

The Brass Door-Luncheon Banquet Menu

*Brass Door Banquet Prices Include Sales Tax and Gratuity
Dinners include Caesar Salad, California Salad, OR Tossed Green Salad,
Appropriate Starch and Vegetable, Ice Cream Dessert, Coffee or Tea*

Choice of up to three of the following entrees:

Roast Prime Ribs of Beef--31.00

Brass Door House Specialty, Served au Jus with Fresh Horseradish, Creamed Spinach, Mashed Potatoes

Petite Filet Mignon (9 oz.), Bearnaise Sauce --33.00

The Tenderest of Steaks

New York Steak or Blackened Ribeye Steak--33.00

For the Heartiest of Appetites

London Broil --26.00

Thinly Sliced Sirloin, Port Wine Mushroom Sauce

Chicken Scallopine--26.00

Boneless Breast, Tomatoes, Mushrooms, Marsala Wine Sauce

Chicken Picatta--26.00

Boneless Breast, Lemon Butter Sauce with Capers

Calamare Doré Amandine --25.00

Pan Fried Abalone Style, Toasted Almonds, Lemon Butter

Deep Fried Jumbo Gulf Prawns OR Eastern Scallops--26.00

Tartar and Cocktail Sauces, French Fries

Fresh Pacific Salmon --28.00

Char-Broiled Filet, Chef's Choice Sauce of the Day

Fresh Daily Catch--30.00

Always Fresh--Always Special

Vegetarian Pasta Primavera--24.00

Assorted Vegetables, Tomatoes, Garlic, Extra Virgin Olive Oil

Great Warm Weather Choices

Salads Below Served With a Cup of Soup

Shrimp Louis --23.00

Seafood Salad Supreme--27

Chinese Chicken Salad--22.00

Dessert Upgrades

Cheese Cake, Blackout Cake, Crème Brulee, or Bread Pudding—add 6.00

Wine Corkage \$12.00

Executive Room to 18 Guests /East Room to 40 Guests /West Room to 75 Guests

WWW.Brassdoor.com 925-837-2501 Voice 925-743-2905Fax