

Brown Dog Cafe

Appetizers

Duck Wrap....

Pan seared Duck Breast served in Bibb Lettuce Cup with Napa Cabbage, Rice Noodles, Mango Salsa, and Soy Ginger Sauce

Three Little Figs....

Mission Figs stuffed with Feta, Chèvre, and Gorgonzola, served with Balsamic, Red wine, and Pomegranate Syrups

New England Crab Cake....

East Coast style with a pan seared Back Fin Crab Cake served atop Basil Blue Slaw with Remoulade sauce and Infused Oils

Maza “tiny bites of food”....

Hummus, Marinated Olives & Artichoke Hearts, Smoked Red Peppers, Olive Tapenade, Tomato Salad, Cucumber Relish, Feta, and Grilled Haloumi Cheese with Zaatar Pita Bread

Brie Quesadilla....

Brie Cheese grilled in Spinach Flat Bread with Caramelized Fennel, served with Red Pepper Coulis and Mango Salsa

Tapas Plate....

Crusty French Bread Rounds, each topped differently with Sun dried Tomato, Eggplant, and Chèvre with Caviar

Salads

Brown Dog House Salad....

Baby Greens tossed with House Vinaigrette, Spicy Pecan, Dried Cranberries, And Gorgonzola

Strawberry Kiwi Bibb

Bibb Lettuce with Bermuda Onion, Fresh Strawberries, Candied Walnuts, And Kiwi Cucumber Vinaigrette

Baby Blue....

Baby Spinach tossed with Bleu cheese Vinaigrette, finished with Marinated Tomato, Applewood Smoked Bacon, Chopped Egg, Avocado

***We accept Visa, MasterCard, Discover, and American Express
20% Gratuity Will Be Added to all tables during Restaurant Week
*Please, no more than two checks per table****

Entrees

Brown Dog Filet...

Grilled Filet Mignon topped with King Crab Meat in Lemon Butter, served over Prosciutto wrapped Asparagus roast in Brown Butter with Demi

Ahi just means Tuna...

Prime grade Tuna crusted with Sesame Seeds, served in a Wonton Bowl with Lemongrass Rice, Stir Fry Vegetables, Ginger, and Sauces

Lollipop Lamb Chops...

Pan seared Lamb Chops served over O'Brien Potatoes with Basil Mint sauce

Double Duck...

Breast of Duck seared in Moroccan Spices, served over sautéed Spinach with Roast Butternut Squash and Eggplant, Duck Confit and a spiced Chardonnay Orange Reduction

Sirloin Steak...

Grilled and topped with Wild Mushrooms, Tomato, Bacon, and Gorgonzola, served over Spinach Gruyere Mashed Potatoes

Wild Alaskan Salmon...

Baked in a parchment paper pouch with French Green Beans, Wild Mushrooms, Roasted Garlic, Fennel, Redskin potatoes, and Lemon Butter

Eggplant and Pasta...

Thin slices of Fried Eggplant layered with fresh Mozzarella and Marinara, Baked, served with a side of Linguine tossed with Grilled Vegetable Alfredo

Chicken Benjamin...

Breast of Chicken sautéed with Broccoli, Prosciutto, Red Onion, and Parmesan Cream, served over Mashed Potatoes

Diver Scallops...

Diver Caught Sea Scallops pan seared, served over Bacon Cheddar Risotto with sautéed Spinach and Tomato Caper Oil

Sides

Brown Dog Fries

Potatoes O'Brien

Spinach Gruyere Mashed

French Green Beans with Lemon Butter

Prosciutto wrapped Asparagus with Brown Butter and Parmesan

Brussels Sprouts with Wild Mushroom and Lemon Butter

Wild Mushroom sautéed with Roast Garlic

Grilled Asparagus with Lemon Butter