



DINNER

SOUPS

**NEW ENGLAND
CLAM CHOWDER 8**

SOUP DU JOUR \$PTM

 **GUINNESS
FRENCH ONION SOUP 8**

APPETIZERS

POTSTICKERS 10

Fried Chicken With Lemongrass Potstickers & Sweet Thai Chili Sauce

 **HOUSE MADE STUFFED CLAMS 11**

CHICKEN WINGS 11

(8) Fried Chicken Wings, Celery Sticks, Choice Of Sauce: Buffalo, BBQ, Sweet Thai Chili

PRETZEL STICKS 10

With Cheese Sauce & Spicy Mustard

 **POUTINE FRIES 10**

With Cheese Curds & Onion Gravy

MARYLAND STYLE CRAB CAKES 16

Served with Lime Cilantro Aioli & Chipotle Aioli

 **SEARED SCALLOPS (GF) 18**

Served With Red Pepper White Bean Puree, Pancetta, Garlic Spinach, Balsamic Glaze

ASIAN STYLE CALAMARI (AGF) 14

Hoisin Sauce, Wasabi Aioli, Scallions, Dried Edamame, Sesame Seeds, Fried Wonton Strips

SALADS

 **HOUSE SALAD (GF) 10**

Mixed Greens, Tomatoes, Cucumbers, Onions, Julienne Vegetables, Choice Of Dressing

CAESAR SALAD (AGF) 12

Romaine Lettuce, Garlic Croutons, Asiago Crisps, Fresh Romano, Caesar Dressing

 **SPINACH SALAD (GF) 13**

Roasted Mushrooms, Tomatoes, Pickled Onions, Sun-dried Cherries, Smoked Bacon, Feta Cheese, Blackberry Vinaigrette

 **TERIYAKI FLANK STEAK SALAD (GF) 18**

Mixed Greens, Kimchi, Wakame Salad, Julienne Vegetables, Scallions, Sweet Tear Drop Peppers, Pickled Onions, Roasted Cashews, Lemon Soy Dressing

BRAZEN COBB SALAD (GF) 13

Grape Tomatoes, Bacon, Blue Cheese Crumbles, Hard Boiled Egg, Cucumber, Avocado, Red Onion, Roma Crunch Lettuce With Creamy Garlic Dressing

ADD: **GRILLED CHICKEN 7**

SCALLOPS 14

TERIYAKI STEAK 12

SALMON 12

DRESSINGS:

**MAPLE BALSAMIC VINAIGRETTE, BLUE CHEESE, RANCH,
LEMON SOY, CAESAR, BLACKBERRY VINAIGRETTE, CREAMY GARLIC**


(GF) - Available Gluten Free

 House Favorite

GLUTEN FREE OPTIONS AVAILABLE FOR ADDITIONAL CHARGE • CHECK WITH YOUR SERVER

*Consumption of raw or under-cooked foods of animal origin will increase your risk of food borne illness.
Consumers who are vulnerable to food borne illness should only eat food from animals thoroughly cooked.
It is the consumer's responsibility to notify staff of any food allergies prior to ordering.

ENTREES

 **BANGERS & MASH 18**

Irish Pork Sausage, Mashed Potato, Bachelor Beans, Onion Gravy

FISH & CHIPS 18

Beer Battered Cod, French Fries, Coleslaw

 **SHEPHERD'S PIE 18**

*Ground Beef, Peas, Onions, Carrots,
Cheddar Cheese Crusted Mashed Potatoes*

 **BRAZEN MEATLOAF 23**

*Ground Beef, Pork, Veal, Corned Beef, Irish Cheddar Cheese, Mashed Potatoes,
House Vegetables, Topped With Onion Gravy*

SEARED SALMON (GF) 24

*Sautéed Spinach, Julienne Vegetables, Kimchi, Ginger Rice,
Roasted Cashews, Lemon Soy Glaze*

BAKED SCALLOPS (AGF) 28

Parmesan Panko Crust, Rice, & House Vegetables

FRIED SCALLOPS 28

French Fries, Coleslaw

ZUCCHINI LASAGNA (AGF) 18

Ricotta, Marinara, Basil, Mozzarella, Romano With Side Salad, Garlic Bread

 **MARYLAND STYLE CRAB CAKES 26**

Rice, House Vegetables, Lime Cilantro Aioli, Chipotle Aioli

LEMON TARRAGON CHICKEN PASTA (GF AVL) 23

Grilled Chicken, Peas, Pancetta, Tomatoes, Garlic, Spinach, Romano, Lemon Tarragon Cream Sauce

TERIYAKI FLANK STEAK STIR FRY 26

Asian Style Noodles, Scallions, Julienne Vegetables, Spinach, Kimchi, Roasted Cashews, Thai Chili Hoisin Sauce

 **BRAISED SHORT RIBS 28**

Slow Braised Short Ribs, Mashed Potatoes, Grilled Asparagus, Cashel Blue Cheese, Topped With Frizzled Leeks

 **GRILLED FLAT IRON STEAK 28**

10oz Whiskey Marinated Flat Iron Steak, Mashed Potato, House Vegetables, Whiskey Green Peppercorn Demi Glace

CASHEW CRUSTED CHICKEN BREAST 24

Mandarin Orange & Thyme Cream Sauce, Rice & House Vegetables

GRILLED PORK TENDERLOIN 23

8oz. Whiskey Marinade, Roasted Potatoes O'Brien, Grilled Asparagus, Whiskey Green Peppercorn Au Poivre Sauce

 **BRAZEN BURGER 15**

8oz Patty, Kerrygold Cheddar Cheese, Lettuce, Tomato, Whiskey Ketchup, French Fries & Pickles

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