

Appetizers

Pot-stickers - golden fried pork & scallion dumplings, served with spicy plum sauce - \$6

Croquette with Aioli - crisp fried croquettes with turkey, béchamel & spices, a Dutch treat - \$6

Shrimp & Broccoli Tempura - flash fried, served with sweet chilli sauce - \$9

Garlic Bread - slices of grilled Italian bread with garlic butter - \$5 with cheese - \$6

Spinach & Artichoke Dip - blend of cheese, artichoke, spinach, served warm with grilled garlic toast - \$8 🌱

Grilled Vegetable Gratinée - with goats cheese & balsamic syrup served with grilled pita - \$8 🌱

Norwegian Smoked Salmon Latke - crisp potato latke topped with capers, onion, lemon dill sour cream & salmon - \$9

Soup of the Day - bowl of freshly made soup - \$5

French Onion Soup - bowl of fresh rich beef broth, onions, croutons & melted Swiss cheese - \$6

Salad - Caesar, Greek, garden, Brockberry poppy seed salad - \$6

Mussels

SERVED with your choice of garlic or grilled flat bread

Café Mussels - steamed with garlic, lemon, white wine & herbs - starter \$10 - entrée \$15

Thai Mussels - steamed with coconut curry & pickled vegetables - starter \$10 - entrée \$15

add French fries with Aioli - \$4

add truffle French fries dusted with parmesan - \$6

Please notify your Server if you have any **Dietary** requirements or **Food Allergies**

We take the time to make the majority of our dishes from scratch including our desserts. When we can, we work with local suppliers such as Gibbons Maple Syrup, The Butcher Shop, Thistle Dough, Wendy's Mobil Market & others depending on the season.

We can **cater** private dinner parties, business meetings or larger buffet or table service functions. Submit your request for a quote at www.brockberry.com

🌱 vegetarian friendly

Salads

SERVED with your choice of garlic or grilled flatbread

Garden - crisp romaine with fresh vegetables & your choice of dressing - \$8 🌀

Dressings - Poppy Seed, Honey Dijon, Olive Oil & Balsamic Vinaigrette, Blue Cheese, 1000 Islands, Ranch

Paul's Garden - topped with grilled vegetables & feta cheese - \$12 🌀

Caesar - crisp romaine, croutons & parmesan cheese tossed with our house dressing - \$8 🌀

Paul's Caesar - topped with grilled vegetables & feta cheese - \$12 🌀

Julius Caesar - topped with chicken seasoned in lemon, herb & garlic - \$12

Cajun, seasoned chicken - \$12

Greek - crisp romaine, fresh vegetables, Kalamata olives & feta, drizzled with our house dressing - \$8 🌀

Paul's Greek - topped with grilled vegetables & feta cheese - \$12 🌀

Greek Julius - topped with chicken seasoned with lemon, herb & garlic - \$13

Tarna - topped with roasted lamb shawarma, pickled vegetable & tzatziki - \$13

Brockberry's Poppy Seed - crisp romaine, mandarin oranges & toasted almonds, tossed with the Brockberry's signature Poppy Seed Dressing - \$8 🌀

Paul's Poppy - topped with grilled vegetables & feta cheese - \$12 🌀

Teri Chicken - topped with chicken glazed with a traditional Teriyaki sweet soya & ginger sauce - \$13

Thai Peanut - topped with stir fried chicken & vegetables in a spicy peanut sauce & bean sprouts - \$13.50

Sesame Chicken - topped with crisp wok fried chicken & vegetables in a light sesame sauce - \$14

Thai Chicken Mandarin - topped with stir fried chicken, vegetables in a coconut curry sauce & bean sprouts - \$13

Thai Shrimp Mandarin - topped with stir fried shrimp, vegetables in a coconut curry sauce & bean sprouts - \$14

Brockberry's Poppy Seed Dressing is available for sale, ask your Server for details

🌀 Add to any dish 🌀

grilled vegetables & feta cheese - \$4

shrimp 4 pcs. - \$5

chicken 4 oz. - \$4

glazed fried onions - \$2

sautéed mushroom - \$3

Friday & Saturday night Feature

Prime Rib au Jus

starter soup or salad with roast potato & sautéed vegetables

\$24

Brockberry's full efficiency **suites** are available for overnight or long term stays, ask your Server for details

