

APPETIZERS

SAUSAGE & CHEESE STUFFED MUSHROOMS

White Cremini Mushrooms, stuffed with Savory Italian Sausage and Italian Cheeses \$6.95

CALAMARI STEAK STRIPS

Our Calamari is pounded, then lightly breaded, and sautéed until crispy. Cut into Strips and Served with your choice of a Sweet and Spicy Asian Chili sauce or Homemade Marinara Sauce \$5.95

JAPANESE EGGPLANT, GOAT CHEESE & OLIVE FLATBREAD

House made pizza dough with Fresh Herbs, Cheeses, Kalamata Olives, Japanese eggplants and thinly sliced Red Onion. Perfect to share \$8.95

BLUE CLAW LUMP CRAB MEAT~CAKE

Home made with REAL Crab Meat. Sautéed, and served with our house made Herb Green Goddess Dressing over a bed of Mixed Greens \$9.95

BOWL OF CARLSBAD BLACK MUSSELS

Steamed in Chardonnay, Garlic & Fresh Herb Sauce. Served with Toasted Garlic Bread & Lemon \$10.95

PAN SEARED AHI

Sushi grade Ahi Tuna SEARED served with Mixed greens and sides of Soy and Horseradish Sauces \$10.95

BISTRO BRUSCHETTA

Our special mix of Roma Tomatoes, Kalamata Olives, Garlic, Fresh Basil, Capers and Parmesan Cheese, Toasted on top of Ciabbata Bread \$5.95

SALADS & SOUPS

FRENCH ONION MARKET SOUP

A rich Beef Stock with Caramelized Sweet Onions layered with Swiss Cheese, Oven Baked. Served with Garlic Crouton \$5.95

BROTHER'S CLASSIC CAESAR

Hearts of Romaine Lettuce, with Home Made Dressing, Grated Parmesan Cheese and Herbed Croutons \$7.95
Add Grilled Chicken Breast \$3.00

BROTHER'S ANTIPASTO

A wonderful large salad with Black Forest Ham, Salami, Pepperoni, Sautéed Mushrooms, Kalamata Olives, Roasted Eggplant & Artichoke Hearts. Perfect to Share! \$14.95

MONTEREY SEAFOOD SALAD with FETA CHEESE & KALAMATA OLIVES

Entrée Salad of Seared Ahi Tuna, Jumbo Diver Scallops, Large Shrimp, Roasted Red Bell Peppers, Kalamata Olives & Feta Cheese on Mixed Greens with Italian Vinaigrette. Celebrate! \$16.95

MIXED GREENS with/PECANS & GOAT CHEESE

Fresh Mixed Greens. Candied Pecans, Goat Cheese and Dried Cranberries in a Light/Tangy vinaigrette. A House Favorite \$7.95
Add Grilled Chicken Breast \$3.00

"THE" BISTRO HOUSE SALAD

Crisp Romaine Lettuce, Roma Tomatoes, Black Olives, Red Onion & Mozzarella Cheese. Choice of Dressings \$4.50

SHE-CRAB BISQUE

Heavy on the Crab. * We Use ONLY REAL CRAB-MEAT. In a Creamy Tomato, Sherry and Basil Broth \$6.95

WEDGE OF ICE BERG SALAD with GORGONZOLA

Crisp Wedge of Ice berg lettuce, topped with Fresh Gorgonzola Blue Cheese and Dressing, ground Black Pepper, crumbled Bacon and Shaved Red Onions \$7.95

SPINACH SALAD with House Made GORGONZOLA and Bacon DRESSING

Entrée Salad made with Spinach, Cremini Mushrooms, Crispy Bacon Crumbles, chopped Hard Boiled Eggs, and House made Dressing \$11.95

GRILLED CHICKEN SALAD with APPLES & CANDIED WALNUTS

Entrée Salad made with Seasoned and Grilled Chicken Breast Strips, Candied Walnuts, Fresh Delicious Apples with Blue Cheese. Served with house made Green Goddess \$11.95

SOUTH-WEST CHICKEN SALAD

Entrée Salad with Hearts of Romaine Lettuce, Grilled seasoned Chicken Breast, Roasted Corn, Mexican Cheese, Black Beans, Tortilla Chips, Sunflower Seeds, Fresh Avocado and House Chipotle Ranch Dressing \$12.95

GRILLED SHRIMP with HERBS and FETA CHEESE over ORZO

A Light Mediterranean dish packed with the flavor and freshness of Kalamata Olives, Feta cheese, Fresh dill, Green Onions and Cucumber \$10.95