

# 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

## Poutine

house-cut fries, veal gravy, melted mozzarella 8

## Coddled Egg & Lobster Skillet

baked coddled egg with cold water lobster meat, prosciutto, and asiago cream 12

## Seared Scallops

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

# SALADS

## House

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

## Caesar

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

## Wedge

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

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

## Steakhouse Filet \*

smashed red skin potatoes, sautéed greens, demi glace 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

## Lamb Shank

braised lamb shank served with Israeli couscous, sautéed mixed summer greens, dry vermouth tarragon, and a splash of cream sherry 28

## 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

## Veal Milanese Salad

dressed mixed house greens, breaded veal, grape tomatoes, red onions, feta, and balsamic truffle 16

## Lake Erie Walleye

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

## Short Rib Lasagna

layered with short rib, white wine béchamel, roast tomato marinara, sautéed greens, and topped with melted mozzarella 25

## Caribbean Seafood Linguini

rum flamed shrimp, scallop, clams, sweet and spicy lemon tomato broth, topped with feta 30 with lobster 37

## Scottish Salmon

asparagus cream sauce, fried 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

## Greek Shrimp Salad

mixed greens, grilled shrimp, olives, red onion, capers, fennel, ricotta salata, horsey dressing 18

\*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.