

## **Soups- Starters and Salad**

**Soup du Jour cup - 4.99 Bowl — 7.99**

**Traditional French Onion Soup- three cheeses sourdough crouton 7.99**

**Bay Shrimp Cocktail – 12 Crab Cocktail – 23 Prawn Cocktail – 18**  
**Fresh Eastern Oysters\* on the ½ shell – \$3/each Rockefeller style -- \$4/each**  
**Calamari Fritti—tartar, lemon—12**  
**Prawn Platter (8) Deep Fried w/ Diablo and tartar sauce or Oven broiled w/ drawn butter – 21**  
**Dungeness Crab Cake remoulade, micro salad, balsamic drizzle—(1)—\$12 (2)—\$22**

**Scallop or Prawn Trio** Two sautéed w/lemon butter, one crispy w/tartar, mashed potato, vegetable--16

**Fresh Salmon, Halibut & Sole with Mashed Potato & Vegetables (Ask Server about specials)**

**Deep Fried Zucchini - 12 Potato Skins - 12 Garlic Fries- 8 Edamame 10**

**Deep Fried Mushrooms – 10.99 Crispy Chicken Wings blue cheese dip– 14**  
**Cheesy Garlic Bread – 6**

**\*Brass Door Slider\*** choice beef, cheese, tomato, pickle, and Fries --7/ea

**Calamare Slider** panko crusted Calamare, cole slaw, tartar sauce and Fries– 8/ea

**Classic Caesar Salad 8 w/chicken breast (1) 15 bay shrimp 15 grilled salmon 25**

**California Salad** field greens, dried cranberries, glazed walnuts, blue cheese crumbles,  
Balsamic vinaigrette—9 w/chicken breast (1)—15

**Cobb Salad** chicken, avocado, bacon, tomatoes, blue cheese 15

**Asian Chicken Salad** peppers, onions, snow peas, sesame dressing, crisp noodles 15

**Bay Shrimp Louie:** tomatoes, cucumbers, olives, egg 17

**Crab Louie:** tomatoes, cucumbers, olives, egg 24

**Combo Louie (crab, shrimp, prawn):** 25

**Wedge Salad** tomatoes, blue cheese, Bacon 11

## **Sandwiches**

*Served with your choice of French fries, coleslaw, potato salad, cup of soup, or fruit  
Substitute house made onion rings with any sandwich-- add 1.75*

**Open Faced Prime Rib Sandwich—29**

**Prime Rib “French Dip” Sandwich au jus Full—29 Half--20**

**9 oz. New York Steak Sandwich, Open Faced—24**

**Brass Door Burger\* 15 Add Cheese or Bacon or Avocado—16**  
**w/cheese, bacon, AND avocado—18**

**“King-Sized” Burger\*—17**

**Manhattan Reuben Sandwich** Russian dressing “on the side”  
**Full--14, or Half, with a Cup of Soup--12**

**Dungeness Crab Salad Sandwich** celery, sweet red onion—24

**Grilled Crab Salad Sandwich** sourdough, cheddar—24

**Ham & Cheese Sandwich 13**

**Turkey Sandwich - Full—14, or Half with a cup of soup --12**

**Hot!** Brown gravy, stuffing, potatoes, cranberries! --16

**Brass Door Club Sandwich Full—15 or Half with a cup of soup -12**

**Albacore Tuna Sandwich —14**

**“Tuna Melt”** grilled on sourdough with melted cheddar—14

## **“For the Kids”**

**Deep Fried Chicken Strips, with French Fries or fresh fruit!—10**

**Child’s Pasta- Alfredo or Bolognese—8**

**Grilled Cheese Sandwich, with French fries or fresh fruit! – 8**

*Please advise our staff of any food allergies you might have \*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of a foodborne illness*

## Brass Door Entrées

*served ala carte and include starch and fresh vegetable, except where noted  
baked potatoes available after 4 p.m.*

