

Lunch - \$15

Choose 2 Courses.

Appetizers:

Lemon Artichoke Hearts- hand breaded, lightly fried and topped with fresh lemon butter. (V)

Onion Strings- hand sliced daily and tossed in our seasoned flour. (V)

Mediterranean Hummus- toasted pita, spring mix, Kalamata olives, red peppers, cucumber, garlic oil, sriracha. (V)

Crispy Brussel Sprouts- topped with our house garlic aioli. (GF)(V)

Cup of Soup or Side Salad:

Chorizo Corn Chowder - Pot Roast – Broccoli Beer Cheese- Clam Chowder

Caesar Salad (GF) - House Salad (V) – Greek Salad (GF)(V)

Entrees:

Your choice of 2 Smoked Chicken Tacos, Steak Tacos, or Fish tacos. Served with your choice of black beans or chips and salsa. (GF)

Hollywood Sandwich- sliced turkey, basil pesto, roasted red peppers, artichoke hearts, pepper jack cheese on toasted whole wheat bread. Choice of side. (N)

Chicken Greek Salad- herb marinated grilled chicken, fresh greens, diced tomato, crumbled feta, red onion, Kalamata olives, tossed with our famous Greek dressing. (GF)

Greek Wrap- roasted garlic hummus, spring mix, Kalamata olives, cucumber, tomato, feta cheese, red onion tossed in Greek dressing. Choice of side. (V)

Brookside Burger - fresh 8oz patty grilled to order. Your choice of American, cheddar, pepper jack, swiss, gorgonzola, or smoked Colby cheese. Choice of side.

(GF) indicates an item can be prepared gluten free. Please ask your server so we can accommodate you.

(V) indicates vegetarian item

(N) Contains nuts. All other menu items are nut free. Please tell your server if you have a nut allergy.

Dinner - \$33

All 4 courses included.

Appetizer:

Lemon Artichoke Hearts- hand breaded, lightly fried and topped with fresh lemon butter. (V)

Crispy Shrimp- tossed in a red chili aioli.

Crispy Brussel Sprouts- topped with our house garlic aioli.

Queso Dip- blended with fresh spinach and tomato, served with corn chips. (GF)(V)

Mediterranean Hummus- toasted pita, spring mix, Kalamata olives, red peppers, cucumber, garlic oil, sriracha. (V)

Cup of Soup or Side Salad:

Chorizo Corn Chowder - Pot Roast – Broccoli Beer Cheese- Clam Chowder

Caesar Salad (GF) - House Salad (V) – Greek Salad (GF)(V)

Entrees:

Shrimp Etouffee- slightly spicy and full of flavor this classic dish is simmered to perfection and served over jasmine rice.

Steak Demi Glace- grilled teres major steak, sliced and topped with a Portobello mushroom demi glace. Served with mashers and grilled asparagus. (GF)

Chicken Fried Chicken- hand breaded and topped with our fresh country gravy. Served with mashers and fresh veggies.

Steak Gorgonzola Rigatoni- sautéed marinated steak, mushrooms, red onions, and tomato tossed in a garlic cream sauce and topped with crumbled gorgonzola and toasted bread crumbs. (GF)

Creamy Artichoke Chicken- grilled marinated chicken breast topped with a creamy artichoke and mushroom sauce. Served over spinach orzo with fresh veggie.

Dessert:

Sour Cream Apple Pie (V)(N)

Flourless Chocolate Cake (GF)(V)

Poppy's Burnt Sugar Ice Cream- topped with fresh caramel sauce (GF)(V)

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