



Restaurant & Bar

## Appetizers

<b>Fried Calamari</b> <i>lightly breaded with remoulade and cocktail sauce</i>	<b>8.95</b>
<b>Baked Artichoke and Spinach Dip</b> <i>served with tri colored tortilla chips</i>	<b>8.95</b>
<b>Quesadillas</b> <i>choose from grilled chicken, beef fajita, shrimp, or grilled vegetables</i> <i>Grilled to perfection with choice of flavored tortilla: cilantro, whole wheat, tomato basil, or flour</i> <i>Served with sour cream, guacamole, and pico de gallo</i>	<b>10.95</b>
★ <b>Jumbo Glazed Buffalo Wings</b> <i>tossed in our specialty hot sauce and blusabi dip</i>	<b>10.95</b>
<b>Baked Mushrooms and Escargot</b> <i>with puff pastry and garlic butter</i>	<b>9.95</b>
<b>Fried Goat Cheese and Walnut Tart</b> <i>with apple cranberry relish, grilled figs, mixed greens, toasted French bread, and balsamic reduction</i>	<b>8.95</b>
<b>Shrimp Cocktail</b> <i>served with cocktail sauce</i>	<b>10.95</b>
<b>Tempura Coconut Chicken Tenders</b> <i>with tropical pineapple sauce</i>	<b>8.95</b>
<b>Brazos Burger Bites</b> <i>mini Angus beef burgers with cheddar and bacon</i> <i>Served with French fries</i>	<b>9.95</b>
<b>Sautéed Shrimp</b> <i>served with grilled polenta and garlic butter</i>	<b>10.95</b>
<b>Texas Blue Crab Cakes</b> <i>with roasted corn relish and remoulade</i>	<b>12.95</b>

## From the Kettle

<b>Signature Soup of the Day</b>	<b>Cup</b>	<b>4.95</b>	<b>Bowl</b>	<b>6.95</b>
<b>Five Onion Soup</b>	<b>Cup</b>	<b>4.95</b>	<b>Bowl</b>	<b>6.95</b>
<b>Chicken Tortilla Soup</b>	<b>Cup</b>	<b>4.95</b>	<b>Bowl</b>	<b>6.95</b>
<b>Louisiana Style Seafood Gumbo</b>	<b>Cup</b>	<b>5.95</b>	<b>Bowl</b>	<b>7.95</b>

## Salads

<b>Brazos House Salad</b> <i>mixed greens, tomatoes, cucumbers, black olives, purple onions, and carrots</i> <i>Served with choice of dressing</i>	<b>4.95</b>
<b>Signature Salad</b> <i>field greens with spiced pecans, figs, and Roquefort cheese</i> <i>Served with Balsamic Vinaigrette</i>	<b>7.95</b>
<b>Caesar Salad</b> <i>romaine hearts with tomatoes, Caesar dressing, parmesan cheese, and croutons</i> <i>Add a choice of grilled Chicken or Shrimp</i>	<b>7.95</b> <b>12.95</b>
<b>Grilled Chicken Fajita Salad</b> <i>romaine lettuce tossed in our cilantro lime vinaigrette</i> <i>Topped with grilled onions, cheddar cheese, sour cream, guacamole, and pico de gallo</i>	<b>12.95</b>
★ <b>Lean Grilled Chicken Salad</b> <i>assorted greens topped with spiced walnuts, apples, melted brie cheese, and raspberry vinaigrette</i>	<b>11.95</b>
<b>Hollywood Cobb</b> <i>mixed lettuce, diced chicken, bacon, boiled eggs, tomatoes, avocado, cucumbers, black olives, and stilton cheese</i> <i>Served with choice of dressing</i>	<b>11.95</b>
<b>Farmers Salad</b> <i>choice of fried shrimp or fried chicken tenders over mixed greens, chopped bacon, tomatoes, cucumbers, and parmesan cheese</i> <i>Served with ranch dressing</i>	<b>10.95</b> chicken <b>12.95</b> shrimp
<b>Seared Ahi Tuna Salad</b> <i>served rare with assorted greens and cucumber slaw</i> <i>Served with wasabi ginger dressing</i>	<b>15.95</b>
<b>Smoked Chicken and Orzo Pasta Salad</b> <i>with mixed greens, tomatoes, and Asiago cheese</i> <i>Served with lemon vinaigrette</i>	<b>12.95</b>
<b>Seasonal Fruit Plate</b> <i>seasonal sliced melons, pineapple, grapes, strawberries</i> <i>Served with mango sorbet and fresh baked banana bread</i>	<b>12.95</b>

## Pastas

<b>Seafood Linguini</b> <i>sautéed shrimp, scallops, lump crab, and mussels with cioppino sauce</i>	<b>21.95</b>
<b>Capellini Pasta</b> <i>with fresh mozzarella, basil, and Roma tomatoes tossed in extra virgin olive oil</i>	<b>11.95</b>
★ <b>Shrimp &amp; Crab Capellini</b> <i>sautéed shrimp, lump crabmeat, asparagus, roasted peppers And tomato with lemon caper sauce</i>	<b>19.95</b>
<b>Rigatoni Pasta &amp; Italian Sausage</b> <i>ricotta filled pasta, Italian sausage, green peas, and roasted garlic with tomato basil sauce</i>	<b>18.95</b>
<b>Veal Osso Buco Ravioli</b> <i>with Portobello mushroom, red peppers, asparagus, and Asiago cheese with white wine cream sauce</i>	<b>21.95</b>

