

starter

SAUTEED MUSHROOMS WHITE TRUFFLE AIOLI, PICKLED ONIONS, PARMESAN CRISP

DANISH BRIE

HONEY AND FRUIT PRESERVE

soup & salad

FRENCH ONION SOUP
BRIOCHE, GRUYERE

CAESAR SALAD
ROMAINE, BRIOCHE CROUTONS, AND PARMESAN

entree

SERVED WITH CHEF'S POTATO AND VEGETABLE

BRAISED BEEF SHORT RIB

CHIVE, RED WINE DEMI GLACE

HONEY GLAZED CHICKEN

MISO-HONEY GLAZE, PICKLED ONION

GRILLED SALMON

BOURBON GLAZE, PICKLED ONION

BLACKENED SHRIMP

MISO HONEY GLAZE, CHIVE



BRIX bistro gold menu

starter

FRENCH ONION SOUP
GRUYERE, BRIOCHE CROUTONS

CHEESE PLATE
CHEF'S CHOICE THREE CHEESES, ASSORTED CRACKERS

SAUTEED MUSHROOMS
WHITE TRUFFLE AIOLI, PICKLED ONION, PARMESAN CRISP

salad

CAESAR SALAD

ROMAINE, BRIOCHE CROUTONS, AND PARMESAN

ROASTED RED BEET & ARUGULA

CANDIED PECANS, HERBED CHEVRE, PICKLED ONION, BALSAMIC

entree

SERVED WITH CHEF'S POTATO AND VEGETABLE

BLACKENED SHRIMP
CHIVE, PICKLED ONION, MISO-HONEY GLAZE

HONEY GLAZED CHICKEN
MISO-HONEY GLAZE

GRILLED SALMON
BOURBON GLAZE, PICKLED ONION

HEREFORD TENDERLOIN FILET RED WINE DEMI-GLACE

dessert

CHOCOLATE TERRINE

RASPBERRY SAUCE

SEASONAL SORBET



BRIX

bistro platinum menu

starter

FRENCH ONION SOUP
GRUYERE, BRIOCHE CROUTONS

CHEESE PLATE
CHEF'S CHOICE THREE CHEESES, ASSORTED CRACKERS

LOBSTER RISOTTO
WHITE TRUFFLE, PICKLED ONION, CHIVE

salad

CAESAR SALAD

ROMAINE, BRIOCHE CROUTONS, AND PARMESAN

ROASTED RED BEET & ARUGULA
CANDIED PECANS, HERBED CHEVRE, PICKLED ONION, BALSAMIC

entree

SERVED WITH CHEF'S POTATO AND VEGETABLE

SCALLOPS
CHIVE, MISO-HONEY GLAZE

BRAISED BEEF SHORT RIB
RED WINE DEMI GLACE, CHIVE

BLACKENED SHRIMP & CHICKEN
MISO HONEY GLAZE, CHIVE

GRILLED SALMON
BOURBON GLAZE, PICKLED ONION

HEREFORD TENDERLOIN FILET RED WINE DEMI-GLACE dessert

CHOCOLATE TERRINE
RASPBERRY SAUCE

SEASONAL SORBET