

STARTERS:

Seared Tuna Steak* 14

Almond Rosemary Crusted Tuna Steak, Seared Vegetable Noodle Cake, Asian Slaw
Ginger Soy Cream

Crispy Calamari 13

Hand Breaded Calamari, Sliced Lemon Frites, Apricot Ginger Vinaigrette

Chicken Skewers 10

Crushed Almonds, Rosemary, Panko, Sesame Peanut Sauce, Orange Chili Glaze

Crispy Fish* 16

Bass Ale Tartar Sauce, Leaf Lettuce, Tomato, Roasted Corn Mashed Potatoes

Brookwood Club 13

A Classic - Toasted Whole Wheat, House Roasted Turkey, Cured Smoked Ham,
Cheddar, Jack Cheese, Applewood Smoked Bacon, Lettuce, Tomato, Mayonnaise,
French Fried Potatoes

Hickory Grilled Cheeseburger* 14 Double* 17 Triple* 19

Aged Beef, Cheddar Cheese, Lettuce, Tomato, Sliced Onion, Pickle, Mayonnaise,
Mustard, French Fried Potatoes

Bourbon Salmon BLT* 16

Hickory Grilled, Applewood Smoked Bacon, Lettuce, Tomato, Avocado,
Alfalfa Sprouts, Mayonnaise, French Fried Potatoes

Half Brookwood Club 14

French Fried Potatoes and Choice of Chef Prepared Soup or Salad

French Onion Soup 9

Caramelized Onions, Rustic Croutons, Imported Swiss, Provolone,
Aged Parmesan

Southwest Salmon Salad* 18

Hickory Grilled Corn, Twin Cheeses, Tomatoes, Golden Raisins,
Dried Cranberries, Tortilla Crisps, South Western Ranch

Peppercorn Seared Tuna Steak Salad* 19

Candied Walnuts, Avocado, Tomato, Ginger, Crispy Noodles,
Mandarin Oranges, Dijon Vinaigrette

Brookwood Caesar 10

Shaved Aged Parmesan, Fire Roasted Tomatoes, Housemade Dressing, Herb Croutons

Soup and Salad 13

Fresh Mixed Greens or Brookwood Caesar and Soup Du Jour or French Onion

Chicken Citrus Salad 16

Blackened Chicken, Toasted Almonds, Strawberries, Mandarin Oranges, Seasonal Fruit,
Hickory Grilled Brie, Citrus Vinaigrette

Cajun Shrimp and Chicken Pasta 22

Smoked Cajun Cream Sauce, Orecchiette Pasta, Peppers, Onions,
Tomatoes, Corn, Carrots

Chicken Tenders Platter 19

Hand Dipped - Ale Batter, Seasonal Vegetable, Garlic Mashed Potatoes,
Honey Mustard, Chef Prepared BBQ Sauce

Veggie Plate 16

Seared Tofu, Assorted Heirloom Baby Tomatoes, Roasted Mushroom Mix,
Seasonal Vegetable, Seasonal Risotto

Lobster and Smoked Gouda Ravioli 19

Seared Shrimp, Roasted Corn, Sherry Cream Sauce

The Spinach Artichoke Dip 13

Fresh Tortilla Chips, Roasted Jalapeno Sour Cream, House Made Salsa

BBQ Shrimp* 14

Hickory Grilled, Garlic Cheddar Jack Grit Cake, Vodka Cream Sauce

Salmon Hushpuppies* 11

Fresh Salmon, Roasted Corn, Ginger Soy Cream, Spicy Bistro Sauce, Sriracha

Spicy Crab Dip* 15

Grilled Flat Bread, Fresh Tortilla Chips

THE SANDWICHES:

Black Bean Burger 14

House Made, Grilled Flat Bread, Lettuce, Tomatoes, Avocado,
Roasted Corn Relish, House Pickled Jalapenos, French Fried Potatoes

French Dip* 17

Shaved Prime Rib, Aged Provolone, Grilled Onions, Mushrooms, House Pickled
Jalapeno, Horseradish Aioli, French Fried Potatoes

Smokey Avocado Chicken 14

Hickory Grilled, Applewood Smoked Bacon, Avocado, South West Ranch,
Cheddar Cheese, Tomatoes, Smoked Red Onion, French Fried Potatoes

Seared Tuna Steak Sandwich* 18

Seared Tuna, Peanut Chili Aioli, Crunchy Asian Slaw, Baby Greens,
Peanut Sauce Drizzle, French Fried Potatoes

THE SALADS AND SOUPS:

