



APPETIZERS

CLAMS CASINO | 15.95

Topped with applewood-smoked bacon, roasted peppers, shallots and herbed breadcrumbs, baked until golden

BRENNEN'S STYLE CRABCAKE BITES | 13.95

Delicate house-made lump crab cake bites, lightly crisped and finished with a velvety brandy cream butter sauce, Brennen's-style

ENTREES

ROASTED PORK TENDERLOIN WITH APPLE CHUTNEY GLAZE | 25.95

Oven-roasted and finished with a sweet-savory apple chutney, served over roasted root vegetables and roasted fingerling potatoes

CITRUS-DIAVOLO SALMON | 29.95

Pan-seared citrus salmon finished with pineapple-jalapeño salsa and crispy tortilla strips, served over cilantro-lime rice

CLIFFS STYLE NEW YORK STRIP | 34.95

16oz Char-Grilled strip steak finished with a savory garlic teriyaki sauce, served with parmesan baked Yukon potatoes and seasonal vegetables

VEAL MARSALA | 28.95

Pan-seared veal with mushrooms in a velvety Marsala cream sauce, finished with parmesan, served over linguini with crusty garlic bread