

Brandywine Estate Restaurant

Mediterranean Bistro Cuisine

Starters

All our dishes are served with warm french bread

SOUP OF THE DAY 12

BRUSCHETTA AND TAPENADE

tomato and basil bruschetta and black olive and anchovy tapenade served on mini toasts 12

ESCARGOT FEUILLETTE

escargot in puff pastry with a wild mushroom and truffle sauce 18

DUCK CONFIT & FIG

duck confit and fig served on a puff pastry flat bread with cognac sauteed apple, cherry tomatoes and shaved fennel 25

BURRATA SALAD

with arugula and parma ham 23

FIDEL GASTRO

Fish cigars served with guacamole, sour cream and a black bean dipping sauce 22

RAW  **SALMON TARTAR**

fresh salmon tartar 18

MUSSELS

in a creamy, white wine sauce 21

ROASTED RED PEPPER, ASPARAGUS AND ARTICHOKE SALAD

with shaved parmesan and a lemon and pesto vinaigrette 18

Paella and Pasta

GNOCCHI DAUBE

Daube is a classic Provençal stew made with beef braised in wine, vegetables, garlic, cream and herbes de Provence, served with gnocchi pasta 28

FRUTTI DI MARE

Fruits of the sea! A medley of fish, clams, jumbo shrimp, mussels and calamari served a tomato and white wine sauce over a generous portion of linguini. 28

PAELLA - MINIMUM 2 TO SHARE

A Brandywine speciality.

In our version of this classic Mediterranean Spanish dish we combine chicken, mahi mahi, chorizo sausage, shrimp, calamari, mussels and clams with saffron rice, peas and artichoke hearts 32 per person

Entrees

STEAK AND SHRIMP

8oz ribeye steak served with shrimp vegetables, potato gratin, sauteed mushrooms and garlic butter 48

STEAK FRITES

100% Black Angus beef tenderloin served with home made French fries, vegetables and your choice of blue cheese, green pepper corn or wild mushroom and truffle sauce 42

CHICKEN PUTTANESCA

chicken breast with tomatoes and garlic simmered with capers, olives and red pepper flakes then baked with parmesan cheese, served with sauteed spinach and kale and sweet potato mash. 29

RACK OF LAMB

served with a creamy mustard sauce, vegetables and mash potato 32

BRANZINO

European sea bass, served as the whole fish, with new potatoes and a garlic aioli 42

CHILEAN SEA BASS

filet of sea bass served with a red pepper sauce and sea food marinated red linguini 36

SALMON AND MUSSELS

fresh salmon filet served in a saffron broth with PEI mussels, julienne vegetables and rice 32

15% gratuity will be added to your final bill.

No split checks for groups however you can pay separately. \$2 charge for split plates.