*Enjoy a small tossed green salad, California salad, Caesar salad,  
or bowl of soup with your entrée—add \$7*

❖ **“Senior”** entrées (smaller portions) marked with the red icon  
Include soup or salad, and ice cream dessert

### U.S.D.A. Choice Steaks, Roasts

**Prime Rib of Beef (9 oz.)** au jus, baked potato, creamed spinach - 32 ❖ **Senior 31 (9oz)**

**Prime Rib of Beef (12 oz)** au jus, baked potato, creamed spinach -35

**Gourmet Cut (16 oz)** au jus, baked potato, creamed spinach-- 41

**"Prime Rib, Huntsman Style"** with 3 broiled prawns, drawn butter--add 8

**Filet Mignon** Béarnaise sauce, vegetable, mashed potatoes 9 oz.—34 12 oz.—42

**Rib Eye Steak** vegetable, au gratin potatoes 14 oz.—35

**New York Steak** sourdough crusted onion rings, 13 oz.—32

**Rack of Lamb, Brass Door style** chimichurri sauce, Rice—36 **Lamb lollichop** 12/ea

**“Lo-Carb” Mixed Grill** 4oz. beef filet, 1 lamb chop, 2 broiled prawns, vegetables (no starch)—32

**Steak Shish Kabob** with peppers, mushrooms and onions, Basmati Pilaf served with chimichurri - 19

**Chicken Shish Kabob** with peppers, mushrooms and onions, Basmati Pilaf - 18

**Ground Sirloin\***—(12 oz.) Mushroom gravy, mashed potatoes--19 ❖ **Senior (9 oz.)—18**

### Special toppings and sauces for your steak:

With our compliments, blacken any steak -no charge

top your steak with 2 oz. **Blue Cheese**—add 2.99

**Smothered mushrooms**—add \$2.99 **smothered onions**—add \$2

**Ask about today's fresh fish and other featured items!!**

### From the Sauté Station

**Fettuccini Alfredo** w/ Filet Mignon medallions in a creamy Alfredo Sauce with Fresh Spinach 32

**Fettuccini Alfredo** w/ Chicken in a creamy Alfredo Sauce with Fresh Spinach 25

**Chicken Picatta** caper butter sauce, glazed carrots, mashed potatoes— 22 ❖ **Senior—21**

**Chicken Breast Parmigiana** marinara, mozzarella, Pasta - 22

**Beef Ravioli** old fashioned style, hearty Bolognese sauce—18 ❖ **Senior—16**

**Penne Pasta Primavera**— Alfredo, marinara, or olive oil and garlic -18

**Veal Cutlet** pan-fried, mushroom sauce or country gravy—22 ❖ **Senior—20**

**Veal Liver** hormone free, bacon and onions, mashed potatoes—22 ❖ **Senior—20**

**Beef Stroganoff** tenderloin Steak tips, creamy mushroom sauce, egg noodles—20

**Calamare Amandine** light egg batter, lemon butter sauce, today's pasta—24 ❖ **Senior - 22**

**Calamari Siciliano** -- stuffed with Dungeness crab and bay shrimp—33

**Pan Seared Scallops** tomatoes, herbs, wine butter, Fettuccini --26

**Pan Seared Gulf Prawns** tomatoes, herbs, wine butter, Fettuccini - 26

### From the Fryer (soybean oil-zero trans fat)

**Deep Fried Gulf Prawns** steak fries cole slaw - 24

**Deep Fried Scallops**—steak fries cole slaw—24

**Deep Fried Combo Scallops and Prawns** steak fries cole slaw—25

**Beer Battered Fish & Chips** malt vinegar, steak fries ,cole slaw 22

**Crispy Fried Chicken** (half chicken)—19

Buttermilk biscuit, glazed carrots, mashed potatoes, country gravy

Ask about our Banquet/Conference Rooms -- [www.brassdoor.com](http://www.brassdoor.com)

**Minimum 18% Gratuity on parties of 8 or more— \$4 Split Plate Charge**

