



BRASS

STEAKHOUSE

COLD STARTERS

🍃 WILD MUSHROOMS
AGUACHILE
Served with corn tortilla chips
and soda crackers

SEARED TUNA FISH
Ponzu sauce with garlic
and lime

SHRIMP COCTAIL
with avocado

HOT STARTERS

🍃 ONION RINGS
Coated in gluten free chickpeas
batter, fried and served with
tartar sauce

CRISPY FRIED CHICKEN
Southern style served with
Buffalo sauce and coleslaw

NACHOS
Chili beans, cheddar cheese,
Mexican sauce, pickled onions
and sour cream

SALADS

🍃 SPINACH AND QUINOA SALAD
With a parsley, lime and jalapeño
vinaigrette

CAESAR SALAD
With or not roasted chicken, garlic
croutons and Pamesan cheese sauce

BRASS SALAD
Field greens, caramelized pecans,
green apples, goat cheese and
tomatoes with grilled sirloin o shrimp

SOUPS

"ASOPAO"
Dominican seafood soup,
with rice, potato and
vegetables

SMOKED SWEET CORN
BISQUE
Velvety cream corn soup
topped with bacon and
cilantro oil

SANDWICHES & BURGERS

9 OZ BEEF BURGER

With caramelized onions, Swiss cheese and arugula

CHICKEN BREAST SANDWICH

With honey mustard, pickles served on a toasted brioche bun

FRIED FISH SANDWICH

With garlic mayonnaise, tomato and fresh lettuce

MEAT

HALF ROASTED CHICKEN

GRILLED SKIRT STEAK

ARGENTINIAN GRILL

BARBECUE PORK RIB

RED SNAPPER

SALMON

SAUCES

Gravy

Chimichurri

BBQ

Lemon butter sauce

SIDES

French fries

Mashed Potatoes

Gouda Mac N Cheese

Grilled vegetables

PASTA

🌿 PENNE PASTA WITH ARTICHOKES

Olives and piquillo peppers in tomato sauce

TAGIATELLE WITH CALAMARI

And Aemorian spicy crustaceous sauce

MEAT BALLS WITH SAFFRON AND ROSEMARY SAUCE

Linguini, garlic and olive oil

DESSERTS

Apple pie

Traditional cheesecake

Bitter chocolate brownie with vanilla ice cream and caramel sauce

Fresh fruit with watermelon sherbet

Ice cream

🌿 Whole Food Plant-Based option