



Brinkley's Chop House

STARTERS

NEW ZEALAND LAMB LOLLIPOPS*

prosciutto wrapped, parmesan, warm Tuscan white bean & confit tomato salad, EVOO, balsamic. 28

BLACKENED SHRIMP

sweet corn fritters, smashed avocado, arugula, charred tomato vinaigrette. 21

STEAK TARTARE*

bone marrow, truffled potato rösti, chive, soft egg, cornichon, traditional dressing. 26

MILLION DOLLAR BACON

caviar deviled eggs. 18

JUDITH POINT CALAMARI

cherry peppers, lemon, sauce arrabbiata. 16

CRAB, SHRIMP & PORK SPRING ROLLS

peach sweet chili sauce. 13

FRIED MAC & CHEESE

bacon jam, roasted tomatoes, frisée, charred tomato vinaigrette. 15

MEATBALLS

beef, pork & ricotta, parmesan Polenta, pork ragu, basil. 15

FILET FLIGHT*

4 3oz filet medallions topped with bacon jam & pimento cheese, blue cheese crumbles & crispy onions, mushroom au poivre, lump crab meat & béarnaise sauce. 100

WAGYU TASTING*

4 oz Australian Wagyu NY Strip, 700F Lava Rock and coarse sea salt. 45

A5 JAPANESE WAGYU TASTING*

2 or 4 oz A5 Wagyu NY Strip, 700F Lava Rock and coarse sea salt. MP

Signature Sauces

Bearnaise +5

Black Garlic Rosemary Demi +4

Roasted Garlic Maître d' Butter +3

Horseradish Rosemary Cream +3

Bourbon & Green Peppercorn Au Poivre +5

SALADS

CAESAR SALAD*

artisan romaine, crisp prosciutto, soft egg, white anchovy, shaved parmesan, garlic-asiago croutons. 16

BRINK'S SALAD

spring mix, grilled corn, cucumbers, red onion, cherry tomatoes, blue cheese crumbles, balsamic vinaigrette dressing. 12

WEDGE SALAD

baby iceberg, buttermilk blue cheese crumbles, cucumbers, grape tomatoes, bacon lardons, crispy onion straws, house-made blue cheese dressing. 15

Brinkley's Salad Accompaniments

Grilled Salmon +14, Grilled Jumbo Shrimp +16, Petite Filet +42, Grilled Organic Chicken Breast +8*

SOUP OF THE DAY 9

SIDES

LOADED MASHED POTATOES

bacon, chive, sour cream, Monterey Jack. 8 / 14

CREAMED SPINACH 7 / 13

CREAMED CORN

applewood bacon & poblano creamed corn. 8 / 14

BRINKLEY'S FOUR CHEESE

MAC & CHEESE 9 / 14

SAUTEED WILD MUSHROOMS

caramelized onions, chives, Worcestershire butter. 8 / 14

CRISPY SZECHUAN BRUSSELS SPROUTS

pork belly, peanuts, scallion, cilantro. 6 / 12

PARMESAN TRUFFLE STEAK FRIES 7 / 10

GRILLED JUMBO ASPARAGUS

prosciutto pangrattato parmesan. 9 / 17

RISOTTO

sweet corn, corn dashi, furikake, edamame, blistered shishito peppers. 9/17

JUMBO ONION RINGS

BBQ vinaigrette. 8 / 12

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

A 20% GRATUITY WILL BE ADDED TO ALL RESERVATIONS OF SIX OR MORE GUESTS.

BRINKLEY'S BUTCHER BOARDS

served sliced on wooden boards with two large sides and two sauces

LAND & SEA*

14 oz Ribeye, NZ Lamb Chops, 12 oz Prime NY Strip,
6 Grilled Jumbo Shrimp. 315

LAND, SEA & AIR*

14 oz Ribeye, 12 oz Prime NY Strip,
2 Lobster Tails, 12 Grilled Jumbo Shrimp,
2 Confit Duck Leg & Thigh. 350

THE NEPTUNE BOARD*

2 Salmon fillets, 2 Portions of Catch of the Day,
2 Lobster Tails, 6 Grilled Jumbo Shrimp,
Jumbo King Crab Cluster. 310

Steaks

*served with parmesan potato croquette,
roasted asparagus, black garlic rosemary demi*

8 OZ FILET MIGNON* 78

12 OZ PRIME NY STRIP* 72

14 OZ RIBEYE* 77

SIGNATURE CUTS

served with choice of side and one sauce

BUTCHER CUT*

*a rotating selection of beef cuts curated
by our culinary team. MP*

BRINKLEY'S SIGNATURE 16 OZ

DUCK FAT DELMONICO RIBEYE* 78

38 OZ PORTERHOUSE* 170

40 OZ TOMAHAWK RIBEYE* 150

WAGYU

AUSTRALIAN WAGYU

Served with a faux fondant potato and one sauce

6 OZ FILET MIGNON* 82

12 OZ NY STRIP* 115

14 OZ RIBEYE* 155

A5 JAPANESE WAGYU

Served with a faux fondant potato and one sauce

6 OZ FILET MIGNON*
HOKKAIDO PREFECTURE MP

8 OZ NY STRIP FILET *
MIYAZAKI-GYU PREFECTURE MP

12 OZ RIBEYE*
MIYAZAKI-GYU PREFECTURE MP

AUSTRALIAN WAGYU BOARD*

6 oz Filet Mignon, two 12 oz Prime NY Strips,
14 oz Ribeye. 470

THE CHAIRMEN'S BOARD*

40 oz Tomahawk Ribeye, 38 oz Porterhouse, 2 Lobster Tails,
12 Grilled Jumbo Shrimp, 2 Confit Duck Leg & Thigh. 525

RIBEYE FLIGHT*

14 oz Ribeye, 14 oz Wagyu,
14 oz Dry Age, 16 oz Delmonico. 505

A5 JAPANESE WAGYU BOARD*

6 oz Filet Mignon, 8 oz Prime NY Strip Filet, 12 oz Ribeye. MP

DATE NIGHT*

8 oz Filet Mignon, 16 oz Delmonico,
6 Grilled Jumbo Shrimp, Lobster Tail. 235

FARM, FISH, FOWL

MISO GLAZED CHILEAN SEA BASS

crispy rice cake, braised bok choy, sweet soy. 45

SPRINGER MTN. CHICKEN BREAST

*curried oyster mushrooms, broccolini,
blistered shishito peppers & sugar snaps,
celery root puree, vadouvan jus. 28*

DUCK DUO*

*broccolini, edamame, sugar snaps, green onion,
oyster mushroom, Chinese black bean sauce. 45*

YELLOWFIN TUNA

*bone marrow & Parmesan grits, grilled broccolini, cipollini
onion, sauce au poivre. 48*

PORK CHOP*

*coconut sweet potato mash, Caribbean black beans,
tropical salsa, grilled lime. 38*

FAROE ISLAND SALMON*

summer beans, crisp potatoes, asparagus, sauce gribiche. 29

CATCH OF THE DAY* market price

ACCOMPANIMENTS

GRILLED JUMBO SHRIMP +20

1 JUMBO KING CRAB LEG +55

8 OZ WARM WATER LOBSTER TAIL +44

OSCAR STYLE

Lump crab meat & bearnaise sauce +25

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR
RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

A 3% PROCESSING FEE WILL BE ADDED TO ALL CREDIT CARD TRANSACTIONS.