

**GLUTEN GUIDELINE MENU**

Dinner M-Sat. @5pm, Sunday@4pm

Lunch Saturday@Noon-2

Sunday Brunch 10-2

Open anytime for a private party! Private rooms available for baby showers, birthday parties, rehearsal dinners and corporate events from 10-60.

Full-service catering available from Prime Hospitality Catering!  
Contact info; Katie@brandywineprime.com

**• Raw Bar**

- Tuna Tartare\*** **15**  
Avocado, (NO SOY MARINADE), (NO TORTILLAS), wasabi aioli
- Jumbo Lump Crab Cocktail\*** **15**  
Red sea salt, artisan olive oil; (NO SEAWEED SALAD)
- Freshly Shucked Raw Oysters on the Half Shell-\$MP**
- Fresh Texas U12 Shrimp Cocktail\*** **3 ea.**
- Local Buffalo Carpaccio** **14**  
Raw Buffalo Run Ranch, arugula, Parma ham, roasted Shallot jam, pecorino cheese

**• Soup & Salads**

- Mixed Greens-** **8**  
Red grapes, Rogue Valley blue cheese, candied nuts, dark balsamic vinaigrette
- Chopped Iceberg-** Tomato, cucumber, bacon, **9**  
Smokey buttermilk Rogue Valley blue cheese dressing
- Baby Spinach Salad** **9**  
Candied pecans, creamy goat cheese, sun-dried cranberry-Port wine vinaigrette
- Grilled Romaine (NO CROUTONS)** **9**  
(ALSO LETTUCE IS GRILLED WHERE BREAD IS TOASTED)  
Creamy garlic dressing, Parmignano-Reggiano cheese
- Crock of French Onion Soup** **10**  
(NO BREAD), gruyere cheese

**• Appetizers**

- Grilled Pacific Octopus** **14**  
Local micro greens, avocado, salmon roe, Meyer lemon-rosemary vinaigrette (OCTOPUS IS MARINATED IN SOY WHICH HAS GLUTEN IN IT)

- Chef's Market Selection of Cheeses** **20**  
(NO CRISPS)  
Dunbarton Blue-Wisconsin blue veined cheddar-cow's milk  
Humboldt Fog-mold ripened-CA-goat's milk  
Round Top Farm-Johnny's Clothbound Cheddar-PA-cow's milk

**• From the Steakhouse Grill\***-all steaks come with butter braised French green beans, herb butter, and BP steak sauce

<b>15 oz. Prime Pork Chop</b>	<b>30</b>	<b>12 oz. Creekstone Farms Black Angus NY Strip</b>	<b>37</b>
<b>8 oz. Center Cut Choice Filet Mignon</b>	<b>39</b>	<b>10 oz. Barrel Cut Ribeye Creekstone Farm Black Angus</b>	<b>39</b>
<b>14 oz. USDA Prime NY Strip</b>	<b>48</b>	<b>10 oz. USDA Prime Center Cut Filet Mignon</b>	<b>54</b>
<b>8 oz. Choice Club Eye</b>	<b>29</b>	<b>6 oz. Chianti Braised Short Ribs-cabernet reduction</b>	<b>25</b>
<b>16 oz. USDA Prime Delmonico Ribeye</b>	<b>MP</b>		
		<b>Sauce</b>	
			Classic Béarnaise <span style="float: right;">\$2</span>
		<b>Sides</b>	
Creamy Potato Puree	6	Sautéed Colossal Crab	16
2X Baked Potato+Sour Cream+Pancetta	7.5	Salt Crusted Plain Baked Potato	5
Duck Fat Roasted Mushrooms	8.5		
Melted Dunbarton Blue Cheese	2	3-cheese Truffle Potato Gratin	7
			Roasted Brussels Sprouts/Pancetta <span style="float: right;">8</span>

**• Entrées**

- 6 oz. NY Strip Black Angus Steak Salad** **23.95**  
Iceberg, tomato, bacon, cucumber, buttermilk Rogue Valley Blue cheese dressing, (NO ONIONS), local hard-boiled egg
- U10 Diver Scallops** **32**  
Local asparagus, foraged mushrooms, snow peas, touch of Fennel, truffled white asparagus sauce
- Grilled Line Caught Atlantic Swordfish**  
**80z/12oz.** **25/37**  
Lemon caper aioli, haricot vert; see steakhouse grill (SWORDFISH IS MARINATED IN SOY WHICH HAS GLUTEN IN IT)

- Fish of the Day-**
- Grilled Faroe Island Wild Salmon** **26**  
Asparagus, salt roasted beets, pesto vinaigrette; Meyer lemon aioli
- Skillet Roasted "Free Bird" Chicken Breast** **23**  
Organic, free range, Lancaster county chicken  
Lentils, brussels sprouts, cipolini onions, port wine reduction

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