

Customize Your Rehearsal Dinner Menu!



Brandywine Prime  
SEAFOOD & CHOPS  
@ Chadds Ford Inn

• **Salads**

**Grilled Wedge of Romaine**

Caesar dressing, Reggiano Cheese

**Mixed Field Greens**

Blue cheese, red grapes, dark balsamic vinaigrette

**Prime Chopped Salad**

Boston lettuce, tomato, onion, cheese, creamy Garlic dressing

**Tomato & Mozzarella Salad**

Chopped basil, drizzle of Tuscan olive oil

**Spinach Salad**

Goat cheese, dried cranberries, caramelized red Onion

**Kennett Square Mushroom Tart**

Sautéed local mushrooms, truffle oil and micro greens, triple cream brie

**Pan Fried House Made Mozzarella**

Spicy marinara

**Beef Tenderloin Carpaccio**

\*Thinly slice prime tenderloin, capers, shaved Reggiano, truffle oil

**Shrimp Tempura**

Coconut rum tempura, sweet Thai chili, Asian slaw

• **Soups-all house made**

**Creamy Kennett Square Mushroom Soup**

**Tomato Bisque with Goat Cheese Crouton**

**Lobster Corn Chowder**

**Potato Leek Soup**

**Shrimp and Chorizo Chowder**

**Seafood Bisque**

• **Appetizers**

**Spring Rolls-3 Ways**

Seafood, Vegetable or Pork-soy dipping sauce

**Prime Filet Tartare\***

Crostini, classic garnishes

**Lump Crab Cocktail**

House made cocktail sauce

**Crispy Fried Calamari**

Cornmeal crusted, spicy house made marinara

• **From the Steakhouse Grill**

10 oz. Prime Sirloin

14 oz. Dry-aged NY Strip

18 oz. Porterhouse

12 oz Angus New York Strip

10 oz Barrel Cut Rib Eye

16 oz Bone-in Cowboy Steak

16 oz Angus New York Strip

10 oz. Free Range Lemon Pepper Chicken Breast

• **Vegetables:**

Haricot Vert

Kennett Square Mushrooms

Baby Carrots

Asparagus

Snap Peas

**Starches**

Tempura Onion Rings

Creamy Potato Puree

French Fries

Idaho Baked Potato

Truffle Potato Napoleon

Red Bliss Potatoes

Garlic Mashed Potatoes

Lobster Potato Puree

Grilled Polenta

Basmati Rice

8 oz. Tenderloin Medallions

16 oz. Bone-in Filet Mignon

12 oz. House Roasted Prime Rib

14oz Double Cut Berkshire Pork Chop

12 oz Veal T-Bone

8 oz Angus Filet Mignon

12 oz Prime Hereford Delmonico

**Stuffed Chicken Breast**

• **Customize your steak with:**

**Sautéed Jumbo Lump Crab**

**Grilled Gulf Shrimp (3)**

**Pan Seared Diver Scallops\* (2)**

**Sauces**

Béarnaise

Cabernet Reduction

The BP Steak Sauce

• **Seafood & Pasta**

**Sautéed Ahi Tuna**

**Sautéed Jumbo Lump and Claw Crab Cakes**

**Pan Seared Diver Scallops**

**Atlantic Salmon**

**Grilled Swordfish**

**Local Striped Bass (in season)**

**Maine Lobster**

**Grilled Gulf Shrimp**

**Hand Rolled Tortellini**

Filled with ricotta cheese, sun-dried tomato cream

**House Made Agnolotti**

Filled with spinach and ricotta cheese, velvety cream sauce

**Penne Bolognese**

Rich sauce of minced veal, tomato and cream

**Linguine with Crab**

Lemon, tomato, basil pesto

\*Consuming raw or undercooked meat, poultry, dairy or seafood may increase your risk of a food borne illness.