

# The Brass Rail

107 Forest Avenue, Locust Valley, NY 11560 | 516-723-9103 | [www.TheBrassRailLocustValley.com](http://www.TheBrassRailLocustValley.com)

## BAR MENU -8-

- Cocktail Franks
- Deviled Egg/Caviar\*
- Guacamole & Chips (-9-)
- Barbequed Ribs (-9-)
- Fried Oysters
- Short Rib Quesadilla
- Buffalo Wings
- Baked Little Neck Clams

## SOUPS

- Lobster Bisque -10-
- French Onion -9-

## SALADS -11-

- Mixed Green Salad\*  
*Feta, cucumber, pine nuts, tomato, truffle vinaigrette*
- Steakhouse Iceberg Wedge Salad\*  
*Blue cheese, bacon, tomato, red wine vinaigrette*
- Endive Salad\*  
*Candied walnuts, apple, roasted beets, blackberry vinaigrette*
- Baby Romaine Caesar  
*Speck ham, parmesan crisps*
- Tri Color Salad  
*Blue cheese, candied walnuts, port wine poached pears, white balsamic vinaigrette*
- Chopped Vegetable Salad\*  
*Baby romaine, carrot, red pepper, cucumber, tomato, sherry vinaigrette*
- Baby Kale & Red Quinoa\*  
*Shaved parmesan, fennel, almonds, grapefruit vinaigrette*

## CHILLED SEAFOOD

- Blue Point Oysters -17-\*
- Little Neck Clams -10-\*
- Shrimp Cocktail -17-\*

## SMALL PLATES

- Grilled Mediterranean Octopus -19-\*
- Tuna Tartar -16-
- Grilled Fish or Blackened Shrimp Tacos -14-\*
- Steamed Mussels (*Thai, Spicy Tomato, or Bianco*) -14-\*
- Black Pepper Tuna Tataki -16-
- Spicy Rock Shrimp -18-
- Sweet Chili Glazed Calamari -14-
- Seared Jumbo Lump Crab Cake -18-
- BBQ Duck & Crispy Oyster Sliders -15-
- Baby Stuffed Artichokes -14-
- Lamb Chops Wu Style -19-
- Lobster Mac & Cheese/*truffle oil* -20-

## SANDWICHES -17-

- Shrimp and Oyster Po Boy  
*Lettuce, tomato, spicy mayonnaise, baguette*
- Jalapeno Cheddar Burger
- Sirloin Burger Au Poivre  
*Caramelized onion, mushroom, Swiss cheese, peppercorn sauce*
- Ahi Tuna Burger (-24-)  
*Pickled tomatillo, arugula, avocado, cilantro aioli*
- Grilled Salmon BLT  
*Avocado, chipotle aioli, whole grain bun*
- Grilled Chicken Club  
*Bacon, fontina, lettuce, tomato, pesto mayonnaise*
- The Gardener  
*Grilled zucchini, portobello, red pepper, asparagus, fontina, garlic vinaigrette*
- French Dip  
*Sliced Sirloin, caramelized onions, beef broth, baguette*

## DINNERS

- Fish & Chips -21-  
*Tempura battered cod, fries, remoulade*
- Linguine and Clam Sauce -23-  
*Little necks, baby spinach, plum tomato*
- Shrimp Pad Thai -22-  
*Bean sprouts, napa cabbage, egg, peanuts, cilantro, rice noodles*
- Sesame Crusted Scottish Salmon -27-  
*Bok choy, shiitake mushrooms, soba noodles, sweet chili sauce*
- Blackened Mahi Mahi -27-\**Sautéed escarole, sweet potato puree, creole sauce*
- Grilled Bronzino -30-  
*Fingerling potatoes, baby spinach, lemon caper sauce*
- Pignoli Crusted Atlantic Halibut -38-  
*Coconut basmati rice, baby bok choy, green pea puree, carrot-red curry reduction*
- Roast Organic Chicken -24-\**Haricot verts, mushroom risotto, natural jus*
- Grilled Chicken Paillard -22-\**Tri color salad, goat cheese, walnuts, white balsamic vinaigrette, arugula pesto*
- Kansas City Dry Rubbed Pork Chop -27-\**Jalapeno & cheddar polenta, roasted fennel, braised greens, guajillo chili butter*
- Seared Long Island Duck Breast -35-  
*Kung Pao zucchini, forbidden rice, honey passion fruit glaze*
- Steak au Poivre -36-  
*Pepper crusted sirloin, spinach and mushrooms, blue cheese mashed potato, Cognac peppercorn sauce*
- Grilled Skirt Steak -32-  
*Truffle parmesan fingerling potatoes, grilled asparagus, peppercorn sauce*
- Grilled Angus Filet Mignon -39-\**Spinach & potato "Latke", haricot verts, shiitake mushrooms, bordelaise sauce*
- Rosemary & Dijon Crusted Rack of Lamb -42-  
*Goat cheese mashed potato, roasted brussel sprouts, Cabernet jus*

