

## STARTERS:

### Seared Tuna Steak\* 17

Almond Rosemary Crusted Tuna Steak, Seared Vegetable Noodle Cake, Asian Slaw  
Ginger Soy Cream

### Crispy Calamari 15

Hand Breaded Calamari, Sliced Lemon Frites, Apricot Ginger Vinaigrette

### Chicken Skewers 12

Crushed Almonds, Rosemary, Panko, Sesame Peanut Sauce, Orange Chili Glaze

### The Spinach Artichoke Dip 14

Fresh Tortilla Chips, Roasted Jalapeno Sour Cream, House Made Salsa  
BBQ Shrimp\* 15

Hickory Grilled, Garlic Cheddar Jack Grit Cake, Vodka Cream Sauce

### Salmon Hushpuppies\* 12

Fresh Salmon, Roasted Corn, Ginger Soy Cream, Spicy Bistro Sauce, Sriracha

### Spicy Crab Dip\* 15

Grilled Flat Bread, Fresh Tortilla Chips

## THE SANDWICHES:

### Crispy Fish\* 16

Bass Ale Tartar Sauce, Leaf Lettuce, Tomato, Roasted Corn Mashed Potatoes

### Brookwood Club 14

A Classic - House Roasted Turkey, Cured Smoked Ham, Cheddar, Jack Cheese,  
Applewood Smoked Bacon, Lettuce, Tomato, Mayonnaise, French Fried Potatoes

### Hickory Grilled Cheeseburger\* 15 Double\* 18 Triple\* 20

Aged Beef, Cheddar Cheese, Lettuce, Tomato, Sliced Onion, Pickle, Mayonnaise,  
Mustard, French Fried Potatoes

### Bourbon Salmon BLT\* 17

Hickory Grilled, Applewood Smoked Bacon, Lettuce, Tomato, Avocado,  
Alfalfa Sprouts, Mayonnaise, French Fried Potatoes

### Half Brookwood Club 15

French Fried Potatoes and Choice of Chef Prepared Soup or Salad

### Black Bean Burger 14

House Made, Lettuce, Tomatoes, Avocado, Roasted Corn Relish,  
House Pickled Jalapenos, French Fried Potatoes

### French Dip\* 19

Shaved Prime Rib, Aged Provolone, Grilled Onions, Mushrooms, House Pickled  
Jalapeno, Horseradish Aioli, French Fried Potatoes

### Smokey Avocado Chicken 15

Blackened Hickory Grilled, Applewood Smoked Bacon, Avocado, South West  
Ranch, Cheddar Cheese, Tomatoes, Smoked Red Onion, French Fried Potatoes

### Seared Tuna Steak Sandwich\* 18

Seared Tuna, Ginger Soy Cream, Crunchy Asian Slaw, Baby Greens,  
Peanut Sauce Drizzle, Avocado, French Fried Potatoes

## THE SALADS AND SOUPS:

Salads Served With Fresh Baked Croissants. Dressings House Made Daily

### French Onion Soup 10

Caramelized Onions, Rustic Croutons, Imported Swiss, Provolone,  
Aged Parmesan

### Southwest Salmon Salad\* 19

Hickory Grilled Corn, Twin Cheeses, Tomatoes, Golden Raisins,  
Dried Cranberries, Tortilla Crisps, South Western Ranch

### Peppercorn Seared Tuna Steak Salad\* 19

Candied Walnuts, Avocado, Tomato, Ginger, Crispy Noodles,  
Mandarin Oranges, Dijon Vinaigrette

### Brookwood Caesar 10

Shaved Aged Parmesan, Fire Roasted Tomatoes, Housemade Dressing, Herb Croutons

### Soup and Salad 13

Fresh Mixed Greens or Brookwood Caesar and Soup Du Jour or French Onion

### Chicken Citrus Salad 17

Blackened Chicken, Toasted Almonds, Strawberries, Mandarin Oranges, Seasonal Fruit,  
Ginger, Citrus Vinaigrette

### Soup Du Jour 7

Chef Prepared Daily

### Chicken Club Salad 18

Toasted Almonds, Warm Bacon, Twin Cheeses, Avocado, Tomato,  
Cucumbers, Golden Raisins, Dried Cranberries, Honey Mustard Dressing

### Fresh Mixed Greens Salad 10

Tomatoes, Warm Bacon, Cucumber, Twin Cheeses

### Chicken Tender Salad 16

Ale-Laced Chicken, Warm Bacon, Tomatoes, Cucumber,  
Twin Cheeses, Honey Mustard Dressing

### Blackened Shrimp Salad\* 16

Fresh Strawberries, Golden Raisins, Seasonal Fruit, Blue Cheese Crumbles,  
Raspberry Vinaigrette