Salads Served With Fresh Baked Croissants. Dressings House Made Daily

Soup Du Jour 7

Chef Prepared Daily

Chicken Club Salad 16

Toasted Almonds, Warm Bacon, Twin Cheeses, Avocado, Tomato,
Cucumbers, Golden Raisins, Dried Cranberries, Honey Mustard Dressing

Fresh Mixed Greens Salad 10

Tomatoes, Warm Bacon, Cucumber, Twin Cheeses

Chicken Tender Salad 15

Ale-Laced Chicken, Warm Bacon, Tomatoes, Cucumber,
Twin Cheeses, Honey Mustard Dressing

Blackened Shrimp Salad* 16

Fresh Strawberries, Golden Raisins, Seasonal Fruit, Blue Cheese Crumbles,
Raspberry Vinaigrette

Filet Of Beef Salad 19

Seared Filet, Feta Cheese, Tomatoes, Olive Tapenade, Hickory Grilled
Onions, Toasted Almonds, Fresh Herbs, Seedless Red Grapes, Apricot
Ginger Vinaigrette

PASTAS AND ENTRÉES:

Add Mixed Greens Or Caesar Dinner Salad With Entrée For 5

Pork Tenderloin* 19

Hickory Grilled, Shitake Mushroom Cream, Apricot Chutney,
Mashed Sweet Potatoes

Seared Chicken Pasta 18

Vodka Cream Sauce, Angel Hair Pasta, Roasted Red And Yellow Peppers,
Mushrooms, Broccoli

Shrimp Scampi 21

Sautéed Artichokes, Garlic, Spinach, Fire Roasted Tomatoes, Capers,
Angel Hair Pasta

Hickory Grilled Chicken 18

Local Twin Marinated Chicken Breasts, Wheat Berry Rice, Seasonal Vegetable,
Wild Mushroom Sauce

FROM THE SEA:

Add Mixed Greens Or Caesar Dinner Salad With Seafood Entrée For 5

Hickory Grilled Salmon* 27

Asparagus, Garlic Mashed Potatoes, Orange Chili Glaze

Sugar Cane Seared Scallops* 27

Lobster Cream Sauce, Seasonal Risotto

Catch of the Day* Market Price

Flown in Daily to Our Chef's Exacting Specifications, Seasonal Risotto

Trout* 23

Grit Encrusted, Blackened, or Almond Encrusted, Roasted Corn Shrimp Sauce,
Mashed Sweet Potatoes

Seared Breadless Lump Crab Cake* 27

Asparagus, Spicy Bistro Sauce

BY LAND:

Premium Aged Angus Beef, Hand Cut Daily

Brookwood Cuts:

Includes Either Mixed Greens or Caesar Salad and Choice of Side

Seared Filet* 37

10oz Center Cut, Balsamic Cabernet Jus Lie

NY Strip* 33

14oz Center Cut, Hickory Grilled, Bourbon Peppercorn Sauce

Ribeye* 36

16 oz Large Cut, Hickory Grilled, Balsamic Cabernet Jus Lie

Prime Rib* 33

12 oz Large Cut, Slow Roasted, Balsamic Cabernet Jus Lie

Baby Back BBQ Ribs 27

Best in Atlanta! Danish Ribs, Fork Tender, Chef Prepared BBQ Sauce

Certified Prime Sirloin* 25

10oz Prime Cut, Balsamic Cabernet Jus Lie

Lighter Cuts:

Add Mixed Greens or Caesar Dinner Salad with Lighter Cut for 5

Twin Filets* 28

Wild Mushroom Sauce, Caramelized Onions Mashed Potatoes

Prime Rib Platter* 27

Slow Roasted Prime Rib, Aus Jus, Baked Sweet Potato

Bistro Filet* 26

Pan Seared, Potato Cake, Bourbon Peppercorn Sauce

Ribeye* 27

Hickory Grilled, Balsamic Cabernet Jus Lie, Seasonal Vegetables

Add Ons:

Seared Shrimp* - 9 Seared Scallops* - 12 Crab Encrusted - 15
Wild Mushroom Sauce - Hollandaise - Bearnaise - Bourbon Peppercorn Sauce - 1

SIDES AND EXTRAS:

Baked Potato
Garlic Mashed Potatoes
Traditional French Fried Potatoes
Seasonal Vegetables

Broccoli
Grilled Asparagus
Blue Cheese Creamed Spinach
Smoked Gouda Macaroni and Cheese
Garlic Jack Grit Cake

Wheat Berry Rice
Baked Sweet Potato
Mashed Sweet Potatoes
Sweet Potato Fries

* THESE ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.