

BREWSTERS

BAR & GRILL

DINNER

All Dinners include Salad or Soup of the Day,
Choice of Baked Potato, Garlic Mashed Potatoes with Bacon, or Rice Pilaf,
Served with Fresh Vegetables.

BEEF

add prawns to any steak | 7

SLOW ROASTED ANGUS PRIME RIB*

hand carved served with au jus 39
Served Friday through Sunday only.

ANGUS RIB EYE STEAK*

house seasoned, served with sautéed
mushrooms and caramelized onions 39

ANGUS NEW YORK STEAK*

house seasoned, served with sautéed
mushrooms and caramelized onions 37

SURF & TURF*

house seasoned steak served with prawns 38

CHICKEN

VENETIAN APRICOT

in apricot, butter, citrus sauce 30

PICCATA WITH CAPERS

in garlic, butter, lemon, chardonnay sauce 30

MEDITERRANEAN

with sautéed mushrooms, caramelized onions,
melted jack cheese 30

TERIYAKI GLAZED

with pineapple rings in tangy teriyaki glaze 30

PARMIGIANA

in marinara sauce, melted mozzarella cheese 30

SEAFOOD

BREWSTERS SEAFOOD FEAST

sautéed lemon pepper prawns, scallops and
tilapia in garlic, butter, lemon, wine sauce 35

CHEF'S SPECIAL CIOPPINO

scallops, prawns, calamari, and mussels in a
spiced tomato-based broth 33

GRILLED SALMON

served with hazelnut citrus cream sauce 35

BEER BATTERED FISH 'N CHIPS

pacific cod filets with house fries 25

FRIED OR SAUTÉED PRAWNS

with garlic and butter 27

PARMESAN CRUSTED TILAPIA

with lemon pepper and sautéed spinach 29

SCAMPI

sautéed prawns with crumbled feta and olives
in garlic, butter, lemon, wine sauce 33

CALAMARI STEAK

sautéed with capers and garlic butter sauce 28

VODKA PRAWNS

sautéed prawns with sun-dried tomatoes in a
hot pepper vodka cream sauce 33

PRAWNS PORTOFINO

sautéed prawns with spinach, mushrooms,
olives, in lemon butter sauce over pasta 31

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PASTA

Includes House Salad or Soup of the Day.
Accompanied by Garlic Bread.

LINGUINE WITH PRAWNS

sautéed prawns in a garlic, butter, lemon,
chardonnay sauce with diced tomatoes, spinach
and crushed red pepper, over pasta 32

LINGUINE TOSCANA WITH PRAWNS

sautéed prawns in garlic with sun dried tomatoes,
fresh basil, feta cheese, over pasta 32

MEDITERRANEAN VEGETABLE PASTA

roasted vegetables, sundried tomatoes, kalamata
olives, fresh basil, and parmesan 24

LINGUINE

choice of marinara, pesto, or alfredo sauce 22
add chicken 5 | add prawns 7

CAJUN CHICKEN LINGUINE

with cajun spiced chicken breast and sauce 31

MARSALA LINGUINE

sautéed marinated breast with fresh mushrooms
and garlic in a rich marsala wine sauce, over
linguine 30

PORK

Salad or Soup of the Day,
Choice of Baked Potato, Garlic Mashed Potatoes
with Bacon, or Rice Pilaf, with Fresh Vegetables.

VENETIAN APRICOT

loin in apricot, butter, citrus sauce 30

CAJUN BROILED LOIN

mildly spiced, cooked to preference 30

HALF RACK OF BABY BACK RIBS

smoked, glazed in BBQ sauce 30 | full rack 35

JAMBALAYA*

blackened with andouille sausage, bell peppers,
onions, tomatoes, cajun spiced broth, rice pilaf 31
*À la carte, not served with side dishes.

SENIOR DINNER

55 and over | no substitutions please

ROASTED TURKEY

with garlic mashed potatoes and vegetables 17

ROASTED PORK LOIN

with garlic mashed potatoes and vegetables 17

LINGUINE

marinara, pesto, or alfredo sauce
with garlic bread 17 add chicken 7

BEER BATTERED FISH AND CHIPS 17

BROILED SEASONED CHICKEN BREAST

with garlic mashed potatoes and vegetables 17

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APPETIZERS

BREWSTERS SAMPLER PLATTER

calamari, buffalo wings, southwest roll, chicken strips, mozzarella sticks, ranch dressing 20

COCONUT SHRIMP

coconut flakes, with sweet chili sauce 17

FRIED CALAMARI TENTICALS & RINGS

with cocktail sauce, lemon wedges 16

BREWSTERS HOT WINGS

traditional bone-in, tossed in frank's red hot sauce, with ranch dressing 15

BLUE CHEESE FRENCH FRIES

blue cheese fries topped with alfredo sauce, butter, blue cheese crumbles 14

CAJUN STYLE FRENCH FRIES

topped with cheddar cheese, cajun seasoning, garlic, sautéed onions, serrano peppers 14

GARLIC FRENCH FRIES

tossed in garlic butter, topped with cheddar cheese, bacon 14

CHICKEN TENDER STRIPS

with ranch dressing 14

POTATO SKINS

topped with bacon, chives, cheddar cheese, with salsa and sour cream 15

SLIDERS

four beef patties, mini pretzel buns, american cheese, dill pickles 17

MOZZARELLA STICKS

with marinara sauce 14

PRETZEL BITES

with queso cheese 14

CHICKEN QUESADILLA

chicken, melted jack cheese, green onions, with housemade salsa and sour cream 17

ENTRÉE SALADS

Red Leaf Lettuce and Choice of Dressing: Ranch, Blue Cheese, Creamy Caesar, 1,000 Island, Italian, Honey Mustard, Raspberry Vinaigrette, or Olive Oil & Balsamic Vinegar.

STEAKHOUSE FILET SALAD

filet strips grilled to preference, crumbled blue cheese, hard boiled egg, cucumber, cherry tomatoes, avocado 25

GRILLED SALMON SALAD

grilled salmon filet, hard boiled egg, cherry tomatoes, avocado, cucumber 27

FAMOUS BURGER

BREWSTERS BURGER – A LOCAL FAVORITE!

half pound char-broiled certified angus beef patty, applewood bacon, cheddar cheese, lettuce, tomato, pickle, red onion, and mayonnaise, served with your choice of french fries, onion rings, house salad, or cup of soup 22

IMPORTANT INFORMATION

- No split or separate checks, please.
- Kitchen-split Salad: 2 | Kitchen-split Dinner: 4
- Gratuuity of 20% is included for all parties of 8 or more.
- 750ml Bottle Corkage Fee: 20 | Magnum: 25
- Off-site dessert service fee: 2 per guest
- Parties of 15 or more must choose from a Fixed Menu of 4 separate options.
- We are not responsible for lost property.
- *Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.