

APPETIZERS

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WASABI CRUNCH BACON-WRAPPED SHRIMP | 15.95

Jumbo shrimp wrapped in crispy applewood bacon, glazed with a light sweet duck sauce and finished with crunchy crushed wasabi peas for a sweet, smoky, and subtly spicy finish

CLAMS CASINO | 16.95

Fresh little neck clams topped with a savory casino stuffing of peppers, onions, herbs, and crispy bacon, baked until golden and served with lemon

ENTREES

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RIGATONI BOLOGNESE | 24.95

Tender rigatoni tossed in a rich, slow-cooked Bolognese of beef, pork, tomatoes, and aromatic herbs, finished with Parmesan cheese and served with crusty garlic bread

CLIFF'S RENDEZVOUS NEW YORK STRIP | 34.95

A hand-cut 16oz New York strip char-grilled to perfection, crowned with crispy beer-battered onion rings and drizzled with a savory garlic-teriyaki glaze, served with steak fries

JAMBALAYA GRILLE STYLE | 29.95

A hearty blend of Gulf shrimp, chicken, and sweet Italian sausage tossed with peppers, onions, and penne pasta in a creamy Cajun-spiced sauce

CRAB-CROWNED ATLANTIC SALMON | 31.95

Pan-seared Atlantic salmon crowned with sweet lump crabmeat and finished with our signature Brennan's Style brandy cream butter sauce, accompanied by seasoned rice and char-grilled asparagus

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