

**STARTERS**

**Smoked Gouda and Potato Pierogies \$15**

Caramelized onions, Chopped brix bacon, Cheddar cheese, Brown Butter, Spicy sour cream

**Spinach Artichoke Dip \$14**

Baked Spinach Artichoke Cheese Dip, served with Seasoned Fried Pita Chips

**\*Colossal Shrimp Cocktail \$15**

Colossal Shrimp, Lettuce wedge, Horseradish Cream, Russian, Cocktail Sauce

**Soup of the Day \$8**

**NEW Asian Chicken Salad \$15**

Mixed Greens, Grilled Chicken, Fried Wontons, Snow Peas, Carrots, Corn, Asian Sesame Dressing, Sesame Seeds

**Chicken Caesar Salad \$16**

Crisp romaine hearts, Parmesan, Brix Bacon, Home made Croutons, Parmesan Crisp and house made Caesar Dressing, Grilled Chicken Breast

**Cauliflower Wings \$13**

Buttermilk Fried tossed with honey lime siracha sauce, & house made blue cheese dressing

**\*35°Brix Crab Cakes \$21**

Three Maryland style crab cakes, Brix Barbeque Sauce, Whole grain mustard aioli.

**VEGAN Hummus Platter \$10**

Pureed Chick peas blended with tahini, olive oil, lemon juice and a hint of garlic. Served with pickled Vegetables and Fried Pita Chips

**Twice Fried Chicken Wings \$16**

Eight Jumbo Wings, seasoned with our special spice blend, tossed in your choice of sauce, with Black Peppercorn Ranch Dressing  
- Nashville Hot Sauce, 35°Brix BBQ, Honey Lime Siracha, Sweet Thai, Brix Shebang Rub

**\*Brix Dynamite Shrimp \$14**

Lightly Buttermilk Battered Fried Shrimp tossed in Our House Made Brix Dynamite Sauce

**SOUP & SALADS**

**The Cobb \$15**

Mixed Greens, grape tomatoes, cucumbers, blue cheese crumbles, chopped Brix bacon, candied pecans, hard cooked egg, White Balsamic

**Grilled Romaine Heart \$15**

chopped brix bacon, roasted cherry tomatoes, parmesan cheese, blue cheese dressing, char grilled chicken breast.

**Brix Wedge \$14**

Iceburg lettuce wedge, pickled red onion, grape tomatoes, cucumber slices, hard boiled egg, chopped Brix bacon, White French Dressing, crumbled blue cheese

**NEW Harvest Salad \$15**

Grilled Chicken Breast, Mixed Greens, roasted apples, craisens, goat cheese, candied pumpkin seeds, Cranberry Citrus Vinaigrette Dressing

**ENTRÉES**

All Entrées Served with Brix Salad, Side Caesar Salad +\$2, Mini Wedge +\$4

**Low Fat Cajun Chicken \$14**

Grilled Cajun Chicken Breast, White Rice, Grilled Asparagus  
- Second Chicken Breast +4

**Low Fat Sirloin Steak Medallions \$16**

6 oz Sirloin Steak Coulotte Medallions, White Rice, Grilled Asparagus, Chef's A2 Steak Sauce

**Garlic Vodka Cream Chicken \$15**

Grilled chicken with Garlic Vodka Cream sauce served over Fresh Ohio City Pasta.

**Asiago Chicken \$16**

Tender Chicken Breast served with Ohio City Pasta in a Asiago Bacon Cream Sauce.

**Tuscan Chicken \$18**

Lightly Breaded and Fried Marinated Chicken Breast, Sundried Tomatoes, Spinach, in a Velvety Cream Sauce over Fresh Ohio City Linguine.

**Low Fat \*Blackened Salmon \$16**

Blackened Faroe Island Salmon, White Rice, Grilled Asparagus, Lemon Dill Cream Sauce  
- Double the Salmon +7

**Lobster Macaroni and Cheese \$24**

A decadent five cheese garlic cream sauce, tossed with fresh Ohio City Pasta, Maine Cold Water Lobster and finished with cracker crumbs

**\*Blackened Shrimp Pasta \$18**

Blackened Jumbo Shrimp, Roasted Artichoke Hearts, Sautéed Onion, Peppers, Mushrooms, Chardonnay Cream Sauce, Ohio City Pasta Fresh Garlic Linguine

**\*Shrimp Scampi \$15**

Jumbo Pan Seared Shrimp Scampi served over Fresh Ohio City Linguine with roasted cherry tomatoes, spinach, capers, in a garlic wine butter sauce.

