

DINNER

Includes Mix House Salad or Soup of the Day

Choice of Baked Potato, Garlic Mashed Potatoes with Applewood Bacon and Cheddar Cheese or Rice Pilaf and Fresh Vegetables

BEEF \$33

Our Signature Steaks and Prime Rib are USDA Choice hand-crafted to perfection.

Our Signature Herb Slow Roasted Prime Rib of Beef ~ with Au Jus
Broiled Seasoned New York Steak ~ with Sauteéd Mushrooms and Caramelized Onions
Broiled Seasoned Rib Eye Steak ~ with Sauteéd Mushrooms and Caramelized Onions

PORK \$23

Cajun Broiled Pork Loin ~ with mild Cajun spice
Brewsters Broiled Pork Loin ~ with garlic butter apricot cream sauce and apricot brandy
Fall-off-the-Bone 1/2 Rack BBQ Baby Back Ribs ~ with smoke glazed tangy barbecue sauce

PASTA

Includes Mix House Salad or Soup of the Day and Garlic Bread

Cajun Chicken Linguine \$22
Beef Ravioli with Marinara Sauce \$19
Linguine with Marinara/Pesto/or Alfredo Sauce \$17
Pesto Chicken Linguine ~ marinated chicken breast, tossed in a pesto linguine with fresh spinach & tomato \$23
Prawns Portofino ~ Gulf prawns, Linguine, spinach, mushroom, olives and lemon butter \$25
Prawns Linguine ~ prawns sauteéd with Chardonnay, diced tomatoes, spinach, fresh garlic & crushed red pepper \$25
Linguine Toscana Prawns ~ Our delicate Linguine pasta tossed with olive oil
and sauteéd prawns in garlic and sundried tomatoes, fresh basil, feta cheese, and topped with Parmesan cheese \$25
Mediterranean Vegetable Pasta ~ Linguine tossed with roasted vegetables, sundried tomatoes,
Kalamata olives, fresh basil, and topped with Parmesan cheese \$20

FROM THE LAND AND THE SEA

Brewster's Seafood Feast ~ Sauteéd prawns and scallops in garlic butter lemon chardonnay sauce
and fresh tilapia with lemon pepper \$29
Chef's Special Cioppino ~ Scallops, Prawns, Calamari, and Mussels \$29
Vodka Prawns ~ Sauteéd prawns with sundried tomato in a hot pepper vodka cream sauce \$26
Scampi ~ Sauteéd prawns in lemon served in a Chardonnay sauce with crumbled feta cheese and olives \$26
Grilled Salmon ~ with Hazelnut citrus cream sauce \$28
Grilled Teriyaki Salmon ~ with tangy glazed teriyaki sauce \$28
Chili Ginger Salmon ~ Fresh pan seared salmon with lemon pepper and topped with fresh pineapple salsa \$28
Surf and Turf ~ broiled seasoned hand crafted New York Steak with fried jumbo prawns \$29
Parmesan Crusted Tilapia ~ with sauteéd spinach and lemon pepper \$23
Golden Fried Jumbo Prawns ~ with cocktail sauce and lemon \$21
Sauteéd Prawns ~ with garlic and butter \$23
Fish and Chips ~ Filets of Pacific Cod in Blonde Beer batter \$20
Calamari Steak ~ with capers garlic butter sauce \$22

BROILED CHICKEN \$23

Venetian Apricot Chicken ~ Marinated chicken breast in apricot butter citrus sauce
Picatta Chicken Breast with Capers Sauce ~ Broiled boneless marinated chicken breast with lemon capers sauce
Mediterranean Chicken ~ Broiled boneless chicken breast with sauteéd mushrooms and
caramelized onions and topped with melted Jack Cheese
Teriyaki Glazed Chicken ~ Broiled boneless, tangy teriyaki glazed chicken breast with pineapple rings
Chicken Parmigiana ~ Broiled chicken breast topped with marinara sauce and Mozzarella cheese
Chicken Marsala Linguine ~ Sauteéd with fresh mushrooms and garlic in a rich marsala wine sauce

Vegan Dinners Available ~ Ask Your Server

Give the gift of family time together with a **BREWSTERS** Gift Card