

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, and Fresh Vegetables.

BEEF

add prawns to any steak | 7

SLOW ROASTED ANGUS PRIME RIB

hand carved served with au jus 39

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

grilled breast in apricot, butter, citrus sauce 29

PICCATA WITH CAPERS

marinated breast in a garlic, butter, lemon, chardonnay sauce with capers 29

MEDITERRANEAN

marinated breast, with sautéed mushrooms, caramelized onions, melted jack cheese 29

TERIYAKI GLAZED

marinated breast, with pineapple rings in tangy teriyaki glaze 29

PARMIGIANA

marinated breast in marinara sauce, melted mozzarella cheese 29

JAMBALAYA

blackened chicken breast, andouille sausage, bell peppers, onions, tomatoes, cajun spiced broth, rice pilaf 30

SEAFOOD

BREWSTERS SEAFOOD FEAST

sautéed prawns and scallops in a garlic, butter, lemon, chardonnay sauce accompanied by fresh tilapia with lemon pepper 34

CHEF'S SPECIAL CIOPPINO

scallops, prawns, calamari, and mussels in a tomato-based broth with spices 32

GRILLED SALMON

house spiced and served with hazelnut citrus cream sauce 34

FISH AND CHIPS

lightly fried filets of pacific cod in a beer batter, served with house french fries 24

FRIED OR SAUTÉED PRAWNS

with garlic and butter 26

PARMESAN CRUSTED TILAPIA

spiced with lemon pepper and served with sautéed spinach 28

CALAMARI STEAK

sautéed with capers and garlic butter sauce 27

SCAMPI

sautéed prawns in a garlic, butter, lemon, chardonnay sauce with crumbled feta cheese and olives 32

VODKA PRAWNS

sautéed prawns in a hot pepper vodka cream sauce with sun-dried tomatoes 32

PRAWNS PORTOFINO

sautéed prawns in a lemon butter sauce with spinach, mushrooms, olives, over pasta 30

PORK

VENETIAN APRICOT

marinated loin in an apricot, butter, citrus sauce 29

CAJUN BROILED LOIN

mildly spiced, cooked to preference 29

HALF RACK OF BABY BACK RIBS

house seasoned, smoked, and glazed in tangy BBQ sauce 29 | full rack 32

PASTA

Includes House Salad or Soup of the Day and 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 31

LINGUINE TOSCANA WITH PRAWNS

sautéed prawns in garlic with sun dried tomatoes, fresh basil, feta cheese, over pasta 31

MEDITERRANEAN VEGETABLE PASTA

roasted vegetables, sundried tomatoes, kalamata olives, fresh basil, and parmesan 23

BEEF RAVIOLI

with marinara sauce and parmesan 26

LINGUINE

choice of marinara, pesto, or alfredo sauce 21
add chicken 5 | add prawns 7

CAJUN CHICKEN LINGUINE

with cajun spiced chicken breast and sauce 30

MARSALA LINGUINE

sautéed marinated breast with fresh mushrooms and garlic in a rich marsala wine sauce, over linguine 29

ENTREÉ SALADS

Red Leaf Lettuce and your choice of Dressing: Ranch, Blue Cheese, Creamy Caesar, Honey Mustard, Italian, Raspberry Vinaigrette, Thousand Island, or Olive Oil & Balsamic Vinegar.
Accompanied by Garlic Bread.

STEAKHOUSE FILET SALAD

filet strips grilled to your preference, crumbled blue cheese, hard boiled egg, tomato, avocado 24

GRILLED SALMON SALAD

grilled lemon pepper salmon filet, hard boiled egg, tomato, avocado, cucumber 26

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 MARINATED CHICKEN BREAST

with garlic mashed potatoes and vegetables 17

FAMOUS BURGER

BREWSTERS BURGER - LOCAL FAVORITE!

half pound char-broiled 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 21

DESSERT

a la mode | add 2

CARROT CAKE 10

CREME BRULEE 10

NY CHEESE CAKE CAKE 10

MILE HIGH CHOCOLATE CAKE 10

TUXEDO TRUFFLE MOUSSE CAKE 10

LEMON BERRY MASCARPONE CAKE

blueberry lemon cake with fresh blueberries 10

TRIPLE CHOCOLATE MOUSSE

dark, milk & white with white chocolate shavings 10

ROCKY ROAD BROWNIE & ICE CREAM 10

BREWSTERS

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PUB BITES

BREWSTERS SAMPLER PLATTER

calamari, buffalo wings, chicken strips, mozzarella sticks 19

BREWSTERS HOT WINGS

traditional bone-in, tossed in frank's red hot sauce, with ranch dressing 14

BLUE CHEESE FRENCH FRIES

blue cheese fries topped with alfredo sauce, butter, blue cheese crumbles 13

CAJUN STYLE FRENCH FRIES

topped with cheddar cheese, cajun seasoning, garlic, sautéed onions, serrano peppers 13

GARLIC FRENCH FRIES

tossed in garlic butter, topped with cheddar cheese, bacon 13

CHICKEN TENDER STRIPS

with ranch dressing 13

POTATO SKINS

topped with bacon, chives, cheddar cheese, with salsa and sour cream 14

MOZZARELLA STICKS

with marinara sauce 13

HORS d'OEUVRE

SLIDERS

four Angus beef patties, mini buttermilk buns, grilled onions, american cheese, dill pickles 16

FRIED RAVIOLI

with marinara sauce 13

COCONUT SHRIMP

coconut flakes, with sweet chili sauce 16

FRIED CALAMARI TENTICALS & RINGS

with cocktail sauce 15

GREEN BEAN CRISPERS

battered green beans lightly fried, with zesty ranch dressing 13

HOMEMADE HUMMUS DIP

olive oil drizzle, sliced pita bread 13

PRETZEL BITES

with queso cheese 13

CHICKEN QUESADILLA

stuffed with chicken bites, melted jack cheese, green onions, with salsa and sour cream 16

IMPORTANT INFORMATION

- Gratuity of 20% is included for all parties of 8 or more guests.
- No split or separate checks, please.
- Kitchen-split Salad: 2 | Kitchen-split Dinner: 4
- 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.