

# The Café menu




## STARTERS

- new** **SPINACH ARTICHOKE DIP** Creamy spinach and artichokes with savory cheeses, baked and served with warm, crispy chips for dipping \$12.50
- CHEESE RAVIOLI** Cheese-filled, lightly fried ravioli with homemade marinara sauce \$10.50

## SALADS & SOUPS

**BROOKWOOD'S SIGNATURE MESIBOV SALAD** \$18.50   
A tender mix of field greens topped with Red Delicious apples, crumbled bleu cheese, and homemade candied pecans: served with Brookwood's Mesibov Dressing  
*TAKE HOME A BOTTLE FOR \$6.95*

**STRAWBERRY FIELDS SALAD** \$18.50   
A tender mix of field greens topped with fresh strawberries, red onion, and crumbled feta cheese: served with Brookwood's Honey Lime Dressing

**VIVIAN'S SALAD** \$18.50  
A tender mix of field greens topped with bacon, avocado, and chopped turkey meat: served with your choice of dressing

**new** **BEET & MANDARIN SALAD** \$17.50  
Mixed field greens with beets, red onion, mandarin oranges, topped with almonds: served with Brookwood's Honey Lime Dressing

**new** **WATERMELON FETA SALAD** \$17.50  
Fresh watermelon and cucumbers tossed with a light vinaigrette and a zesty dusting of Tajín

**ADD CHICKEN** Herb grilled or Crusted \$5  
**ADD SHRIMP** Herb grilled \$7

**SOUP OF THE DAY** Ask your server Chef's Selection \$6

**SIDE SALAD** Choose between Brookwood's Mesibov side salad, dinner side salad, Wedge, or Caesar \$7.50

**SOUP & SALAD** Soup of the day and side salad \$13

**LUNCH TRIO** Soup of the day, side salad, and a scoop of chicken salad \$15

*DRESSINGS:* Brookwood's Mesibov, Brookwood's Balsamic Vinaigrette, Brookwood's Honey Lime Dressing, Brookwood's Roasted Garlic Dressing, Caesar, Bleu Cheese, Honey Mustard Ranch, or Cilantro Ranch

## KID'S MENU

**CHICKEN ALFREDO** Fettuccine with or without herb grilled chicken and creamy Alfredo sauce \$7.50

**CHICKEN STRIPS** Two crispy chicken strips served with French fries \$6.50

**new** **BURGER SLIDERS** All-beef mini burgers served on soft, toasted buns. *ONE SLIDER \$7.50*  
Plain or topped with cheese. *TWO SLIDERS \$10.50*

## SIDES \$4

**FRENCH GREEN BEANS, GARLIC FRENCH FRIES, ROASTED ASPARAGUS, ROASTED GARLIC MASHED POTATOES, SAUTÉED SPINACH, SEASONAL VEGETABLES, STEAMED BROCCOLI, & SWEET POTATO FRIES**

**VEGGIE PLATE - CHOOSE THREE** \$13

## BROOKWOOD CLASSICS

**new** **CHICKEN & WAFFLES** Crispy, golden fried chicken served atop a warm, fluffy waffle, finished with a drizzle of rich maple syrup \$15.50

**new** **PESTO FRITTATA** Egg with spinach, mushrooms, and mozzarella topped with a white wine pesto sauce \$14.50

**LEMON CHICKEN** Lightly breaded chicken breast, lemon butter sauce, sautéed vegetables, with roasted garlic mashed potatoes \$18.50

**CHICKEN CREPES** Chicken and mushroom crepes, toasted almonds, creamy Mornay sauce, broccoli, roasted asparagus, and sautéed sweet peppers \$22.75

**SIMPLE GRILLED CHICKEN** Herb grilled chicken breast with rice pilaf, sautéed green beans sprinkled with Texas goat cheese \$17.50 

**CRISP EGGPLANT** served with spinach and ricotta cannelloni, marinara, pesto, and spiced tomato jam \$18.50

**SPAGHETTI & MEATBALLS** with your choice of marinara or meat sauce \$17.50

**GRILLED SALMON** with roasted asparagus sautéed with basil tomatoes and roasted tarragon potatoes \$25 

**SHRIMP 'N GRITS** Sautéed gulf shrimp, grilled andouille sausage, jalapeño cheddar grits, sautéed grape tomatoes, and basil butter sauce \$22.75 

**CRAB CAKES** with chipotle sauce, roasted asparagus, and roasted potatoes with hollandaise sauce \$26

**FRIED SHRIMP PLATTER** with Sweet Chili Sauce served with crispy fries \$23

**FISH & CHIPS** Two pieces of fried codfish with homemade garlic fries \$22.75

**FILET MIGNON** with demi-glaze sauce, garlic mashed potatoes, and grilled asparagus \$29

## HANDHELDS

**BROOKWOOD CHEESEBURGER** Seasoned beef patty, cheddar or bleu cheese, crispy fried onions, leaf lettuce, tomato, and pickles on a Sheila Partin sweet sourdough bun \$17.50

**BROOKWOOD'S CLASSIC CHICKEN SALAD** Poached chicken breast mixed with mayo, celery, greens, celery salt, with choice of a buttery croissant, house-made white, or wheat bread \$16.50

**SMOKED TURKEY AVOCADO CLUB** Smoked turkey, bacon, herb cream cheese, lemon aioli, avocado, and tender greens on toasted Sheila Partin jalapeño cheddar bread \$18.50

**TEXAS GOLD SANDWICH** Herb grilled chicken and melted brie with house-made candied jalapeños on toasted ciabatta \$16.50

**PRIME RIB SANDWICH** Tender prime rib, grilled onions, Swiss cheese on ciabatta served with au jus for dipping and homemade garlic fries \$20

**SUBSTITUTE A SIDE** *CHOOSE ONE:* Brookwood's Mesibov side salad, dinner side salad, a cup of soup, or from our *SIDES* list \$5

## BEVERAGES

**ICED TEA & HOT TEA** Regular or Tropical \$4

**BROOKWOOD'S APPLE MINT TEA** \$4  
Fresh mint, lime juice, and sugar, garnished with mint and Red Delicious apple

**COFFEE** Regular or Decaf \$4

**FOUNTAIN DRINKS** \$3

**VARIETY OF BEER — GLASS** \$7

**VARIETY OF WINE — GLASS** \$10

## DESSERT

**DESSERT CART** \$12

**GELATO SUNDAE** \$12

**GELATO CUP** \$5

