

ENTRÉES

Chopped Hard Boiled Eggs \$11.95

DRESSING

TOURNEDOS OF FILET MIGNON Tender Filet Mignon over Garlic Rubbed Crostini with a Red Wine, Thyme Mushroom Reduction Sauce. Accompanied with with Sour Cream/Chive Mash, and Sautéed Fresh Seasonal Vegetables \$26.95

Tender Spinach, Mushrooms, Crispy Bacon Crumbles &

SALMON WELLINGTON Canadian Salmon Wrapped with Spinach and Mushrooms in Puff Pastry. Baked until Golden and drizzled with a Shallot and Caper-Dill Sauce. Served with Saffron Rice Pilaf and Fresh

Seasonal Vegetables \$17.95 **HOME MADE LASAGNA** Award Winning~"5 Inch High" Special Lasagna Made By

Hand w/ Three Cheeses & Savory Italian Sausage \$16.95 **MEYER'S RANCH FLAT IRON STEAK**

From Myer's Ranch. Prime, juicy grilled Flat Iron Steak. Butterflied and accompanied with a Merlot Wine reduction sauce. Served with Sour Cream/Chive Mash Potatoes, and sautéed Fresh Seasonal Vegetables \$24.95

DESSERTS

CHOCOLATE LOVING CAKE Giant Mouth full of Chocolate pudding between two layers of

dark, moist chocolate drenched chocolate cake \$5.95

CREAM CHEESE TARTS with FRESH BFRRIFS

Cheese Cake filling on Sweet Butter Tarts with Fresh Berries \$5.95 (Seasonal)

CAPPUCCINOS

From our Cappuccino Machine! With Whipped Cream \$4.00

BISTRO BRUSCHETTA

Fresh Roma Tomatoes, Kalamata Olives, Garlic, Fresh Basil, Parmesan Cheese & Capers Toasted on Ciabbata Bread \$5.95

PANKO/MACADAMIA NUT-CRUSTED FRESH **ONO with Mango-Lime Butter**

Fresh Wild Hawaiian Ono. Prepared in Panko and Macadamia Nut Crust. Served with Mango-Lime Butter Sauce, Saffron Rice and Sautéed Spinach \$21.95

ALLA DIANA PASTA

Penne Pasta ~ with Artichoke Hearts, Sun Dried Tomatoes, Roasted Pine Nuts & Feta Cheese- A Vegetarian Delight \$15.95

FRUTTI Di MARE with/LINGUINE

Jumbo Shrimp, Diver Scallops and Black Mussels in a White Wine, Garlic Butter Sauce over Linguine Pasta \$21.95

GRILLED LAMB CHOPS with FIG-CASCABEL SAUCE

Served with Au Gratin Potatoes, Grilled Asparagus with Pistachio Nuts and Citrus \$21.95

KEY LIME WHITE CHOCOLATE CHEESE BRULEE

An exciting contrast of the creamiest white chocolate cheese layered atop our tart and classic key lime. Hand-fired for a risqué take on a traditional favorite \$6.95

WHITE CHOCOLATE MACADAMIA NUT **BREAD PUDDING**

Decadent! With Caramel Sauce and Whipped Cream Toppings

BROTHER'S BISTRO INFORMATION

We Specialize in Wedding Rehearsal Dinners!

We are located just a few blocks north of The Grand Tradition Bridal Grounds. Bring your family and friends to dine on our beautiful garden and waterfall patio, or our warm and inviting dining room.

Visit our Website for additional Menus, Pictures, Testimonials and more @ www.brothersbistro.net Please Call "Dee" at 760-728-4555 for free personalized service regarding any catering needs.

BROTHER'S BISTRO 835 S. MAIN AVE FALLBROOK, CA. 92028 WWW.BROTHERSBISTRO.NET

Open 7 nights a week for dinner Monday through Friday for Lunch