**\*Fish and Chips \$19**

Craft Beer Battered Haddock Filets French Fried with Fresh Hand Cut French Fries, and Tarter Sauce

## HANDHELDS

All handhelds served with hand cut fries. Substitute Salad or Brix Brussel Sprouts for Fries for \$1 Gluten Free Bun and Pretzel Roll Available +\$1

### **Meatloaf Melt \$13**

House made cheese stuffed meatloaf, between Grilled Thick Cut Italian Bread, Melted Provolone Cheese, red onion marmalade, mayonnaise.

### **\* Brix Hamburger \$10**

8 oz. Brix recipe blend accompanied by crisp romaine lettuce, tomato, and house aioli.  
– **Cheese American, Provolone, Cheddar +\$2**

### **BBQ Pulled Pork Sandwich \$13**

House Smoked Pulled pork, Brix BBQ sauce, Coleslaw and Cheddar Cheese on a Toasted Pretzel Roll

### **Miso Chicken Taco's \$16**

Miso Glazed Chicken Breast, Feathered Cabbage, Pickled Red Onion, Dynamite Sauce

### **\*Bang Bang Shrimp Taco's \$16**

Feathered Cabbage, Crispy Shrimp, Brix Dynamite Sauce, Scallions  
– **Sub Lightly Breaded Cauliflower and make it a Veggie Taco**

### **\*Steak Tacos \$16**

Mixed Greens, Thin Sliced Steak, Yellow Cheddar, Pickled Red Onions, Salsa, Chipotle Sour Cream

### **35 Brix Reuben \$14**

House prepared Corn Beef , sauerkraut, sautéed honey bourbon glazed onions, and Russian dressing between grilled Cellone's Marble Rye Bread with melted Swiss Cheese

### **Chicken Caesar Wrap \$12**

Grilled Chicken Breast with crisp romaine, Brix bacon, roasted cherry tomatoes, Caesar dressing and parmesan cheese.

### **Prime Rib Wrap \$14**

Slow Roasted Shaved Prime Rib in a Sun Dried Tomato Wrap with Mixed Greens, Red Onion Jam and White Cheddar Cheese, Creamy horseradish sauce

### **Pretzel Chicken Sandwich \$13**

Grilled Chicken Breast, Brix bacon, house ranch, Lettuce, Tomato, toasted Pretzel roll

### **\*Pub Style Fish Sandwich \$14**

Crisp lettuce, roma tomatoes, tartar sauce, Craft Beer battered Haddock Filet

### **Veggie Burger \$13**

Impossible veggie burger, lettuce, tomato and aioli  
– **Cheese American, Provolone, Cheddar +\$2**

### **Chicken Wrap \$12**

Fresh Tomato Basil wrap , grilled chicken, lettuce, mango pico de gallo. Barbeque, Cajun Buffalo, or Plain

### **Beef on Weck \$14**

House made prime rib sliced thin dipped in Au Jus and served on a freshly prepared kummelweck style roll. Served with Creamy horseradish sauce and au jus.

### **Philadelphia Cheese Steak \$15**

Thinly Shaved Roasted Prime Rib grilled with caramelized onions and white cheddar served on a freshly baked Cellone's Italian Roll.

### **\*Salmon BLT \$16**

Faroe Island Salmon pan seared, with our maple crusted bacon, tomato, mixed greens, red onion marmalade and aioli.

## FLATBREADS \$14

### **Caprese**

Fresh Mozzarella, Pesto Sauce, Tomatoes, Basil, Blasamic Glaze, Parmesan Cheese

### **Sweet Potato Chicken**

House smoked sweet potato puree, Brix Bacon, pecans, white cheddar, caramelized onions, balsamic glaze, Parmesan cheese