

# THE BREUKELLEN

## DINNER MENU



### APPETIZERS/SALADS

<b>SOUP OF THE DAY</b> 8	<b>CALAMARI</b> fried, w/ nigerian obe pepper sauce 10	<b>VEGGIE NICOISE*</b> asparagus, green beans, egg, arugula, rosemary potatoes dressed with balsamic 12
<b>MAC &amp; CHEESE*</b> cheddar cheese & truffle oil bacon + 2 8	<b>PORTOBELLO*</b> mushrooms stuffed with Italian sausage & cheese with arugula 10	<b>CAPRESE SALAD*</b> arugula, burrata, prosciutto di parma, dressed with balsamic 14
<b>SHRIMP</b> rolled with bacon & sautéed kale 9	<b>PETITE POUTINE*</b> fries with cheese curds, chef's special gravy & crispy onions 11	<b>SMOKED TROUT SALAD*</b> smoked trout, fresh mozzarella, scallions, vesuvio tomatoes, arugula, dressed with balsamic 15
<b>BREUKELLEN WINGS</b> w/ Nigerian obe pepper sauce 10		

### ENTRÉES

<b>CRISPY PAN SEARED SALMON</b> sautéed kale greens & rosemary roasted potatoes 14	<b>BREUKELLEN STEAK</b> seared steak (chef's choice), herb fries & organic mixed greens substitute rosemary potatoes & asparagus 16
<b>BURGER</b> angus beef, cheese, roast peppers lettuce, caramelized onions tomato with herb fries & salad egg and/or bacon 2 15	<b>MUSSELS PROVENCALE</b> PEI mussels served with herb fries white wine broth, shallots, parsley 16
<b>KOREAN FRIED CHICKEN</b> braised kale and mac & cheese 16	<b>SEARED TUNA STEAK</b> rosemary potatoes & asparagus 16
<b>SALMON NICOISE</b> grilled salmon, asparagus, green beans, egg, arugula, rosemary potatoes dressed with balsamic 16	<b>SIDES</b> herb fries / sautéed kale / organic mixed greens / sautéed broccoli/ sautéed asparagus 4

### SPECIALS

MO-FR	HAPPY HOUR 4PM-7PM
TUESDAY	17\$ UNLIMITED MUSSEL
WEDNESDAY	50 CENT WING NIGHT
THURSDAY	LIFE-JAZZ NIGHT
SAT-SUN	17\$ UNLIMITED MIMOSAS

#### HAPPY HOUR

Draft Beer...5  
House Wine...6  
Well Cocktails...5  
Carafe House Wine...15/30



\* VEGETARIAN OPTION