

# LUNCH & DINNER

# BROTHERS CAFE

## SALADS

Add ~ Grilled Chicken 5.00 Grilled Prawns 6.00 Wild Salmon 6.00

### House Salad

Side 5.50 Entrée 9.00

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 5.50 Entrée 10.00

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

### Beet-Nik Salad 14.00

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

### Crab Louie Salad 22.00

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 19.00

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

### FunGuy's 16.50

Local organic mushrooms sautéed with spinach & chèvre.

### Salmon Run 16.50

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

### Rosemary's Chick 15.50

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

### Mardi Gras 15.50

Andouille sausage, caramelized onions & roasted red bell peppers.

### Gardener's Dream 14.50

Spinach, broccoli, carrots & Swiss cheese.

### Nutella 10.00

Strawberries wrapped in a hot crepe topped with whipped cream.

### Spiced Apple 10.00

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

## SOUP OF THE DAY

Cup 4.50 Small Bowl 7.00 Big Bowl 12.00

## SPECIALTY SOUPS

### French Quarter Gumbo 16.00

A Cajun style gumbo with andouille sausage, chicken, crawfish, onions, red bell peppers & celery served with long grain rice. This dish is based with a dark flour roux & has a smoky flavor with a bite.

### Borscht 16.00

A hot villager's style beef-based soup with slices of golden & red beets, shredded cabbage & chunks of potato with an all-natural beef short rib and topped with sour cream.

## PASTAS

Add ~ Grilled Chicken 5.00 Grilled Prawns 6.00 Wild Salmon 6.00

### Coconut Curry 14.00

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

### Tomato Basil Pasta 14.00

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.

### Penne Pasta al Cinghiale 20.00

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 22.00

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

### Mac & Cheese 12.00

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

## ENTREES

### Rib-eye Steak 22.00

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 Piccata 20.00

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

### Salmon Picatta 22.00

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