

Thanksgiving 2018 a la carte menu

Serving dinner starting at 2pm-7:30pm(last seating)

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

- Jumbo Lump Crab Cocktail*** **15**
Red sea salt, artisan olive oil; wakame seaweed salad
- Freshly Shucked Raw Oysters on the Half Shell-\$MP**
- Fresh Texas U12 Shrimp Cocktail*** **3 ea.**

• Soup & Salads

- Mixed Greens-** **8.5**
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** **9**
Creamy garlic dressing, Parmignano-Reggiano cheese, croutons
- Crock of French Onion Soup** **10**
Pain perdu, gruyere cheese

• Appetizers

- Hand-rolled Shrimp Spring Rolls** **12**
Apricot, ginger BBQ
- Grilled Pacific Octopus** **15**
Local micro greens, avocado, salmon roe, Meyer lemon-rosemary vinaigrette

- Chef's Market Selection of Cheeses** **20**
Bayley Hazen Blue-Vermont blue veined-Ayrshire cow's milk
Pleasant Ridge Reserve-WI-cow's milk, nutty, sweet, salt, sour
Round Top Farm-Johnny's Clothbound Cheddar-PA-cow's milk
- Crispy House Made Mozzarella** **10.5**
Fire roasted tomato sauce, basil pesto

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

15 oz. Prime Pork Chop	32	12 oz. Creekstone Farms Black Angus NY Strip	39.5
8 oz. Center Cut Choice Filet Mignon	39.5	16 oz. USDA Prime Delmonico Ribeye MP	
14 oz. USDA Prime NY Strip	49	10 oz. USDA Prime Center Cut Filet Mignon	54

Sauce Classic Béarnaise \$2

Sides

Creamy Spinach/Artichoke	8	Creamy Potato Puree	6	Sautéed Colossal Crab	16
NOLA Blackening Spice	NC	Truffle Parmesan Fries	7.5	House Cut Crispy Fries	5.5
Duck Fat Roasted Mushrooms	8.5	Melted Dunbarton Blue Cheese	2	3-cheese Truffle Potato Gratin	7

• Entrées

Grilled Line Caught Atlantic Swordfish
8oz/12oz. **25/37**
Lemon caper aioli, haricot vert; see steakhouse grill

Grilled Faroe Island Wild Salmon **26**
Asparagus, salt roasted beets, pesto vinaigrette; Meyer lemon aioli

Exotic Mushroom Ravioli **22**
Maitake and king trumpet mushrooms, parmesan-truffle cream sauce

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