

# Brandywine Estate Restaurant

## Lunch Menu

### Starters

**Soup of the Day** *Ask your server for today's soup* 9

**Fresh Basil Bruschetta & Tapenade** *A selection of mini toasts with bruschetta (diced tomato, onion, garlic, basil and olive oil) and tapenade (finely chopped olives, capers, anchovies and olive oil)* 10

**Shrimp Cocktail** *Shrimp salad with mayonnaise, ketchup, pepper and paprika.* 14

**Mussels** *with a white wine, creamy garlic sauce.* 16

**Watermelon and Feta Salad** *This chopped salad combines diced watermelon and feta cheese with juicy tomatoes, crisp cucumber, sliced red onion, bell peppers and black olives* 14

**Green Salad** *Mixed salad, shaved carrots, tomato, cucumber, radish and red onion* 10

**Nicoise** *Traditional salad from the South of France. Green salad with tomato, onion, cucumber, green beans, green pepper, black olives, celery, boiled egg and tuna.* 12

**Lyonnaise** *Green salad with grilled chicken, bacon, blue cheese, apple, celery and walnuts.* 14

**Caesar Salad** *Romaine lettuce with croutons dressed with parmesan cheese, lemon juice, garlic and anchovies. Shrimp or grilled chicken available for \$3 extra.* 10

### Entrees

**Moules Frites** *A Brandywine favorite! Fresh PEI Mussels served with a white wine creamy garlic sauce, with home made fries* 21

**Filet Mignon** *Cooked to your wishes and served with an arugula salad with shaved parmesan and truffle oil, with home made fries on the side.* 32

**Steak Tartar** *A French classic! Diced, high quality raw beef, seasoned with capers, parsley, onion and cornichons, with Worcestershire sauce and olive oil, with home made fries on the side.* 26

**Lamb Kebab** *Grilled Lamb skewers served with mint sauce, tzatziki, and Greek Salad* 29

**Pan Seared Chicken Breast** *Boneless Chicken breast served with a creamy tarragon sauce, salad and baked potato* 27

**Three Cheese and Pear Fagotini** *With a light vodka and arugula sauce* 22

**Tuna Tartar** *Layers of avocado with cucumber, mildly spiced raw sushi grade tuna, topped with mango and cilantro* 18

**Sea Bass** *Served with a lemon caper sauce, green salad and new potatoes* 32

**Claudine's Salad** *Grilled Tuna steak with a watermelon, feta cheese, black olive and red onion salad with parsley and a spicy, tequila vinaigrette* 26

**Chevre Chaud** *Warm goat cheese salad with sautéed mushrooms and bacon, topped with pine nuts and honey* 18

**Lyonnaise Salad** *Green salad with grilled chicken, bacon, blue cheese, apple, celery and walnuts* 18

**Nicoise Salad** *Traditional salad from the South of France. Green salad with tomato, onion, cucumber, green beans, green pepper, black olives, celery, boiled eggs and tuna* 16

**Caesar Salad** *Romaine lettuce with croutons dressed with parmesan cheese, lemon juice, garlic and anchovies. Add \$3 for shrimp or chicken* 15

**Quiche of the Day** *Light, fluffy, traditional quiche served with green salad. Ask your server for today's quiche* 15



Enjoy Our Stunning View & Beautiful Breeze

**Brandywine Estate**  
restaurant

Mediterranean Bistro Cuisine