## From the Sea

<b>Braised Atlantic Salmon</b> <i>with key lime dill butter, mushroom risotto, and fresh vegetables</i>	<b>23.95</b>
<b>Seafood Stuffed Shrimp</b> <i>with chipotle buerre blanche over cilantro rice</i>	<b>22.95</b>
<b>Grilled Mahi Mahi</b> <i>with avocado relish and lemon butter over cilantro rice and fresh vegetables</i>	<b>23.95</b>
★ <b>Grilled Snapper Filet</b> <i>topped with lump crab and lemon caper butter with mushroom risotto and fresh vegetables</i>	<b>24.95</b>
<b>Seared Ahi Tuna</b> <i>served rare with ginger soy sauce served with Jasmine rice and braised bok choy</i>	<b>23.95</b>

## House Specialties

<b>Grilled Breast of Chicken</b> <i>with balsamic reduction Served with mushroom risotto and fresh vegetables</i>	<b>19.95</b>
<b>Chicken Roulade</b> <i>filled with Roma tomatoes, spinach, and Asiago cheese Served with parmesan mashed potatoes and fresh vegetables</i>	<b>21.95</b>
★ <b>Sizzling Fajitas</b> <i>your choice of tender marinated beef, chicken, or shrimp Served with flour tortillas, guacamole, pico de gallo, cilantro rice, and black beans</i>	<b>21.95</b>
<b>Rosemary Crusted Lamb Chops</b> <i>with orange blossom mint sauce Served with couscous, asparagus, and a grilled tomato</i>	<b>28.95</b>
<b>Grilled Veal Chop</b> <i>with balsamic reduction, grilled polenta, asparagus, and a grilled tomato</i>	<b>36.95</b>

## Certified Angus Steaks

<b>Pesto Centercut Rib-eye</b> <i>14 oz. topped with Boursin cheese and crispy onion strings Served with grilled tomato, fresh vegetables, and baked potato</i>	<b>26.95</b>
<b>New York Strip</b> <i>14 oz. with caramelized onions, sautéed mushrooms, and bourbon sauce Served with grilled tomato, fresh vegetables, and baked potato</i>	<b>27.95</b>
<b>Filet Mignon</b> <i>8oz. topped with red pepper garlic butter and crispy onion strings Served with fresh vegetables and parmesan mashed potatoes</i>	<b>28.95</b>
★ <b>Surf &amp; Turf</b> <i>petite bacon wrap filet of beef topped with bleu cheese and four grilled shrimp with chipotle buerre blanche Served with asparagus and parmesan mashed potatoes</i>	<b>29.95</b>

★ Brazos House Favorite

20% Gratuity, \$1.50 delivery fee, and applicable sales tax will be added to your bill.

There is a risk with consuming raw or partially cooked seafood, shellfish, oysters, or meats.  
Eating the listed items has the potential to cause illness in certain people.



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## Sandwiches

★ <b>Half Pound Angus Burger</b> grilled to perfection with your choice of toppings: mushrooms, onions, avocado, bacon, cheddar, Swiss, provolone, Monterey jack, or American cheese Served on toasted bun	\$9.95
<b>Turkey Meatball Sub</b> with marinara sauce and mozzarella cheese on toasted hoagie bun	\$9.95
★ <b>French Dip Sandwich</b> thinly sliced roast beef on a French baguette served with creamy horseradish & au jus	\$9.95
<b>Fried Catfish Sandwich</b> served with remoulade Topped with pickled slaw on toasted hoagie bun	\$9.95
<b>Blackened Grouper Sandwich</b> with remoulade Topped with vine ripened tomatoes and arugula on a baguette	\$11.95
<b>Tuna Salad Sandwich</b> with lettuce, tomato, and cucumber dill spread on honey wheat bread	\$8.95
<b>Grilled Chicken BLT</b> with Swiss cheese and chipotle mayonnaise Served on focaccia bread	\$9.95
<b>Crowne Club Sandwich</b> turkey, ham, bacon, avocado, Swiss cheese, lettuce & tomato on toasted wheat bread With chipotle mayonnaise	\$9.95
<b>Grilled Steak Sandwich</b> with mushrooms, onions and Monterey jack cheese on hoagie bun	\$12.95
<b>Turkey Wrap</b> shaved roasted turkey, Swiss cheese, lettuce, and tomato with chipotle mayonnaise Wrapped in a tomato basil tortilla	\$9.95
<b>Grilled Portobello and Bleu Cheese Burger</b> topped with spiced greens and basil spread on a honey wheat bun	\$10.95

All Sandwiches served with your choice of French fries, homemade potato chips, pickled slaw, or fruit cup

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