Brasserie 513

A P P E T I Z E R S	Beaded Brie Cheese, Granny Smith Apples, strawberry jam 15.95 Fried Mozzarella En Carozza, with pomodoro sauce 14.95 Parmesan Crusted Meatballs, with crostini and marinara 15 Eggplant Nana layered with spinach, roasted peppers, mushrooms and marinara 16 Fried Calamari, spicy pomodoro sauce 17 Fried Calamari, mango habanero 17 Chicken Quesadillas with sour cream and chipotle 16 Steak Quesadillas with sour cream and chipotle 19 Stuffed Jalapeños with ricotta cheese wrapped in bacon 14 Crispy Chicken Wings, buffalo or teriyaki 17	
Cla Bak Bak Icel Jim	asted Beets, candied walnuts, goat cheese, over arugula, with balsamic dressing 12 assic Caesar, romaine lettuce, cherry tomatoes, croutons, shaved parmesan cheese 12 by Spinach, dried cranberries, stilton bleu cheese, lemon dressing 12 by Green parmesan, apples, crumbled bleu cheese, lemon dressing 11 beerg Wedge cured bacon, crumbled bleu cheese, lemon dressing 11 Add-ons: Grilled Chicken 11 Grilled Shrimp 14 Grilled Salmon 15 Grilled Steak 17 hmys Famous Pasta Fagioli 12 up of the Day 12	S A L A E
L I G H T F A R E	Short Rib Sliders, caramelized onions, melted gorgonzola 18.50 Shrimp Mac & Cheese 21.95 Bacon Mac & Cheese 21.95 Hangar Steak Sandwich, mushrooms, peppers, onions, provolone 23 Grilled Chicken Sandwich with mozzarella, roasted peppers, balsamic reduction 18 Classic American Burger 18 Brie and Caramelized Onion Burger 18 Blackened and Bacon Bleu Cheese Burger 19 Shiitake Mushrooms and Swiss Cheese Burger 18 Porcini Mushroom Risotto with chunks of steak and demiglaze sauce 24.95 Grilled Romaine, parmesan crust, blackened chicken, caesar dressing 21.95	
Chi Per Che Ling	ic & Cheese 13 icken Fingers with french fries 12 nne with butter and parmesan 12 eeseburger 14 guine with meatballs and marinara sauce 14 in Pizza 14	k I I S

Brasserie 513

Filet Mignon Ravioli, shiitake mushrooms and truffle oil 28.95

Gorgonzola Gnocchi with crispy pancetta and golden pomodoro sauce 25.95 P **Linguine Bolognese** traditional bologna style 23.95 Penne ala Vodka with crispy pancetta 21.95 S Linguine Carbonara with fried egg, onion, pancetta, and cream sauce 25.95 Linguine with Shrimp and Chopped Clams in scampi sauce 31.95 Vegetable Dish ala Gillian with cannelloni beans, mixed vegetables, white wine sauce, over capellini 24.95 Available: Gluten Free Capellini and Whole Wheat Penne Black Peppercorn Encrusted Chicken with brandy cream sauce 25.95 Chicken Murphy, hot cherry peppers, sausage, mushroom, and onion 25.95 Chicken Milanese with arugula, red onions, cherry tomatoes, lemon dressing 25.95 Chicken Piccata 25.95 **Chicken Francese** 25.95 Ε Chicken Parmesan 25.95 Chicken Marsala 25.95 **Veal Saltimbocca** topped with spinach and prosciutto, melted provolone 31.95 R Veal Toscana 31.95 Veal Piccata 31.95 E Veal Francese 31.95 S **Shrimp Francese** 31.95 Tilapia Puttanesca 29.95 Seared Norwegian Salmon with dijon mustard 32.95 **Grilled Hangar Steak** 34.95 New York Strip & Shrimp with milanese, fries, and brandy cream sauce 37.95 P Thin Crust Pizza Plain or Margarita 16 Ζ Ζ **Toppings** for \$1 each Bacon | Pepperoni | Buffalo Chicken | Sausage | Vegetables | Mushrooms | Olives Α

Add any Salad with pasta, entree, or pizza for \$8