

Starters and Salads

Traditional French Onion Soup three cheeses, sourdough crouton—6.5

Soup du Jour cup—3.50 bowl—5.75

Fresh Eastern Oysters on the half shell--\$2/each **Rockefeller style**--\$2.25/each

Calamari Fritti—tartar, lemon--11.5

Dungeness Crab Cake remoulade, micro salad, balsamic drizzle—(1)—\$9 (2)—\$17

Classic Caesar Salad—7 w/chicken breast (1)—10.5 bay shrimp—10.5 grilled salmon—15

California Salad field greens, dried cranberries, glazed walnuts, blue cheese crumbles,
balsamic vinaigrette—8 w/chicken breasts (2)—13

Cobb Salad: chicken, avocado, bacon, tomatoes, blue cheese **Med**—12 **Lg.**—15

Asian Chicken Salad peppers, onions, snow peas, sesame dressing, crisp noodles
Med--11.5 **Lg.**--14.5

Bay Shrimp Louie: tomatoes, cucumbers, olives, egg **Med.**—12.5 **Lg.**—17.5

Dungeness Crab Louie: tomatoes, cucumbers, olives, egg **Med.**—18.5 **Lg.**—22

Combo Louie (crab, shrimp, prawn): **Med.**—18.5 **Lg.**--22

Sandwiches

Served with your choice of French fries, coleslaw, potato salad, cup of soup, or fruit

Substitute house made onion rings on any sandwich-- add 1.25

Open Faced Prime Rib Sandwich--22

Prime Rib “French Dip” Sandwich, au jus **Full**—21 **Half**--13

9 oz. New York Steak Sandwich, Open Faced--18

Brass Door Burger 9 w/cheese, or bacon, or avocado—10

w/cheese, bacon, AND avocado--12.50

“King-Sized” Burger—12

Salmon Burger fresh chopped salmon, light seasonings, tartar--10

Manhattan Reuben Sandwich , Russian dressing “on the side”

Full--13.50, or Half, with a Cup of Soup--8.50

Shrimp Salad Sandwich sliced avocado--13

Dungeness Crab Salad Sandwich celery, sweet red onion--18

Grilled Crab Salad Sandwich pure Dungeness, sourdough, cheddar—19

Ham & Swiss Cheese Full 9.50, or Half with a cup of soup 7.50

Turkey Sandwich(free range) Full—9.5, or Half, with a cup of soup --7.25

Hot! giblet gravy, sage dressing, potatoes, cranberries! --12.50

Brass Door Club Sandwich **Full**—12.50 **or Half, with a cup of soup,**—8.75

Albacore Tuna Sandwich **Full**—9.5, **or Half, with a cup of soup**—6.75

“Tuna Melt” grilled on sourdough with melted cheddar--10.50

A la Carte Small Plates (Great for the Kids)

Contemporary “appetizer” sized offerings to mix, match, and share...

Scallop or Prawn Trio Two seared w/lemon butter, one crispy w/tartar, mashed potato, vegetable--12.5

Petite Chicken Piccata caper butter, glazed carrot, mashed potato--10.5

Braised Short Rib (1) Sloooooow cooked, mashed potato, vegetable --10.5

Tenderloin Brochette skewered with peppers and onions, mushroom sauce, risotto--11

Brass Door Slider choice beef, tomato, pickle, baby slaw--3.75/each

Lamb Lollochops char-broiled Australian “singles”, balsamic glaze, saffron risotto--\$5/each

Prime Rib Hash - poached eggs, fresh fruit cup--10

“and for the Kids”

Deep Fried Chicken Strips, French Fries!—7.5 **5 Cheese Pizza**—8.5

Child’s Pasta Alfredo or Bolognese--8

Brass Door Entrées

*served ala carte and include starch and fresh vegetable, except where noted
baked potatoes available after 4 p.m.*

*Enjoy a tossed green salad, California salad, Caesar salad,
or bowl of soup with your entrée—add \$4*

❖ **“Senior”** entrées (smaller portions) marked with the red icon
include soup or salad, and ice cream dessert

U.S.D.A. Choice Steaks, Roasts

Petite Prime Rib of Beef (8 oz.), baked potato, creamed spinach—\$22

❖ *Prime Rib of Beef (12 oz) au jus, baked potato, creamed spinach--\$28 **Senior--25***

Gourmet Cut (16 oz) au jus, baked potato, creamed spinach-- \$35

"Prime Rib, Huntsman Style" with 3 broiled prawns, drawn butter--add \$6

Filet Mignon Béarnaise sauce, vegetable, mashed potatoes 9 oz.--\$29 12 oz.--\$34

Rib Eye Steak vegetable, au gratin potatoes 14 oz.--\$28

New York Steak sourdough crusted onion rings, 13 oz.--\$27

Rack of Lamb, Brass Door style rosemary bordelaise reduction, risotto--26

“Lo-Carb” Mixed Grill 4oz. beef filet, 1 lamb chop, 2 broiled prawns, vegetables (no starch)—25

❖ *Braised Beef Short Ribs (2) mashed potatoes, vegetables --20 **Senior (1)—15***

❖ *Ground Sirloin—(12 oz), mushroom gravy, mashed potatoes--15.5 **Senior (9 oz.)—13.5***

Special toppings and sauces for your steak:

With our compliments, blacken any steak -no charge

top your steak with 2 oz. Pt. Reyes blue cheese—add \$3.5

smothered mushrooms—add \$2.5 smothered onions—add \$1.5

Ask about today's fresh fish and other featured items!!

from the Sauté Station

❖ *Chicken Piccata caper butter sauce, glazed carrots, mashed potatoes—18 **Senior—15***
Chicken Breast alla Parmigiana marinara, mozzarella, saffron risotto or pasta--19

❖ *Beef Ravioli old fashioned style, hearty Bolognese sauce—15 **Senior—15***
Penne Pasta Primavera— Alfredo, marinara, or olive oil and garlic -17

❖ *Veal Cutlet pan-fried, mushroom demi-glace or country gravy—20 **Senior—17***

❖ *Veal Liver hormone free, bacon and onions, mashed potatoes—20 **Senior—17***

Beef Stroganoff tenderloin tips, creamy mushroom demi-glace, egg noodles—17

❖ *Calamare Amandine light egg batter, lemon butter sauce, today's pasta—21 **Senior -- 18***
Calamare “Siciliano”-- stuffed with Dungeness crab and bay shrimp--27

Pan Seared Scallops or Prawns tomatoes, herbs, wine butter, linguine or risotto--19.5

and from the Fryer (zero trans fat)

Deep Fried Gulf Prawns or Scallops--19 Combo--22

Beer Battered Fish & Chips malt vinegar, coleslaw 18.5

Crispy Fried Chicken 4 piece (half chicken)--16

buttermilk biscuit, glazed carrots, mashed potatoes, country gravy

*Ask about our Banquet/Conference Rooms--and be sure to visit us at www.brassdoor.com
18% Gratuity may be added to parties of 10 or more—applicable sales tax will be added.*

