

DAN'S CHOICES

BRAD'S SELECTIONS

APPETIZERS

Chicken Tenderloin Tenderloins lightly dusted and seared with raspberry honey mustard	9	SCALLOPS and VIRGINIA BACON A trio of sea scallops accented with Virginia bacon and cherry chipotle glaze	10
Rustic Pizza 7½ rustic pizza with sausage, mushrooms and onions	8	CRAB CAKES Lump crab	11
Artichoke Spinach Dip Served with toasted French bread	8	CHILLED SHRIMP MARTINI Served with apple and fennel slaw	12
Quesadilla Your choice of classic chicken or vegetarian	9	CALAMARI Lightly dusted and sautéed, served with a roasted red pepper sauce	10

SOUPS & SALADS

Garden Harvest Salad Smoked almonds, cucumber, tomato, radish, red onion, carrots, green beans and asiago cheese, served with homemade sesame cilantro dressing	5/8	FRENCH ONION SOUP Caramelized sweet onions with a hint of fresh thyme and Cabernet, topped with crouton and broiled provolone cheese	6
Country Cobb Salad Turkey, ham, Swiss and cheddar with tomato, egg, onions, roasted corn and bacon	10	CAESAR SALAD With Chicken	5/9 11
Fried Chicken Salad Chopped greens with tomatoes, bleu cheese, caramelized onions and asparagus with tenderloins of fried chicken	10	With Salmon	14
		With Shrimp	15

SANDWICHES

Served with your choice of seasonal fruit kabobs or fresh house fries

Angus Beef Burger Choice of American, Swiss, Provolone, Pepperjack, Bleu or Cheddar cheese. With lettuce, tomato and onion	10	CRAB CAKE SANDWICH Served with caper tartar with LTO	11
Reuben From scratch, thin sliced and piled high with sauerkraut and Swiss	11	TUNA MELT Sliced seared tuna layered with boursin herb cheese and caramelized onion	11
Half Club and Soup Half Club and a cup of soup for today	8	CLASSIC CLUB Ham, turkey, Swiss, tomato, lettuce and bacon	10
Grilled Chicken Sandwich Topped with asiago cheese, bacon, lettuce, tomato and onion	9	TURKEY and HAVARTI PANINI Oven roasted turkey and bacon with pesto basil	10

DAN & BRAD'S

Dan & Brad's is where we want you to be comfortable, enjoying your time with friends and colleagues. Inspired by two brothers, Dan and Brad; who developed their enthusiasm for good food and drink, from their childhood summers vacationing with their grandparents. Traveling between fishing trips in the Northwood's to the great museums around the country, each inspired in different ways. Dan, connecting with the rustic lifestyle of the fishing trips in the woods moved to the country and fell in love with the simple, less complicated manner of rural living. Dan's easy approach to food and the comforts of home are recreated here for you. Brad on the other hand, enjoying all that the big city had to offer, moved to the city and instantly developed a passion for the fast paced lifestyle and urban buzz that swirled around. Brad's more refined and elegant approach to food is presented here for your enjoyment. Both brothers have a deep enthusiasm for the food they serve and offer their contrasting but complimentary menus for you to try; a selection from the city and country.

*Thank you for choosing Dan & Brad's.
We look forward to serving you.*

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ENTREES

Filet Mignon 8 oz. Angus beef served with roasted fingerling potatoes and asparagus	28	CRAB CAKE Two large jumbo crab cakes served with pilaf and vegetable	19
Roasted Brazilian Pork Marinated with cacacha sauce, fresh herbs and shallots, served with rice and beans	12	THREE CHEESE RAVIOLI Served with a wild mushroom cream, roasted tomatoes and spinach	14
Fish and Chips Fresh beer battered walleye served with wedge fries and caper tartar sauce	14	CHICKEN DIJONNAISE Boneless chicken breast slow roasted with chef's special marinade horseradish mashed potatoes, finished with tarragon cream	14
Shrimp and Chicken Pasta Southwestern style with penne pasta tossed with an asiago cream sauce and tomato	16	PORTABELLA MUSHROOM Portabella mushroom napoleon with grilled eggplant, grilled onion, roasted bell peppers and fresh mozzarella with herb balsamic reduction over sautéed spinach	12
Ribeye 14 oz. blackened ribeye served with roasted fingerling potatoes	24		

DESSERTS

Crème Brûlée Cheesecake Smooth crème brûlée cheesecake	6	RASPBERRY CHOCOLATE MOUSSE Rich chocolate Baileys ganache swirled on a fudge wafer with raspberry coulis	6
Apple Crumble Tart with vanilla ice cream	6	PECAN BOURBON PASTRY Southern pecans meets Southern Bourbon	6

Fresh & Honest

ECO-INSPIRED CUISINE

We proudly feature the cuisine of Chef Peter Davis from his Fresh & Honest Cookbook. Chef Peter's focus is on working with local farmers and suppliers to utilize green and sustainable products whenever possible. We share his ideal.

Appetizers

RUSTIC BEAN SOUP 6

With Locally Smoked Sausage

EARTHBOUND FARM ORGANIC FIELD GREENS 11

With Regionally Produced Goat Cheese, Toasted Almonds and Ocean Spray Craisins with a Fresh Herb Vinaigrette

Entrées

WILD CAUGHT GULF SHRIMP SCAMPI 20

With Pappardelle Pasta

MAPLE THYME GLAZED ATLANTIC SALMON 17

With Creamy Polenta and Roasted Carrots

OVEN-ROASTED CHICKEN 16

With Sautéed Organic Spinach and Horseradish Mashed Potatoes

Dessert

CHOCOLATE SUNDAE BREAD PUDDING 6

With Glazed Bananas, Häagen-Dazs Vanilla Bean Ice Cream and Hot Fudge Sauce

Beverages

PRAIRIETINI

Chilled Prairie Organic Vodka served up. USDA Certified Organic, Distilled in Minnesota.

CHATEAU ST. JEAN SONOMA CHARDONNAY 8 glass 28 bottle

Luscious Flavors of Pineapple, Lemon and Melon with a Refreshing Finish.

MACMURRAY SONOMA COAST PINOT NOIR 8 glass 27 bottle

The Fruit Character Expresses Rich Aromas and Flavors of Red Fruits and Fresh Earthy Notes.

Both wines are recognized for sustainable farming practices.