



BROTHERS CAFE

SALADS

Add Chicken, Grilled Prawns or Salmon +\$6.00

House Salad

Side 6.00 Entrée 10.00

Mixed greens tossed in house-made vinaigrette, citrus herb vinaigrette, shiitake ginger soy vinaigrette (contains traces of wheat in soy sauce), ranch or Caesar dressing.

Caesar Salad

Side 6.00 Entrée 11.00

Chopped romaine coated with our house-made Caesar dressing (contains raw egg yolk), corn tortilla strips, Parmesan cheese & fresh tomatoes.

Beet-Nik Salad 15.00

Organic sliced red & golden beets on mixed greens tossed in our citrus herb vinaigrette. Topped with roasted pistachios, citrus segments & chèvre.

Cobb Salad 23.00

Romaine lettuce, tomato, hard boiled egg, blue cheese, red onion, avocado, grilled chicken and bacon tossed with Ranch dressing.

Crab Louie Salad 23.00

Dungeness Crab meat, avocado, hard boiled egg, cucumbers, fresh tomatoes and asparagus served on a bed of heart of romaine lettuce & spring mix tossed with thousand island dressing.

Marinated Steak Salad 20.00

Bistro filet marinated in soy sauce, garlic & seasoning, over mixed greens, shredded cabbage, carrots, snow peas & water chestnuts. Tossed in our shiitake ginger soy vinaigrette (contains traces of wheat in soy sauce). Topped with crispy tortilla strips & sesame seeds. Cooked to order.

SWEET & SAVORY CREPES

A choice of French fries, a house salad or soup for savory crepes. All crepes (a blend of buckwheat and all-purpose flour) GF-Buckwheat Flour +\$2.00

Fun Guy's 16.50

Local organic mushrooms sautéed with spinach & chèvre.

Gardener's Dream 15.50

Spinach, broccoli, carrots & Swiss cheese.

Salmon Run 17.00

Chilled lox, chèvre, tomatoes & capers topped with sour cream.

Rosemary's Chick 16.75

All-natural chicken breast marinated in garlic & rosemary with sautéed spinach, caramelized onions, mushrooms & Swiss cheese.

Mardi Gras 16.75

Andouille sausage, caramelized onions, roasted red bell peppers & pepper jack cheese.

Nutella 11.00

Strawberries wrapped in a hot crepe topped with whipped cream.

Spiced Apple 11.00

Delicately cooked apples wrapped in a hot crepe topped with caramel sauce.

HEARTY ENTREES

Coconut Curry 15.00

Penne pasta in a curried coconut milk & cream reduction with plumped cranberries, carrots, broccoli, & tomatoes. Topped with toasted almond slices & Parmesan cheese.

Add Chicken, Grilled Prawns or Salmon +\$6.00

Tomato Basil Pasta 15.00

Roma tomatoes lightly sautéed in olive oil with minced garlic, finished with fresh basil and crushed red pepper in a white wine reduction.

Tossed with spaghetti & Parmesan cheese.

Add Chicken, Grilled Prawns or Salmon +\$6.00

Penne Pasta al Cinghiale 21.00

New York style Italian sausage, fresh tomatoes, local organic mushrooms, fresh garlic, chicken stock and chili flakes. Served with a slice of French roll.

Surf and Turf Pasta 23.00

Penne pasta in a cream sauce with prawns, andouille sausage, chicken, bell peppers and onions.

Chicken Saltimbocca 24.00

Chicken breast wrapped with prosciutto and sage in a buttery sauce. Served with mashed potatoes & asparagus.

Fish & Chips 18.00

Battered Cod served with French fries and a side of tartar sauce

Mac & Cheese 12.00

Macaroni in a mix of cheddar, Swiss & pepper jack cheese. Topped with a panko Parmesan crust.

Rib-eye Steak 24.00

Pan-seared rib-eye steak, rubbed with fresh herbs, topped with homemade chimichurri sauce and served with a side Caesar salad and a choice of country fried potatoes or a cup of soup.

Chicken Picatta 22.00

Pan seared chicken breast cooked with lemon juice, butter and capers. Served with mashed potatoes & chef's veggie selection.

Salmon Picatta 23.00

Pan-seared, wild caught salmon, cooked with lemon juice, butter and capers. Served with mashed potatoes & chef's veggie selection.

Calamari Steak Picatta 23.00

Pan seared calamari steak cooked with lemon juice, butter and capers. Served with mashed potatoes & chef's veggie selection.