

## 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 11

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\* 14

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

### Half Brookwood Club 13

French Fried Potatoes and Choice of Chef Prepared Soup or Salad

### French Onion Soup 8

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

### Southwest Salmon Salad\* 17

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

### Peppercorn Seared Tuna Steak Salad\* 17

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

### Brookwood Caesar 10 With Hickory Grilled Chicken 15

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

### Mandarin Chicken Salad 14

Candied Walnuts, Toasted Almonds, Mandarin Oranges, Golden Raisins,  
Dried Cranberries, Balsamic Vinaigrette

### Cajun Shrimp and Chicken Pasta 21

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

### Chicken Tenders Platter 17

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

### Veggie Stack 16

Hickory Grilled Housemade Focaccia, Seared Tofu, Grilled And Roasted  
Vegetables, Balsamic Vinaigrette, Goat Cheese

### Lobster and Smoked Gouda Ravioli 19

Seared Shrimp, Roasted Corn, Sherry Cream Sauce

### The Spinach Artichoke Dip 12

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\* 16

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

### Smokey Avocado Chicken 12

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

### Hickory Grilled Tuna Burger\* 14

Ginger Scallion Studded, Horseradish Aioli, Crunchy Asian Slaw, Baby Greens,  
French Fried Potatoes

## THE SALADS AND SOUPS:

Salads Served With Fresh Baked Croissants. Dressings House Made Daily

### Soup Du Jour 7

Chef Prepared Daily

### Lobster Bisque 9 (available Saturdays)

### 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 With Hickory Grilled Chicken 15

Tomatoes, Warm Bacon, Cucumber, Twin Cheeses

### Chicken Tender Salad 14

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 18

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\* 25

Asparagus, Garlic Mashed Potatoes, Orange Chili Glaze

### Sugar Cane Seared Scallops\* 26

Lobster Cream Sauce, Wheat Berry Rice

### Catch of the Day\* Market Price

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

### Trout\* 22

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\* 36

10oz Center Cut, Balsamic Cabernet Jus Lie

### NY Strip\* 32

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\* 32

10oz Cut, Crab Encrusted With Hollandaise Sauce Or Blue Cheese Encrusted  
With Gorgonzola Sauce

### 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\* - 11 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

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.