

## BRIGANTINE <br> steak $\boldsymbol{T}$ house

## APPETIZERS

## SHRIMP COCKTAIL

Cocktail Sauce with Horse Radish, Cucumber, Chives, Lemon

TUNA CHICHARRON
Guacamole, Spicy Sauce

BEEF CARPACCIO
Arugula, Capers, Parmesan, Balsamic Reduction, Crostini

PROVOLONE CHEESE O
Grilled Tomatoes, Herb-infused Oil, Oregano

GRILLED CHORIZO
Argentinian or Spanish Chorizo, Greens Vegetable Mix, Cherry Tomatoes

MUSSELS IN WHITE WINE
Served in White Wine Sauce

## SALADS

ARUGULA AND SPINACH 色
Roasted Beets, Feta, Red Onion, Cherry Tomatoes

ICEBERG ©
Red Onion, Cherry Tomatoes, Bacon, Blue Cheese

## BRIGANTINE

Lettuce Mix, Caramelized Walnuts, Tomato, Green Grapes, Radicchio, Cucumber

BURRATA 予
Cherry Tomatoes, Lettuce Mix, Oregano, Balsamic Glaze

## YOUR CHOICE OF DRESSINGS:

Blue Cheese, Italian, Ranch, Mustard, Balsamic Glaze, Vanilla

## SOUPS

ONION
Beef Broth, Fine Herbs, Butter, Red Wine

## CLAM CHOWDER

Clams, Celery, Garlic, White Onion

CREAM OF POTATO AND BACON
Leek, Garlic, Celery, White Onion

## ENTRÉES

## STUFFED SHRIMP <br> 4

Wrapped in Bacon
ROASTED CHICKEN BREAST \&
Seasonal Vegetables, Meyer Lemon Sauce
SALMON
Soy Butter, Glazed Carrots
FISH IN CORIANDER SAUCE
Catch of the Day, Cauliflower, White Wine

PINK RISOTTO
Beet Sauce with Shrimp, Mussels, White Wine

BEEF BRISKET
Slow cooked, Mashed Potatoes, Chives, Red Wine Sauce

CREATE YOUR OWN PASTA
Your choice of Penne, Fettuccine or Spaghetti
Bolognese Sauce, Alfredo Sauce or White Sauce with Shrimp


## BRIGANTINE

FROM THE GRILL

BEEF FILLET 8 oz
NEW YORK STRIP 14 oz
RIB EYE 14 OZ
FLAP STEAK 7 OZ
FLANK STEAK 7 OZ

LOBSTER TAIL 12 oz
RIB EYE WITH CABRILLA FISH
FLAP STEAK WITH OCTOPUS
BEEF FILLET WITH SHRIMP

## DRY AGED CHOPS

NEW YORK 14 OZ

RIB EYE 14 OZ

COWBOY 20 oz
(To Sharing)
PORTERHOUSE 25 OZ (To Sharing)

KANSAS 21 oz


## FROM THE BROILER

ARGENTINIAN MIXED GRILL
Flap Steak, Chorizo, Aged Rib Eye, Shrimp
GRILLED SURF \& TURF
Aged New York Strip, Flap Steak, Shrimp

## SIDE DISHES

GARLIC MASHED POTATOES
BAKED POTATO
FRENCH FRIES
BROCCOLI

MUSHROOMS
GRILLED VEGETABLES
CREAMED SPINACH
ASPARAGUS (Seasonal)

## SAUCES

BÉARNAISE $\uparrow$ | HOT $\wp \mid$ CABERNET DEMI | PEPPERCORN | CHIMICHURRI



## DESSERTS

## CHOCOLATE BRIGANTINE

Creamy Chocolate Cake, Ice Cream

APPLE TERRINE 趽
Caramelized, Cinnamon, Ice Cream

CREAMY MANGO
Accompanied by Mango Compote

COCONUT PANNA COTTA<br>Served with Ice Cream

## WHITE CHOCOLATE ALFAJOR

Argentine Speciality with Milk Caramel



