

Brookside Weekly Features

Creamy Carrot & Ginger Soup

Chef Christel home made
Garnished with fresh chopped herbs

\$ 4.95

Neptune Greek Salad

Original Greek Salad with additional steamed salmon, shrimps & mussels
Garnished with Fried tortilla wedges

\$ 7.95

Escargots Bourguignon

Escargots, garlic herb red wine reduction filled in mushrooms caps and baked with a cheese blend
Garlic Crostini on the side

\$ 5.95

Beef Cannelloni

Beef stuffed Italian style Noodles topped with a fruity Tomato sauce & Parmesan Cheese
Caesar salad and Garlic Crostini on the side

\$12.95

Chicken saltimbocca

An Italian delicacies made with Prosciutto ham, sage and Sherry wine
Served on risotto style rice

\$ 14.95

Veal Oscar

Breaded veal scaloppini topped with shrimp & crabmeat drenched with hollandaise sauce
Roast potato

\$ 19.95

Tortilla Crusted Tilapia

6 oz Tilapia Fillet Baked with a Mexican flare
Served with salsa made of a variety of citrus fruits

\$ 13.95