

APPETIZERS



SPINACH ARTICHOKE DIP 🍷 A hot creamy cheese dip filled with spinach and artichokes, request with corn chips. \$7.50

SHRIMP COCKTAIL 🍷 Six jumbo Gulf shrimp chilled and served with our tangy homemade cocktail sauce. \$9.95

SAUTEED MUSHROOMS 🍷 A generous dish of tender fresh mushrooms, sauteed to full flavor and served piping hot. \$7.25

SALSICCIA 🍷 A third pound of savory pork link sausage seasoned with seven herbs and spices. Have itself or with your choice of toppings:
Mushrooms Green peppers Onions Sauerkraut Tomato Sauce
Ask for this without the included bread \$7.95

CHILI 🍷 A bowl of hearty, meaty, homemade chili
Bowl \$5.00 Cup \$4.50

SALADS



DINNER SALAD 🍷 Our crisp lettuce salad with your choice of dressing. \$4.50

SEASONED SALAD 🍷 On a bed of fresh greens add: Roma tomatoes, cucumbers, red onions and tossed with our special Parmesan Italian dressing \$8.50
Add: 5 Ice cold gulf shrimp \$6.25
Seasoned Chicken breast \$4.00

GARDEN CHEF SALAD 🍷 Smoked ham, cheddar cheese, boiled egg, Roma tomato, cucumbers, green pepper, green onion, and ripe olives covering a harvest of leafy greens. \$10.50
Add: 5 Ice cold gulf shrimp \$6.25
Seasoned Chicken breast \$4.00

GREEK SALAD 🍷 A bed of leafy greens garnished with Roma tomatoes, cucumbers, red onions, pepperoncinis, Feta cheese, and Kalamata olives. Served with our home made Greek dressing. \$8.50
Add: 5 Ice cold gulf shrimp \$6.25
Seasoned Chicken breast \$4.00

CAESAR SALAD 🍷 Crisp Romaine lettuce tossed with grated Parmesan cheese in a creamy Caesar dressing, garnished with red onions. Please request without croutons. \$8.50
Add: 5 Ice cold gulf shrimp \$6.25
Seasoned Chicken breast \$4.00

MEAT & POULTRY



PRIME RIB OF BEEF 🍷 A slow roasted, tender cut of beef. Please request pan seared without au jus. Served with choice of mixed vegetables, twice baked potato, or brown rice pasta.
16 ounce portion \$20.00
10 ounce portion \$17.00

VEAL PARMESAN 🍷 A tender veal cutlet baked in a special tomato sauce and flavored with parmesan cheese, garnished with ham strips and topped with melted mozzarella cheese. Served with choice of mixed vegetables, twice baked potato, or brown rice pasta. \$16.50

CHICKEN PARMESAN 🍷 A juicy breast of chicken baked in a special tomato sauce flavored with parmesan cheese, garnished with ham strips and topped with mozzarella cheese. Served with choice of mixed vegetables, twice baked potato, or brown rice pasta. \$15.50

CHICKEN FLORENTINE 🍷 A juicy breast of chicken baked in our homemade chunky marinara sauce, garnished with ham strips, and sliced black olives. Served with choice of mixed vegetables, twice baked potato, or brown rice pasta. \$15.50

MEDITERRANEAN CHICKEN 🍷 A tender breast of juicy chicken seasoned with a blend of Greek seasonings, baked in olive oil and lemon. Served with choice of mixed vegetables, twice baked potato, or brown rice pasta. \$15.50

PIZZA



A 10" brown rice flour crust, with the freshest ingredients, and topped with 100% mozzarella cheese.

1 item	\$14.95
2 item	\$15.95
3 item	\$16.95
House Special	\$18.95

BEER



Bards Tail Dragons Gold \$4.25

SEAFOOD



BAKED COD FISH 🐟 An ocean netted white fish, topped with a lemon butter sauce with slivered almonds, gently baked and served with a side of mixed vegetables, or brown rice pasta. \$15.50

ORANGE ROUGHY PARMESAN 🐟 A choice 8 ounce fillet of Orange Roughy topped with a buttery Parmesan sauce, touched with green onion and baked to a golden brown and served with a side of mixed vegetables, or brown rice pasta. \$16.50

BAKED SALMON 🐟 A generous portion of buttery Salmon, baked in your choice of a Garlic Dill butter sauce or plain butter and served with a side of mixed vegetables, or brown rice pasta. \$16.50

PASTA



A steaming plate of brown rice pasta, served with your choice of sauce:

Seasoned meat sauce (a blend of beef and pork)

Tangy marinara sauce

Herbed butter, with garlic, lemon and dill

\$13.50

Add: Salsiccia

\$4.00

Seasoned chicken breast

\$4.00

5 Gulf shrimp

\$6.25

DESSERT



OLD FASHIONED SUNDAE 🍦 Rich ice cream topped with chocolate or strawberry and crowned with whipped cream and a cherry. \$5.50

Gluten-free Menu

... THE ...
BROWN
BOTTLE
EST. 1972