

Brookside Weekly Features

Gazpacho

Chef Christel home made Spanish style chilled soup
Garnished with fresh chopped herbs

\$ 4.95

Rico's Mimosa salad

A blend of garden greens garnished with grape fruits mandarins oranges and cashews
Topped with our secret dressing

\$ 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

Bow Ties Carbonara

Italian style creamy white wine sauce over top noodles & garnished with julienne of Ham & Bacon
Caesar salad and Garlic Crostini on the side

\$12.95

Pork Maui

Marinated Pork loin scaloppini fried in coconut oil and glazed with a honey ginger sauce
Steamed rice and fruits

\$ 14.95

Veal Oscar

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

\$ 19.95

Pickereel a la Brooklea

7 oz Pan-fried fillet topped with Orange Mint Butter
Served with vegetables of the day and steamed rice

\$18.95