

Brasserie 513

Lunch Menu

Starters

Crispy Chicken Wings ~ Buffalo or Teriyaki with Celery \$14

Chicken Quesadillas \$14

Fried Calamari Drizzled with a Balsamic Reduction \$ 14

Parmesan Crusted Meatballs with Crostini and Marinara Sauce \$12

Baby Greens, Classic Caesar or Roasted Beets Salad each \$ 8

Sandwiches and Burgers

All sandwiches come on a French Baguette , or rye bread and a choice of fries or salad

Grilled Chicken Sandwich with Mozzarella, Roasted Peppers, and Balsamic Reduction \$15

Chicken Parm Sandwich \$14

Philly Cheesesteak ~ Marinated Hanger Steak, Mushrooms, Peppers, Onions, and Provolone \$16

Buffalo Chicken Wrap \$13

Classic American Burger \$13

Swiss Cheese and Mushroom Burger \$14

Blackened Burger with Bacon and Blue Cheese \$14

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Entrees

Eggplant Nana ~ Layers of Eggplant, Spinach, Roasted Peppers, Mushrooms, and Pomodoro Sauce over Linguine \$16

Marinated Hanger Steak Salad ~ Arugula, Stilton Blue Cheese, and Port Wine Vinegar \$18

Grilled Romaine ~ Topped with Blacked Chicken, Parmesan Crust, Cesar Dressing \$17

Baby Greens, Tomatoes, Olives, Granny Smith Apples Lemon Dressing, Four Cajun Grilled Shrimp \$17

Filet Mignon Ravioli Topped with Shiitake Mushrooms and

Truffle Oil \$18

Spinach and Mascarpone Ravioli with Brandy Gorgonzola Sauce \$16

Fettuccine Bolognese \$16

Potato Gnocchi Carbonara \$ 16

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Entrees

Balsamic Braised Chicken with Vegetable Risotto and Truffle Oil \$15

Peppercorn Encrusted Chicken with Brandy Cream Sauce \$15

Chicken Milanese Served with Arugula Salad, Red Onions, Shaved Parmesan, and Lemon Dressing \$15

Chicken Sauté with Peppers, Onions, Mushrooms and Sausage with Roasted Potatoes \$15

Grilled Norwegian Salmon with Vegetables Risotto \$19

Blackened Tilapia with Brandy Cognac Sauce and Mixed Vegetables \$15

Shrimp Francese over Linguini \$18

Grilled Hanger Steak with ,Roasted Potatoes, and Vegetables ,Melted Gorgonzola \$ 19

Pork Medallions Topped with Proscuitto, Melted Provolone with a Barolo Wine Sauce \$19

Shrimp or Bacon Mac and Cheese \$16