## SIDES -7-

- Shoe String Fries\*
- Truffle Parmesan Fingerling Potatoes\*
- Macaroni and Cheese
- Grilled Vegetables\*
- Sautéed Escarole\*
- Garlic Green Beans\*
- Mushroom Risotto\*
- Sautéed Spinach and Shiitake Mushrooms
- Vidalia Onion Rings

## SPECIALS

### MONDAY

- Country Meatloaf -17-

### TUESDAY

- Lasagna & Garlic Bread -18-

### WEDNESDAY

- Coq au Vin -19-

### THURSDAY

- Chicken Parmesan -20 -

### FRIDAY

- Sole Meuniere -29-

### SATURDAY

- Chateaubriand -32-

### SUNDAY

- Roast Beef & Yorkshire Pudding -29-

\* indicates gluten free menu items

# The Brass Rail

## Brunch Menu

### COCKTAILS

**Mimosa -10-**

*Champagne, orange juice*

**Bellini -10-**

*Champagne, fresh peach puree*

**Ginger Basil Lemonade -15-**

*Vodka, lemon juice, ginger,  
fresh basil*

**Bloody Mary -11-**

*House-made recipe*

**Sangria -14-**

*Red, white, or peach*

**Perfect Margarita -15-**

*Jalapeno, Peach,  
Passion, or Strawberry*

### Bloody Mary Add-On's

**Bacon -1.50-**

**Fried Oysters -4.50-**

**Barbequed Rib -2.50-**

**Blue Cheese Stuffed Olives -1-**

**Blackened or Cocktail Shrimp -3-**

### SOUPS

**Lobster Bisque -10-**

**French Onion -9-**

### SALADS -11-

**Mixed Green Salad**

*Feta, cucumber, pine nuts, tomato,  
truffle vinaigrette*

**Steakhouse Iceberg Wedge Salad**

*Blue cheese, bacon, tomato, red wine vinaigrette*

**Endive Salad**

*Candied walnuts, apple, roasted beets,  
blackberry vinaigrette*

**Baby Romaine Caesar**

*Speck ham, parmesan crisps*

**Chopped Vegetable Salad**

*Baby romaine, carrot, red pepper, cucumber, tomato,  
sherry vinaigrette*

**Baby Kale & Red Quinoa**

*Shaved parmesan, fennel, almonds,  
grapefruit vinaigrette*

**Tri Color Salad**

*Candied walnuts, port wine poached pears,  
blue cheese, white balsamic vinaigrette*

### CHILLED SEAFOOD

**Blue Point Oysters -17-**

**Little Neck Clams -10-**

**Shrimp Cocktail -17-**

### BREAKFAST -15-

**Italian Omelet (or any style)**

*Broccoli rabe, fontina, bacon, sausage, home fries*

**Eggs Benedict**

*Poached eggs, Canadian bacon, hollandaise,  
English muffin*

**Eggs Any Style**

*Bacon, sausage, home fries, toast*

**Steak and Eggs -20-**

*Home fries*

**Blueberry Pancakes**

*Bacon, sausage, home fries*

**French Toast**

*Bacon, sausage, home fries, fresh berries*

**Home Made Waffle**

*Bacon, sausage, home fries, fresh berries*

### SANDWICHES -17-

**Shrimp and Oyster Po Boy**

*Lettuce, tomato, spicy mayonnaise, baguette*

**Jalapeño Cheddar Burger**

**Sirloin Burger Au Poivre**

*Caramelized onion, mushroom, Swiss cheese, peppercorn sauce*

**Ahi Tuna Burger (-24-)**

*Pickled tomatillo, arugula, avocado, cilantro aioli*

**Grilled Salmon BLT**

*Avocado, chipotle aioli, whole grain bun*

**Grilled Chicken Club**

*Bacon, fontina, lettuce, tomato, pesto mayonnaise*

**The Gardener**

*Grilled zucchini, Portobello mushrooms, red pepper, asparagus, fontina, garlic vinaigrette*

**French Dip**

*Sliced sirloin, shallots, beef broth, baguette*

### SIDES -7-

**Shoe String Fries**

**Garlic Green Beans**

**Truffle Parmesan Fingerling Potatoes**

**Mushroom Risotto**

**Macaroni and Cheese**

**Sautéed Spinach and Shiitake Mushrooms**

**Grilled Vegetables**

**Sautéed Broccoli Rabe**

**Sautéed Escarole & Butter Beans**

**Vidalia Onion Rings**