

# BRISANI'S

## AT THE REEF

### Dinner Menu



### Appetizers

#### **Curried Squash & Sweet Potato Soup - \$ 8.00**

A unique blend of Island Grown Squash and Sweet Potato cooked in Indian Curry and topped with Fresh Coconut Milk and Nutmeg

#### **Mesclun Potpourri Greens - \$ 10.50**

A mix of Tender Salads, Tomatoes, Yellow and Red Beets, Goat Cheese with Orange Balsamic Vinaigrette

#### **Parmesan-Crusted Scallops - \$ 12.00**

Jumbo Sea Scallops dusted with Parmesan and Pan Seared, served with Green Pea Puree and Star Anise Chicken Stock Reduction

#### **Mildly Spiced Lobster and Vegetable Spring Roll - \$ 10.50**

Nested in a Creamy Lobster and Thai Basil Broth

#### **Grilled Ahi Tuna - \$ 14.50**

Served with Sweet Corn Relish, Avocado Puree, Cilantro Vinaigrette

### Caribbean Sea & Atlantic Ocean Specialities

**Salmon - \$ 24.50**

Served with Leek and Fennel Fondue, Chardonnay, Vanilla Bean Sauce and a side of Steamed Japanese White Rice

**Grilled Swordfish - \$ 28.00**

Served on a Bed of Parsnip and Cassava Mash, Swiss Chard, Black Olives, Sun Dried Tomato Jam in a Roasted Garlic Sauce

**Pan-Seared Seabass - \$ 38.00**

Served with Potato Gratin, Asparagus, Baby Carrots topped with an Orange Barblou Sauce

**Steamed Snapper - \$ 22.50**

Served with Assorted Island Vegetables and Chef's Coconut Rice

## **Meat & Poultry Entress**

**Grilled Marinated Rack of Lamb - \$ 32.00**

Served with Homemade Scalloped Potatoes and Roasted Fennel topped with Fresh Plantain Sticks

**Grilled Porter House - \$ 30.00**

Served with twice baked Idaho Potatoes, Asparagus and a Bearnaise Sauce

**Pan-Seared Beef Tenderloin - \$ 32.00**

Served with Wilted Spinach, Leeks, Wild Mushrooms and Coquillite Pasta in a Red Wine Sauce

**Grilled Pork Tenderloin - \$ 19.50**

Served with Smoked Bacon, Balsamic Vinegar reduction and topped with a Mango and Peach Salsa

**Pan-Roasted Maple Leaf Breast of Duck - \$ 24.50**

Served with Saffron Truffl e Polenta, Bok Choy in an Orange Grand Marnier Jus

**Roasted Breast of Chicken - \$17.50**

Served with Fingerling Potatoes, Mushrooms, Salsify, Pearl Onions, Fresh Tarragon, Diced Vegetables and Veal Demi-Glaze

## **Pasta/Noodles**

**Island Style Seafood Pasta - \$ 26.50**

Penne Pasta, Shrimp, Conch, Local Fish, Scallops, Mussels, Salmon in extra virgin olive oil or Alfredo Sauce topped w/Fresh Parmesan Cheese & Basil

**Shrimp Penne and Tomato - \$ 22.00**

Combination of Cilantro, Marinated Shrimp, Snow Peas, Tomato Chili Sauce and Shaved Parmigiano

**Lobster Fettuccine - \$ 26.00**

Steamed Lobster Tail Meat, Fettuccine and Snow Peas in a Lobster Bisque Sauce

**Light and Simple Penne - \$ 18.50**

Done in a Fresh Tomato and Opal Basil Sauce with Virgin Olive Oil and Spinach