

*Restaurant Bruzells has been in business since June 28, 1988  
and we have gotten to know the faces of our satisfied customers.  
We can only say thank you. Our team at Bruzells is dedicated to a formula  
of using the highest quality & freshest ingredients in our recipes. In fact, the  
only frozen food in our kitchen is our ice cream!  
Good Luck, Good Health & Continued Friendships*

## APPETIZERS & SALADS

### **PAN SEARED WALNUT CRUSTED MOZZARELLA**

*over mesclun salad, Frangelico reduction*

\$6.95

### **CRUSTED GARLIC SHRIMP**

*roasted garlic sauce, diced tomato*

\$8.95

### **ARBORIO RICE FLOUR DUSTED CRISPY CALAMARI**

*tomato basil*

\$6.95

### **SOUP DU JOUR**

\$4.95

### **CAESAR SALAD**

\$5.95

### **GRILLED MARINATED PORTOBELLO MUSHROOMS**

*fresh mozzarella, roma tomato and balsamic vinegar*

\$6.95

### **FRESH MOZZARELLA**

*vine ripe tomato, basil, shaved Bermuda onion, balsamic vinaigrette & roasted sweet peppers*

\$6.95

### **GRAVLOX SALAD**

*house "cured" with dill & cilantro, mustard seed & cucumber vinaigrette*

\$6.95

### **PRINCE EDWARD ISLAND MUSSELS**

*in a light tomato basil sauce*

\$8.95

### **WARM CAESAR SALAD**

*marinated eminces of filet mignon & sesame seared gulf shrimp or chicken tenders*

\$9.95, served as a main course \$16.95

### **CALAMARI & GULF SHRIMP SALAD**

*extra virgin olive oil, lemon, basil, mesclun salad, golden caviar, rice wine vinegar*

\$8.95

### **GULF SHRIMP COCKTAIL**

*mesclun salad, sea hen roe*

\$9.95

### **TWO WAY PLATTER**

*potato chips, crispy Spanish onions*

*also available with your main course*

\$4.95

## PASTA

*(All Pasta Entrees Available in Appetizer Portions)*

### **PENNE FILETTO**

*penne with broccoli, light tomato basil and topped with melted fresh mozzarella*

\$16.95

### **SEAFOOD LINGUINE**

*sea scallops, rock shrimp, calamari, PEI mussels, spinach, sun dried tomatoes*

*and roasted garlic veloute*

\$19.95

### **STRIPED LOBSTER RAVIOLI**

*Garnished with rock shrimp, cherry tomato, sauce chardonnay*

\$19.95

### **PASTA OF THE DAY**

## ENTREES

*All entrees include garden salad, vegetable & potato*

### VEGETABLE PLATE

*an array of seasonal vegetable, wild mushrooms, butternut squash puree*  
\$15.95

### FILET OF SOLE

*Japanese bread crumbs with tomato relish*  
\$18.95

### CHILEAN SEABASS

*wrapped in rice paper with mushroom duxelles, sun dried tomato and tomato coulis*  
\$22.95

### WHITEFISH

*macadamia nuts, potato & chervil crust with a light lemon essence sauce*  
\$18.95

### OVEN ROASTED NORTH ATLANTIC SALMON

*roasted pepper caper relish and light Burgundy beurre blanc*  
\$20.95

### CRUSTED GARLIC SHRIMP

*Japanese & garlic bread crumbs, roasted garlic sauce, diced plum tomato*  
\$20.95

### ROAST MARINATED HALF-CHICKEN

*braised red cabbage, smashed new potatoes, natural au jus*  
\$17.95

### FRENCH CUT MEDITERRANEAN CHICKEN

*filled with sun dried tomato, baby spinach, toasted pignoli nuts, garlic demi glace with fettuccini*  
\$18.95

### GRILLED CHICKEN CAPPRICIO

*grilled French cut chicken breast topped with tomato relish and fresh melted mozzarella*  
\$18.95

### ROASTED BONELESS DUCK

*with peach gastric, sautéed julienne vegetables, with candied peaches*  
\$20.95

### CENTER CUT CANADIAN RIB PORK CHOP

*hoisin barbeque sauce & mango-cranberry red onion relish*  
\$18.95

### SCALOPPINE OF VEAL

*sautéed veal topped with prosciutto di parma, artichoke hearts, melted mozzarella, Shitake mushrooms, Madria demi sautéed with baby mushrooms, warm roasted garlic mascarpone polenta*  
\$19.95

### YOUNG KOSHER CALVES LIVER

*dusted with black onion seed flour, caramelized red onion marmalade with grilled Canadian bacon*  
\$18.95

### AGED SLICED SHELL STEAK

*braised "cremini" mushroom with garlic & herbs*  
\$21.95

### KANSAS "STERLING SILVER 17 OZ AGED STEAK

*bone-in, caramelized pearl onions, red wine sauce*  
\$25.95

### FILET MIGNON

*topped with striped lobster ravioli, red wine demi glace*  
\$26.95

### RACK OF LAMB

*caraway yukon gold potato spring roll with pistachio mustard crust, crisp onion, natural au jus*  
\$25.95

### GRILLED VEAL CHOP

\$26.95

### STUFFED GRILLED VEAL CHOP

*stuffed with baby spinach, cremini mushrooms and fresh mozzarella*  
\$27.95

*There is an \$8.00 plate charge for shared dinners*