### Filet Of Beef Salad 19

Seared Filet, Feta Cheese, Tomatoes, Olive Tapenade, Hickory Grilled  
Onions, Toasted Almonds, Fresh Herbs, Seedless Red Grapes, Apricot  
Ginger Vinaigrette

## PASTAS AND ENTRÉES:

Add Mixed Greens Or Caesar Dinner Salad With Entrée For 6

### Cajun Shrimp and Chicken Pasta 22

Smoked Cajun Cream Sauce, Orecchiette Pasta, Peppers, Onions,  
Tomatoes, Corn, Carrots

### Chicken Tenders Platter 21

Hand Dipped - Ale Batter, Seasonal Vegetable, Garlic Mashed Potatoes,  
Honey Mustard, Chef Prepared BBQ Sauce

### Veggie Plate 16

Seared Tofu, Assorted Heirloom Baby Tomatoes, Roasted Mushroom Mix,  
Seasonal Vegetable, Seasonal Risotto

### Lobster and Smoked Gouda Ravioli 19

Seared Shrimp, Roasted Corn, Sherry Cream Sauce

### Pork Tenderloin\* 19

Hickory Grilled, Shitake Mushroom Cream, Apricot Chutney,  
Mashed Sweet Potatoes

### Seared Chicken Pasta 18

Vodka Cream Sauce, Angel Hair Pasta, Roasted Red And Yellow Peppers,  
Mushrooms, Broccoli

### Shrimp Scampi 23

Sautéed Artichokes, Garlic, Spinach, Fire Roasted Tomatoes, Capers,  
Angel Hair Pasta

### Seared Twin Chicken 20

Local Twin Chicken Breasts, Jasmine Rice, Seasonal Vegetable,  
Wild Mushroom Sauce

## FROM THE SEA:

Add Mixed Greens Or Caesar Dinner Salad With Entrée For 6

### Hickory Grilled Salmon\* 29

Asparagus, Garlic Mashed Potatoes, Orange Chili Glaze

### Sugar Cane Seared Scallops\* 28

Lobster Cream Sauce, Seasonal Risotto

### Tuna Au Poivre\* 28

Sesame Peppercorn Encrusted Tuna, Pan Seared, Jasmine Rice,  
Asian Peppercorn Sauce

### Catch of the Day\* Market Price

Flown in Daily to Our Chef's Exacting Specifications, Seasonal Risotto

### Seared Breadless Lump Crab Cake\* 29

Asparagus, Spicy Bistro Sauce

### Trout\* 24

Parmesan Encrusted, Blackened, or Almond Encrusted, Roasted Corn Shrimp  
Sauce, Mashed Sweet Potatoes

## BY LAND:

Premium Aged Angus Beef, Hand Cut Daily

### Brookwood Cuts:

Includes Either Mixed Greens or Caesar Salad and Choice of Side

### Seared Filet\* 39

10oz Center Cut, Balsamic Cabernet Jus Lie

### NY Strip\* 34

14oz Center Cut, Hickory Grilled, Bourbon Peppercorn Sauce

### Ribeye\* 37

16 oz Large Cut, Hickory Grilled, Balsamic Cabernet Jus Lie

### Prime Rib\* 34

12 oz Large Cut, Slow Roasted, Balsamic Cabernet Jus Lie

### Baby Back BBQ Ribs 29

Best in Atlanta! Danish Ribs, Fork Tender, Chef Prepared BBQ Sauce

### Lighter Cuts:

Add Mixed Greens Or Caesar Dinner Salad With Entrée For 6

### Twin Filets\* 31

Wild Mushroom Sauce, Caramelized Onions Mashed Potatoes

### Prime Rib Platter\* 28

Slow Roasted Prime Rib, Aus Jus, Baked Sweet Potato

### Ribeye\* 28

Hickory Grilled, Balsamic Cabernet Jus Lie, Seasonal Vegetables

## Add Ons:

Seared Shrimp\* - 11 Seared Scallops\* - 14 Crab Encrusted - 15  
Wild Mushroom Sauce - Hollandaise - Bearnaise - Bourbon Peppercorn Sauce - 1

## SIDES AND EXTRAS:

Baked Potato  
Garlic Mashed Potatoes  
Traditional French Fried Potatoes  
Seasonal Vegetables

Broccoli  
Grilled Asparagus  
Blue Cheese Creamed Spinach  
Smoked Gouda Macaroni and Cheese  
Garlic Jack Grit Cake

Jasmine Rice  
Baked Sweet Potato  
Mashed Sweet Potatoes  
Sweet Potato Fries

\* THESE ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

REV. 03.03.2020