BROWNIE'S DINNER MENU

APPETIZERS

CALAMARI

Flash fried baby squid, sweet cherry peppers, garlic-caper aioli 10.99

COCONUT TEMPURA

SHRIMP Jacketed shrimp with crisp coconut batter, mango-sweet chili sauce 13.99

BEEF SLIDERS (3)

Premium Angus beef patties, grilled onions, Point Reyes Blue Cheese, toasted artisan bun 10.99

DEEP FRIED PICKLE SPEARS

Fried beer battered pickle spears served with ranch dressing 7.99

BROWNIE'S ONION

RINGS Thick house cut slices in buttermilk batter, fried crisp 6.99

CRISPY BUFFALO WING DINGS

Your choice of sauce: Bourbon BBQ, Asian-Ginger, Brownie's Fire Sauce Served with celery and carrots 10.99

MARYLAND CRAB CAKES

(3) Lump crab meat with fresh herbs. red pepper remoulade and sweet corn relish 15.99

BLACKENED BEEF TIPS

Pan-seared topped with our signature zip sauce 10.99 Add portabella mushroom 6.99

BACON WRAPPED SCALLOPS Yellow corn-

cheddar grits, caper butter sauce, pickled red onion 11.99

your choice of:

BBQ PULLED PORK NACHOS 15.99 GROUND BEEF NACHOS 15.99 GRILLED CHICKEN 10.99

GRANDE NACHOS

Fresh corn tortilla chips topped with pico de gallo, cilantro cream sauce, guacamole, jalapeno peppers, melted cheddar cheese & applewood bacon

USDA PREMIUM BLACK ANGUS BURGERS Burgers & Sandwiches

Served with house-cut French fries

FAMOUS BROWNIE BURGER 8oz patty, topped with your choice of cheese on a fresh baked artisan bun 10.99

BAVARIAN PRETZEL CLUB Marinated chicken breast, applewood smoked bacon, swiss cheese, Dijon-aioli, lettuce and tomato 11.99

BOURBON BBQ PULLED PORK SANDWICH Chipotle coleslaw, pickled red onions, pepper-jack cheese, fried onions, served on toasted brioche bun 11.99

CRISPY THIN CRUST

MEAT LOVER'S

Italian sausage, herbed House bourbonsauce and three cheese blend 14.99

FLATBREAD RUSTICA

basil-pesto, applewood bacon, caramelized onions, wilted arugula, gorgonzola, cherry balsamic reduction 10.99 virgin olive oil 12.99

BARBECUE Pepperoni, ham, bacon, CHICKEN PIZZA

grilled chicken, red onions, cheddar and mozzarella cheese 13.99

MARGHERITA

Herbed tomato sauce, fresh tomatoes, basil, mozzarella and extra

BUILD YOUR OWN

Start with our herbed tomato sauce and mozzarella cheese blend additional toppings 10.99 (Pepperoni, sausage, ham, bacon, grilled chicken, onions, mushrooms) .99 ea

Butter Roast Canadian Lobster Tail 14.99

House-Cut French Fries 2.99

"Crack Fries" 3.99

Bourbon BBQ-Cheddar Fries 3.99 Chef's Mashed Potato 2.99

Herbed Rice Pilaf 2.99

Yellow Corn Cheddar Grits 2.99

Sweet Potato Waffle Fries 3.99

Fresh Seasonal Fruit 4.99

Homestyle Coleslaw 2.99

Seasonal Vegetables 2.99

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



OYSTERS ON THE HALF SHELL

Half dozen of chef's choice hand-shucked oysters. Served with champagne mignonette, cocktail sauce and Lemon 15.99

Oyster Rockefeller available upon request for additional charge.

PEEL & EAT SHRIMP Full pound cold water shrimp poached in aromatic courtbouillon, served chilled with cocktail sauce 15.99

SOUPS & SALADS

BROWNIE'S CLASSIC CLAM CHOWDER Fresh

chopped clams in a hearty seafood broth with potatoes and bacon 5.99

BROWNIES ONION SOUP

Topped with baked cheese crouton 4.99

MEDITERRANEAN KALE

SALAD Grilled chicken breast, Mandarin oranges, carrots, red onions, dried cranberries, feta cheese toasted almonds with a raspberry vinaigrette 13.99

CAESAR SALAD Romaine. parmesan, garlic croutons, creamy dressing 10.99

BLACKENED BEEF TIP

SALAD Served over mixed greens tossed in a balsamic vinaigrette, grape tomatoes, roasted red peppers, crumbled bleu cheese 14.99

CLASSIC COBB SALAD

Smoked applewood bacon, tomatoes, hard boiled egg, blended cheese, red onion with choice of dressing. Grilled Chicken 12.99 or Lobster Tail 20.99

Add: Grilled Chicken 3.99 / Steak 6.99 / Salmon 6.99 / Shrimp 2.99ea

FRESH FISH

Includes choice of mixed greens salad or house made coleslaw

TWIN LOBSTER TAILS

Two premium butter-roasted lobster tails, mashed potatoes and chef's vegetables 32.99

PAN-FRIED GREAT LAKES PERCH Cornmeal-crusted fillets are sautéed in lemon-caper butter sauce with chef's mashed potatoes and fresh vegetables 20.99

FISH TACOS (3) Grilled Mahi-Mahi, chipotle coleslaw, guacamole, lime juice, cilantro, mango chili sauce, soft flour tortillas, served with herbed tomato rice 14.99

CEDAR PLANK LAKE SUPERIOR WHITEFISH Chef's mashed potatoes, lemon-herb butter and fresh vegetables 19.99

MANGO-CHILI GLAZED SALMON Chili glazed Salmon, herbed rice & vegetables 20.99

BROWNIE'S FISH AND CHIPS Crisp beer battered Icelandic cod fillets, house-cut French fries and caper ajoli 14.99

BROWNIE'S MAC & CHEESE Cheddar and 4 cheese blend, rich créme sauce, baked with seasoned breadcrumbs. Topped with grilled chicken breast 18.99 or butter roasted lobster tail 24.99

SIGNATURE ENTREE

Includes choice of mixed greens salad or house made coleslaw

MEDITERRANEAN CHICKEN Crispy airline chicken, house made tzatziki, herb rice, kale & chickpea salad garnish 17.99

BABY BACK RIBS

Dry-rubbed, slow cooked with house bourbon-barbecue glaze, vegetables and house-cut french fries Half Slab 17.99, Full Slab 22.99

SURF AND TURF

Petite filet mignon, signature Zip sauce, butter roasted Canadian lobster tail, seasonal vegetables and chef's mashed potatoes 32.99