



Starters

Battered Artichoke Hearts- lightly breaded, sprinkled with parmesan cheese and served with Chipolte ranch.	10.99
Maryland Crab Cakes lump crab meat, country ham remoulade, & sherry mustard.	10.99
Buttermilk Fried Calamari buttermilk seasoned calamari, classic marinara.	9.99
Bleu Cheese Chips Our home made chips smothered with crumbled bleu cheese sauce, crispy bacon & scallions.	7.99
Chicken Quesadilla grilled whole wheat tortilla, chicken, bacon, spicy cheese blend, sour cream, pico, shredded lettuce.	8.99
Tomato & Brie Bruschetta grilled Tuscan bruschetta, tomato-basil pesto, sliced brie, topped with parmesan cheese.	6.99
Spinach & Artichoke Dip creamy spinach and artichoke dip topped with parmesan cheese and sour cream served with tortilla chips.	7.99

Soups

Charleston She Crab Bisque or Soup Du Jour -	cup \$4.99 - bowl \$6.99
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Salads

Add chicken \$5, shrimp \$7, salmon \$7 or scallops \$5 to any salad

Crab Cake Salad two of our Mère Bulles crab cakes on baby spinach tossed with mandarin oranges, bleu cheese crumbles, bacon, diced tomatoes & mandarin orange vinaigrette	13.99
Salmon Spinach Salad grilled salmon, spinach, bleu cheese crumbles, spiced walnuts, strawberry mango salsa, strawberry balsamic vinaigrette	12.99
Asian Ahi Tuna Salad rare sesame encrusted tuna, mesclun greens, mandarin oranges, sliced almonds, wontons, orange sesame wasabi, pickled ginger, sesame soy vinaigrette	12.99
Steak Salad 6 oz filet of beef, mixed greens, bleu cheese crumbles, scallions, bacon, pine nuts, tomatoes, bleu cheese horseradish dressing	14.99
Chinese Grilled Chicken Salad sliced grilled chicken breast tossed with fresh greens, julienne carrots, red peppers, sesame soy dressing, and topped with light peanut sauce and tortilla strips	10.49
Fancy Fried Chicken Salad mixed lettuce, bacon, jack & cheddar cheese, scallions, tomatoes, croutons tossed in ranch dressing	9.99
Warm Goat Cheese and Spinach Salad Granny Smith apples, spiced walnuts, dried cranberries, shaved shallots, white balsamic herb vinaigrette	10.99
Chicken Salad on Field Greens tender chicken salad, mesclun mix, tomatoes, diced onion, Granny Smith apples, red grapes	8.99
Southwest Chicken Salad blackened chicken, mesclun mix, avocado black bean relish, tortilla strips, chipotle-mango vinaigrette, chipotle sour cream	9.99
Caesar Salad hearts of romaine, , pecorino romano cheese & focaccia croutons, house made caesar dressing	6.99
Bibb Salad delicate bibb lettuce, crisp bacon, crumbled bleu cheese, cherry tomato & red onion bleu cheese vinaigrette	7.99

House Made Dressings

Honey Dijon, Ranch, Chipotle Ranch, Herb Vinaigrette, Strawberry Vinaigrette,
Bleu cheese vinaigrette, Horseradish Bleu Cheese, 1000 island

Chef's Features

Chicken Sedona	10.99
grilled Chicken over wild rice pilaf with black beans, pico de gallo & mornay cheese sauce	
Lemon Artichoke Chicken	10.99
grilled marinated chicken breast topped with artichoke lemon sauce served with mashed potatoes and steamed broccoli	
Smoked Chicken Enchiladas	11.99
blue corn tortillas filled with hickory smoked chicken and caramelized onions, topped with Jack cheese, lemon cream sauce and Tomatillo sauce served with black beans, seasoned rice and pico de gallo	
Shrimp & Grits	16.99
buttermilk & goat cheese grits with creamed country ham and fresh spinach	
Seared Teriyaki Salmon	14.99
teriyaki glazed salmon with sautéed spinach & wild rice pilaf	
Grilled Atlantic Mahi-Mahi	12.99
gulf mahi-mahi, sautéed spinach & wild rice pilaf, topped with strawberry mango salsa	
Cajun Seared Catfish	10.99
seared catfish with wild rice pilaf, black beans & pico de gallo	
Voodoo Pasta	11.99
grilled chicken, fettuccine noodles, classic primavera vegetables, cajun spiced parmesan cream sauce	
Chicken Pignoli Pasta	13.99
grilled chicken, artichoke hearts, pine nuts, feta cheese, parmesan cheese, crushed red pepper & diced tomatoes tossed with penne pasta in extra virgin olive oil and spinach pesto substitute shrimp \$4.00	
Classic Lasagna	13.99
italian sausage, ground beef, portabella mushrooms, mozzarella, ricotta & Parmesan cheeses topped with house made marinara and mornay cheese sauce served with garlic bread	
Seared Filet of Angus Beef	15.99
6 oz beef filet topped with bleu cheese butter and served over sautéed spinach with parmesan red potatoes	

Sandwiches - Served with house chips unless noted

Rib Rolls	12.99
shaved prime rib, cheddar & monterey jack cheese, horseradish cream sauce, au jus	
Fish Tacos	11.99
blackened grouper, cilantro, pico de gallo, shredded lettuce, mixed cheese, sautéed peppers & chipotle sour cream. Served with sedona black bean wild rice	
Mahi-Mahi Sandwich	10.99
grilled Mahi-Mahi, avocado relish, lettuce and tomato	
Salmon BLT	10.99
grilled salmon filet, chipotle aioli, bacon, lettuce, tomato	
Chicken & Spinach Crepe	8.99
grilled chicken, spinach, swiss cheese, red onion, dijon mustard, marinara, parmesan cheese & vegetable of the day	
Tortilla Club	10.99
wheat tortilla grilled chicken, jack and cheddar cheeses, guacamole, lettuce, pico, bacon, served with chipotle mayonnaise	
Classic Reuben	9.99
classic corned beef, swiss cheese, sauerkraut, & 1000 Island on rye bread	
Brentwood's Best Burger	9.99
grilled 8 oz. burger, tomato, bacon, havarti, onions, lettuce, mayonnaise, dijon mustard & french fries	
Turkey and Brie Sandwich	8.99
fresh turkey, sliced brie, mayonnaise, arugula, tomatoes, cranberry au jus on sourdough toast	
Chicken Salad Melt with Havarti	8.99
tender chicken salad, toasted english muffin, havarti cheese	
Vegetarian Burger	9.99
with mesclun mix, tomato basil vinaigrette, pesto mayonnaise and havarti cheese on Tuscan toast, with vegetables of the day	
California Chicken Sandwich on Croissant	8.99
grilled chicken, ham, bacon, marinara mayonnaise, jack cheese, lettuce, onion, tomato	

~ 18% gratuity may be added to parties of 10 or greater ~