

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.