

The Brass Rail

p: 516-723-9103 | Sun-Thurs 12-8:30 | Fri-Sat 12-9

NOW OFFERING FREE DELIVERY & CURB-SIDE PICKUP
10% OFF EVERY CHECK & 25% OFF ALL BEER, WINE & LIQUOR

BAR MENU -8-

Cocktail Franks
Guacamole & Chips
Barbequed Ribs
Short Rib Quesadilla
Buffalo Wings

SOUPS

French Onion -9-
Lobster Bisque -10-
Daily Selection -10-

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

SMALL PLATES

Cheese Plate -15-
Shrimp Cocktail -17-*
Grilled Mediterranean Octopus -19-
Grilled Fish or Blackened Shrimp Tacos -14-*
Spicy Rock Shrimp -18-
Sweet Chili Glazed Calamari -14-
Seared Jumbo Lump Crab Cake -18-
Baby Stuffed Artichokes -14-
Lamb Chops Wu Style -19-
Lobster Mac & Cheese/ *truffle oil* -20-
BBQ Duck & Crispy Oyster Sliders -15-

SANDWICHES -17-

Burger Special
Shrimp Po Boy
Lettuce, tomato, spicy mayonnaise, baguette
Jalapeno Cheddar Burger
Sirloin Burger Au Poivre
Caramelized onion, mushroom, Swiss cheese, peppercorn sauce
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

DINNERS

Lasagna & Garlic Bread -18-
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
Grilled Bronzino -30-
Fingerling potatoes, baby spinach, lemon caper sauce
Chicken Parmesan -20-
Linguini pomodoro
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
Country Meatloaf -17-
Mashed potatoes, green beans
All-Natural Grilled Pork Chop -27-*
Sweet potato puree, sautéed escarole, cherry pepper vinegar sauce
Grilled Angus Ribeye -37-
Truffle mashed potatoes, brussel sprouts, red wine reduction
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-*
Haricot verts, fingerling potatoes, onion & mushroom red wine reduction
Rosemary & Dijon Crusted Rack of Lamb -42-
Goat cheese mashed potato, roasted brussel sprouts, Cabernet jus

SIDES -7-

Regular or Sweet Potato Fries*
Truffle Parmesan Fingerling Potatoes*
Mashed Potatoes
Macaroni and Cheese
Grilled Vegetables*
Sautéed Escarole*
Garlic Green Beans*
Mushroom Risotto*
Sautéed Spinach and Shiitake Mushrooms
Vidalia Onion Rings
Linguini Pomodoro

FAMILY STYLE SPECIAL \$50

Feeds 4-6 people

Choice of:

Lasagna
Chicken Parmesan
Country Meat Loaf
Chicken Cordon Bleu

Each entrée comes with 2 Sides,
1 Salad, Dinner Rolls,
Chocolate Chip Cookies