

BRENTWOOD

**SPINACH
ARTICHOKE DIP**

housemade chunky salsa
and warm tortilla chips....21

TORTILLA SOUP
roisserie chicken & avocado.....13

SMOKED ALASKAN SALMON
glazed and served with toasted brioche slices, lemon dill tartar sauce.....21

CIABATTA CHEESE TOAST
with parmesan, fontina and cheddar cheeses.....12

CRISPY OYSTERS ROCKEFELLER creamed spinach, lemon aioli, six per order.....23

GRILLED CALIFORNIA ARTICHOKEs simply grilled, served with lemon garlic aioli | *limited availability*.....21

AHI TUNA TARTARE hand chopped sushi grade tuna, toasted ciabatta & avocado.....23

DEVILED EGGS (3 per order) made fresh daily | *limited availability*.....9

SALADS

THE CISCO SALAD pulled rotisserie chicken, fromage blanc, almonds, corn and avocado, fresno chili vinaigrette.....23

SHRIMP LOUIE SALAD jumbo shrimp, iceberg wedge, avocado, 1000 island dressing, fresh herbs.....26

CRISPY CHICKEN COBB mixed greens, avocado, carrot, egg, corn, bacon, mustard vinaigrette.....23

HEALTHY CAESAR pecorino & cornbread croutons, vinaigrette (add chicken +7).....18

PAN-ASIAN NOODLE SALAD with mango, avocado, chopped peanuts, basil, mint, and your choice:
Seared Steak.....28 | Chicken.....24 | Sans protein (nearly vegetarian).....21

HOUSE SPECIALTIES

CHEESEBURGER melted sharp cheddar, swiss, lettuce, tomato, onion, pickle, mustard & mayonnaise.....19

THE POLO CLUB roasted chicken, ham, bacon, baby swiss & cheddar, lettuce, tomato, 1000 isle dressing.....21

CRISPY CHICKEN SANDWICH served on house baked bread with coleslaw & spicy chili aioli.....19

FAMOUS FRENCH DIP thinly sliced roasted prime rib on a housemade french roll.....29

CHICKEN TENDERS tempura battered and served with coleslaw, honey mustard & spicy barbecue sauce.....22

ROTISSERIE CHICKEN roasted half chicken with mixed herbs, apricot glaze & pomme purée.....27

RUBY RED TROUT sourced from Idaho rivers and glazed on the grill, pomme purée & broccoli.....33

SCOTTISH SALMON wood-fire grilled and simply prepared, served with the Brentwood salad & pomme purée.....32

SEARED #1 AHI TUNA served with spicy ponzu, coleslaw & campari tomatoes.....29

KNIFE & FORK BARBECUE RIBS slow roasted baby backs, served with coleslaw and french fries.....26/36

CHICKEN MILANESE parmesan crusted, capers, beurre blanc, fettuccine alfredo.....28

DOUBLE-CUT PORK CHOP served with creamed corn & pomme purée.....32

SIGNATURE STEAKS

STEAK FRITES topped with peppercorn sauce, served with french fries & coleslaw.....39

SHEP’S HAWAIIAN RIBEYE served with our loaded baked potato.....49

USDA PRIME FILET hand-selected beef tenderloin, served with broccoli & pomme purée.....55

— We do not guarantee steaks ordered ‘medium well’ or above

SIDE DISHES & DESSERTS

- Hand Cut French Fries 7 • Creamed Corn 7 • Brentwood Salad 9*
- Coleslaw 7 • Lemon Parm Broccoli 10 • Loaded Baked Potato 10*
- Double Chocolate Silk Pie 10 • Famous Key Lime Pie 10 • Ice Cream Sundae 14*



*We are concerned for your well-being. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. If you have a food allergy, please alert your server as not all ingredients are listed on the menu.**

HAPPY HOUR

2 - 6 PM DAILY
BAR & PATIO ONLY



— HALF PRICE —
MARTINIS &
\$12 WINE BY THE GLASS

\$10
CHEESEBURGERS
CHICKEN TENDERS

— TUESDAYS —
HALF OFF BOTTLES*

* BOTTLES LESS THAN \$80

WHITE WINE

- Gratien & Meyer** Brut, France 14/55
- Lallier** Brut, Aÿ, France 20/80
- Pommery Brut Royal** Reims, France 98
- Wither Hills** Marlborough, New Zealand 14/45
- Round Pond** Sauv Blanc, Rutherford 16/68
- Domaine Chezatte** Sancerre, France 18/75
- Jermann** Pinot Grigio, Alto Adige Italy 15/55
- Mer Soleil Reserve** Santa Lucia Highlands 16/65
- Rombauer** Chardonnay, Napa Valley 22/85
- Feudi Falanghina**, Campania, Italy 15/60
- Loudenne** Burgundy, France 17/65
- La Chablisienne** Chablis, Burgundy, France 20/80
- La Scolca** Gavi Dei Gavi, Piedmont, Italy 90
- Blanchet** Pouilly-Fume, Loire, France 65
- Miraval Studio** Rosé, Provence, France 14/55

RED WINE

- Charles Krug** Cabernet Sauv, Napa Valley 20/80
- Brady** Cab Franc, Paso Robles 14/55
- Daou ‘Pessimist’**, Red Blend, Paso Robles 20/80
- Quilt** Cab Sauv, Napa Valley, California 20/85
- My Favorite Neighbor** Paso Robles 98
- Chappallet Cuvee** Napa Valley 20/75
- Frank Family** Cab Sauv, Napa Valley 110
- Terra Valentine** Spring Mountain, Napa 160
- Capanna Rosso ‘di Montalcino’**, Tuscany 20/80
- Shafer** One Point Five, Napa Valley 185
- Latour** Bourgogne Rouge, Burgundy, France 60
- Duckhorn** Merlot, Napa Valley 18/70
- Red Schooner** Malbec, Mendoza 19/75
- Fontanafredda** Barolo, Piedmont 100
- Sondraia** Bolgheri, Tuscany 185
- 8 Years in the Desert** Napa Valley 88
- Ridge** Zinfandel, Sonoma, California 15/55
- Four Graces** Willamette, Oregon 15/56
- Emeritus** Russian River Valley 21/85
- The Calling** Pinot Noir, Russian River Valley 85
- WillaKenzie** Pinot Noir, Willamette, Oregon 90

COCKTAILS



THE CLASSIC 16
Tito’s or Bombay, how do you take it?



PEAR MARTINI 16
Grey Goose La Poire, elderflower, fresh lemon



LEMON DROP 17
lemon vodka, fresh lemon, Limoncello foam



OLD FASHIONED 16
bourbon, vanilla & bitters



THE PALOMA 15
mezcal, agave, fresh squeezed grapefruit



SPICY MARGARITA 15
jalapeño, cucumber, fresh lime



GOLD RUSH 16
bourbon, fresh lemon, rosemary & honey



ESPRESSO MARTINI 17
fresh brewed espresso, coffee liqueur