

The Brass Door –Dinner Banquet Menu

***Brass Door Banquet Prices include Gratuity and Sales Tax
Dinners include Caesar Salad, California Salad, OR Tossed Green Salad,
Appropriate Starch and Vegetable, Ice Cream Dessert, Coffee or Tea***

Choose Three of the Following Entrees:

12 oz. Roast Prime Rib of Beef—39

Brass Door House Specialty, Served au Jus with Fresh Horseradish, Creamed Spinach, Baked Potato

9 oz. Prime Rib of Beef-- 35

Petite Filet Mignon, Bearnaise Sauce (9 oz.)--40

The Most Tender of All Steaks

New York Steak or Blackened Ribeye Steak— 39

London Broil --32

Thinly Sliced Sirloin, Port Wine Mushroom Sauce

Chicken Breast Parmigiana—32

Melted Mozzarella, Marinara, Saffron Risotto

Chicken Picatta--30

Boneless Breast, Lemon Butter Sauce with Capers

Calamare Doré Amandine --29

Pan Fried Abalone Style, Toasted Almonds, Lemon Butter

Deep Fried Jumbo Gulf Prawns OR Eastern Scallops--30

Tartar and Cocktail Sauces, French Fries

Fresh Pacific Salmon --32

Char-Broiled Filet, Chef's Choice Sauce of the Day

Fresh Daily Catch--31

Always Fresh--Always Special

Vegetarian Pasta Primavera--28

Assorted Vegetables, Tomatoes, Garlic, Extra Virgin Olive Oil

Great Warm Weather Choices

Salads Below Served With a Cup of Soup

Shrimp Louis --25

Seafood Salad Supreme-32

Chinese Chicken Salad--26

Dessert Upgrades

Cheese Cake, Blackout Cake, Crème Brulee, or Bread Pudding—add \$6

Wine Corkage \$12

Executive Room to 18 Guests /East Room to 40 Guests /West Room to 75 Guests

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