Crepes & Pasta

add soup of the day or salad starter for \$4.50

Neptune Crepe

shrimp, scallops & crab select in a smooth cream sauce, topped with parmesan cheese - \$15

Chicken Divan Crepe

chicken & broccoli in a smooth cream sauce, topped with cheddar cheese - \$13

Beef Burgundy Crepe

tender beef, shallots & mushrooms in a rich red wine sauce,
topped with Swiss cheese - \$13

Smoked Salmon Crepe

Norwegian salmon, spinach & artichoke in a smooth cream cheese sauce,
topped with parmesan cheese - \$14

Chicken Cordon Swiss Crepe

smoked ham, chicken & broccoli in a smooth cream sauce,
topped with Swiss cheese - \$13

Neptune Pasta

fettuccini noodles tossed with shrimp, scallops, crab select & cream sauce,
topped with parmesan & served with garlic bread - \$15

Cajun Chicken Pasta

fettuccini noodles tossed in Creole cream sauce topped with Cajun chicken - \$15

Primo Pomodoro

fettuccini noodles tossed with our pomodoro sauce, pepper, onion,
chorizo sausage, dusted with parmesan cheese - \$16

🍷 add to any dish 🍷

grilled vegetables & feta cheese - \$4

shrimp 4 pcs. - \$5

chicken 4 oz. - \$4

glazed fried onions - \$2

sautéed mushroom - \$3

Join Brockberry's **VIP Club** by filling out our comment cards, ask your Server for details

Take-out menus available from your Server or on line at www.brockberry.com

Thank you, for joining us at the

Brockberry

Hope to see You again soon!

Entrées

add soup of the day or salad starter for \$4.50

Certified Angus Reserve N.Y. Cut

cut & grilled to your preference, served with potatoes & sautéed vegetables,
topped with crispy onion strings

8 oz - \$20

10 oz - \$22

12 oz - \$24

add mushrooms \$3

shrimp \$5

Balsamic Chicken

chicken supreme marinated in lemon, herb & garlic then roasted, topped with roast red peppers,
goat cheese & balsamic glaze, served with potatoes & sautéed vegetables - \$19

Tuscan Chicken

8 oz. breast of chicken marinated in lemon, herbs & garlic,
served with potato & sautéed vegetable - \$17

Sesame Chicken Stir Fry

crisp wok fried chicken with assorted fresh vegetables in a light sesame sauce,
served over a bed of Basmati rice - \$16

Chicken Souvlaki Platter

two skewers of marinated chicken, in lemon, herbs & garlic, grilled &
served with Greek salad, Basmati rice, tzatziki & garlic bread - \$14

Chicken Parmesan

tender chicken cutlet breaded with parmesan herb crust, topped with our pomodoro sauce &
melted parmesan & mozzarella cheese, served with sautéed vegetables & side pasta - \$18

Pulled Pork Platter

smoky shredded pork, served over rice & beans, served with slaw, cornbread & mopping sauce - \$15

Lemon Dill Salmon

fresh Atlantic salmon napped with a light lemon dill white wine cream sauce,
served with Basmati rice & sautéed vegetables - \$19

English Style Fish & Chips

golden fried haddock, served with Joyce's cabbage salad, fresh cut French fries & tartar sauce

one piece - \$11

two pieces - \$14

Southern Paella

jumbo shrimp, mussels, Cajun chicken & chorizo sausage, stewed with
zingy Creole sauce, served over rice & beans - \$20

Premium Calf's Liver

topped with sweet caramelized onions, served with potato latke & sautéed vegetables - \$16

Channa Dahl ☺

Indian spiced chickpeas, stewed with tomato & coconut, served over a
bed of Basmati rice with grilled vegetables & flatbread - \$14

Lamb Shawarma Platter

leg of lamb marinated with Middle Eastern spice, roasted till tender, sliced thin,
served on a bed of Basmati rice with tzatziki, Greek salad & warm pita bread - \$15

Pad Thai

wok fried rice stick noodles with chicken, shrimp & vegetables in a sweet,
tangy spicy sauce topped with scallions, peanuts & sprouts - \$16