

Weekly Dinner Specials-

Sunday-\$29.95 three course dinner featuring in house roasted prime rib, organic Scottish salmon, or house made pasta

Check out our private rooms for you holiday party, or have us cater it and we will bring the party to you!

Brandywine will also be open Christmas Eve and Christmas Day, and New Years Eve!

• Raw Bar

Raw Oysters on the Half Shell* (always at least 3 in house)
\$MP - cucumber mignonette

Jumbo Shrimp Cocktail* 2.95 ea

Jumbo Lump Crab Cocktail* 15
Red sea salt, artisan olive oil; wakame seaweed salad

Raw Bar Sampler* 39
6 oysters, 3 shrimp, 8 mussels, 4 little necks, crab

Kennett Square Mushroom Tart 10.50
Sautéed local mushrooms, truffle oil and micro greens, triple cream brie

Pan Fried House Made Mozzarella 8
House made marinara

Beef Tenderloin Carpaccio* 12
Thinly slice prime tenderloin, capers, shaved Reggiano, truffle oil

• Salads

Mixed Field Green Salad 8
Grapes, Maytag blue cheese, Bosc pears
balsamic vinaigrette

Organic Baby Spinach Salad 8
Sun-dried cranberry vinaigrette, goat cheese, red onion

Center Cut Iceberg Wedge 8
Creamy blue cheese dressing, chopped bacon, tomato

• Soup

Classic French Onion 8
Melted gruyere, brioche toast

• Appetizers

#1 Ahi Tuna Tartare* 13
Crushed avocado, soy marinated onions, fried tortillas

Prime Filet Tartare* 12
Crostini, classic garnishes

Tempura Battered Jumbo Onion Rings 7
Horseradish aioli

Chef's Market Selection of Cheeses MP
Enoki mushroom confit, berry compote, grapes and nuts

• From the Steakhouse Grill*-all steaks come with butter braised French green beans, herb butter, and cabernet reduction

10 oz NOLA Blackened Bistro Cut 19	14 oz Double Cut Berkshire Pork Chop 25
12 oz Angus Center Cut New York Strip 32	10 oz Barrel Cut Rib Eye 36
16 oz Bone-in Cowboy Steak 27	8 oz Center Cut Angus Filet Mignon 32
16 oz Grass Fed Center Cut New York Strip 39	8 oz Center Cut Prime Sirloin 21
12 oz Center Cut Prime Hereford Delmonico 34	6 oz. Barolo Braised Short Ribs 19

• Customize your steak with:

Steak Frites-caramelized onion demi-glace, crispy fries (no haricot vert)	\$6
Jumbo Lump Crab Cake	\$12
Pan Seared Diver Scallops* (2)	\$10
Grilled Jumbo Shrimp Skewer (3)	\$8

Sauces

"BP" Au Poivre 2	Warm Blue Cheese Crumble 2
Classic Béarnaise 2	Tempura Onion Rings 7
	Bacon Smothered Local Mushrooms 9
	Maine Lobster Potato Puree 9

Sides

Glazed Asparagus with Béarnaise	7
Salt Crusted Idaho Baked Potato	5
Creamy Potato Puree	5
Truffle Parmesan Fries	6

Chesapeake Style Crab Cakes 25

Rustic country smashed potatoes, English peas, frizzled leeks, Old Bay remoulade

Pan Seared Diver Scallops* 25

Creamy English pea orzo, exotic mushrooms, tomato beurre noisette

Fettuccine with Exotic Mushrooms 19

Hand cut pasta with truffle parmesan cream sauce

• Entrées

Pan Roasted Scottish Salmon* 24

Celery root puree, asparagus, port wine reduction

Free Range Lemon Pepper Chicken Breast* 21

Creamy mashed potatoes, pancetta mushroom demi-glace

Sautéed Jumbo Gulf Shrimp 19

Sweet cherry tomatoes, roasted red bliss potatoes, asparagus, pancetta butter sauce

Seasonal Fresh Fish * MP

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