad

Seared marinated portabella on romaine with grilled asparagus, oranges, pickled shallots, shishito peppers, shaved almonds, goat cheese, and smoky citrus dressing 13
with chicken, shrimp, or flank steak 16

Shrimp and Fennel Greek Salad

Grilled shrimp and fresh pickled fennel, mixed olive blend, red onion, herb cream caper vinaigrette, and grated ricotta 16
naked 13
may substitute chicken or flank steak instead of shrimp

MAIN PLATES *served with your choice of soup, caesar or house salad & bread basket*

Steakhouse Filet *

smashed red skin potatoes, sautéed greens, demi glace 39

Chargrilled Angus Ribeye *

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

Otto's Farm Chicken

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

Scottish Salmon

asparagus cream sauce, fried potato gratin, chopped pistachio citrus gremolata 25

Basil Cappellini

crushed tomatoes, shaved parmesan, olive oil, garlic, basil
naked 18 chicken 21 shrimp 22 flank 23

Lake Erie Walleye

macadamia crust, parsley brown butter, creamy mushroom and cream sherry risotto, steamed broccolini 26

Mojo-Marinated Chicken Breast

mojo-marinated chicken breast, char-grilled vegetables, basmati rice, mojo reduction 20

Lamb Chops

char-grilled petite New Zealand lamb chops, couscous w/ turmeric, cucumber and radish summer salad, grape tomatoes, vanilla lime vinaigrette 24

Wrapped Pork Tenderloin

roasted pork tenderloin wrapped in thin-sliced prosciutto, rum raisin pan sauce, creamy almond arugula risotto, grilled asparagus 27

Seared Scallop Risotto

lemon, arugula, peas, pistachios & shaved parmesan 26

The Big Brassy*

Angus burger stuffed with mozzarella, gorgonzola and mascarpone, oil brushed Robaire's bun, baby arugula, pancetta, smoked grilled onions, A-128 sauce, sunny side up egg, with hand cut Kennebec fries and pepper mayo 17

*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.