

Soups- Starters and Salad

Soup du Jour cup - 6 Bowl— 9

Traditional French Onion Soup- three cheeses sourdough crouton 8

Bay Shrimp Cocktail – 15 Crab Cocktail – 25 Prawn Cocktail – 20

Calamari Fritti—tartar, lemon—13

Prawn Platter (8) Deep Fried w/ Diablo and tartar sauce or Oven broiled w/ drawn butter – 25

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--18

Deep Fried Zucchini - 13 Potato Skins - 13 Garlic Fries- 8

Deep Fried Mushrooms – 13 Crispy Chicken Wings blue cheese dip– 15

Cheesy Garlic Bread – 6 Cheesy Garlic Bread topped with Crab -22

***Brass Door Slider* choice beef, cheese, tomato, pickle, and Fries --8/ea**

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

Classic Caesar Salad 10 w/chicken breast (1) 18 bay shrimp 18 grilled salmon 28

California Salad field greens, dried cranberries, glazed walnuts, blue cheese crumbles, Balsamic vinaigrette—10 w/chicken breast (1)—18

Cobb Salad chicken, avocado, bacon, tomatoes, blue cheese 18

Asian Chicken Salad peppers, onions, snow peas, sesame dressing, crisp noodles 18

Bay Shrimp Louie: tomatoes, cucumbers, olives, egg 18

Crab Louie: tomatoes, cucumbers, olives, egg 25

Combo Louie (crab, shrimp, prawn): 26

Wedge Salad tomatoes, blue cheese, Bacon 12

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*

Prime Rib Sandwich w/ lettuce, tomato, onion (no au jus)—32

French Dip Prime Rib Sandwich au jus Full—32 Half--22

9 oz. New York Steak Sandwich, Open Faced—26

Brass Door Burger* 17 Add Cheese or Bacon or Avocado—19

w/cheese, bacon, AND avocado—20

“King-Sized” Burger on a French Roll*—19

Manhattan Reuben Sandwich Russian dressing “on the side”

Full--17, or Half, with a Cup of Soup--14

Dungeness Crab Salad Sandwich celery, sweet red onion—24

Grilled Crab Salad Sandwich sourdough, cheddar—24

Ham & Cheese Sandwich 15

Turkey Sandwich - Full—17, or Half with a cup of soup --14

Hot! Brown gravy, stuffing, potatoes, cranberries! --20

Brass Door Club Sandwich Full—18 or Half with a cup of soup -14

Albacore Tuna Sandwich —16

“Tuna Melt” grilled on sourdough with melted cheddar—16

“For the Kids”

Deep Fried Chicken Strips, with French Fries or fresh fruit!—13

Child’s Pasta- Alfredo or Bolognese—9

Grilled Cheese Sandwich, with French fries or fresh fruit! – 9

*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 ❖ Senior 35

Prime Rib of Beef (12 oz) au jus, baked potato, creamed spinach -39

Gourmet Cut (16 oz) au jus, baked potato, creamed spinach-- 43

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

Filet Mignon Béarnaise sauce, vegetable, mashed potatoes 9 oz.—36 12 oz.—42

Rib Eye Steak vegetable, au gratin potatoes 14 oz.—38.

New York Steak sourdough crusted onion rings, 13 oz.—34

Rack of Lamb, Brass Door style chimichurri sauce, Rice—38 Lamb lollichop 24 (2 pieces)

“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 - 22

Chicken Shish Kabob with peppers, mushrooms and onions, Basmati Pilaf - 19

Ground Sirloin—(12 oz.) Mushroom gravy, mashed potatoes-22 ❖ Senior (9 oz.)—21*

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

Salmon or Halibut or Sole with Mashed Potato & Vegetables 28

From the Sauté Station

Fettuccini Alfredo w/ Filet Mignon medallions in a creamy Alfredo Sauce with Fresh Spinach 33

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

Chicken Picatta caper butter sauce, glazed carrots, mashed potatoes— 24 ❖ Senior—23

Chicken Breast Parmigiana marinara, mozzarella, Pasta - 24

Beef Ravioli old fashioned style, hearty Bolognese sauce—19 ❖ Senior—18

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

Veal Cutlet pan-fried, mushroom sauce or country gravy—22 ❖ Senior—21

Veal Liver hormone free, bacon and onions, mashed potatoes—22 ❖ Senior—21

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

Calamare Amandine light egg batter, lemon butter sauce, today's pasta—24 ❖ Senior - 23

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 - 26

Deep Fried Scallops—steak fries cole slaw—26

Deep Fried Combo Scallops and Prawns steak fries cole slaw—26

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

Crispy Fried Chicken (half chicken)—22

Buttermilk biscuit, glazed carrots, mashed potatoes, country gravy

Ask about our Banquet/Conference Rooms -- www.brassdoor.com

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