

The Café menu



STARTERS

CHEESE RAVIOLI Cheese-filled lightly fried ravioli with homemade marinara sauce\$8

FRIED CALAMARI Lightly breaded and fried with marinara sauce and spicy ranch\$10

SOUPS & SALADS

BROOKWOOD'S SIGNATURE MESIBOV SALAD
A tender mix of field greens topped with Red Delicious apples, crumbled bleu cheese, and homemade candied pecans - served with Brookwood's Mesibov Dressing^{GF}\$15

STRAWBERRY FIELDS SALAD A tender mix of field greens topped with fresh strawberries, red onion, and crumbled feta cheese - served with Brookwood's Honey Lime Dressing.....^{GF}\$15

VIVIAN'S SALAD A tender mix of field greens topped with bacon, avocado, and chopped turkey meat - served with your choice of dressing...\$18

Add CHICKEN Herb grilled or Crusted\$4

Add SHRIMP Herb grilled\$6

SOUP OF THE DAY Ask your server about Chef's Selection\$5

SIDE SALAD Brookwood's Mesibov side salad or Dinner • Wedge • Caesar\$7

SOUP & SALAD Soup of the day and side salad.....\$12

LUNCH TRIO Soup of the day, side salad, and a scoop of chicken salad\$14

DRESSINGS: Brookwood's Mesibov Dressing • Brookwood's Balsamic Vinaigrette • Brookwood's Honey Lime Dressing • Brookwood's Roasted Garlic Dressing Caesar • Bleu Cheese • Honey Mustard Ranch • Cilantro Ranch

HAND HELDS

BROOKWOOD CHEESEBURGER Seasoned beef patty, cheddar or bleu cheese, crispy fried onions, leaf lettuce, tomato, and pickles on a Sheila Partin sweet sourdough bun\$15

BROOKWOOD'S CHICKEN SALAD Poached chicken breast mixed with mayo, celery, greens, celery salt, with choice of a buttery croissant, house-made white, or wheat bread . \$14

SMOKED TURKEY AVOCADO CLUB
Smoked turkey, bacon, herb cream cheese, lemon aioli, avocado, and tender greens on toasted Sheila Partin jalapeno cheddar bread . \$18

TEXAS GOLD SANDWICH Herb grilled chicken and melted brie with house-made candied jalapenos on toasted ciabatta\$15

PRIME RIB SANDWICH Tender prime rib, grilled onions, Swiss cheese on ciabatta served with au jus for dipping and homemade garlic fries.....\$18

Substitute a SIDE Choose one:

Brookwood Mesibov side salad,
dinner side salad, a cup of soup,
or from our Sides list.....\$4

BROOKWOOD CLASSICS

LEMON CHICKEN Lightly breaded chicken breast, lemon butter sauce, sautéed vegetables, roasted garlic mashed potatoes\$16

GRILLED SALMON with roasted asparagus sautéed with basil tomatoes, roasted tarragon potatoes^{GF}\$24

CRISP EGGPLANT served with spinach and ricotta cannelloni, marinara, pesto, spiced tomato jam\$15

FISH & CHIPS Two pieces of fried codfish with homemade garlic fries.....\$18

CHICKEN CREPES Chicken and mushroom crepes, toasted almonds, creamy Mornay sauce, broccoli, roasted asparagus, and sautéed sweet peppers\$18

SHRIMP 'N GRITS Sautéed gulf shrimp, grilled andouille sausage, jalapeno cheddar grits, sautéed grape tomatoes, basil butter sauce^{GF}\$22

CRAB CAKES with chipotle sauce, roasted asparagus, and roasted potatoes with hollandaise sauce\$24

FILET MIGNON with demi-glace sauce, garlic mashed potatoes, grilled asparagus\$28

SIMPLE GRILLED CHICKEN Herb grilled chicken breast with rice pilaf, sautéed green beans sprinkled with Texas goat cheese.....^{GF}\$15

SPAGHETTI & MEATBALLS with your choice of marinara or meat sauce\$15

NEW

FRIED SHRIMP PLATTER with Sweet Chili Sauce served with a side of crispy fries.....\$22

NEW

FRENCH CHARGRILLED PORK CHOP Seasoned with Brookwood's Signature Rub, topped with tangy BBQ sauce, served with crispy brussel sprouts and creamy cheddar jalapeno grits\$24

KID'S MENU

CHICKEN ALFREDO Fettuccine with or without herb grilled chicken and creamy Alfredo sauce\$7

CHICKEN STRIPS Two crispy chicken strips with french fries\$6

GRILLED CHEESE SANDWICH House-made white bread, toasted with American cheese with french fries\$6

BEVERAGES

ICED TEA & HOT TEA
Regular • Tropical\$4

BROOKWOOD'S APPLE MINT TEA
Made with fresh mint, lime juice, sugar. Garnished with mint and red delicious apple\$4

COFFEE Regular • Decaf\$4

FOUNTAIN DRINKS\$3

VARIETY OF BEER - Glass\$7

VARIETY OF WINE - Glass\$10

DESSERTS...\$10

Be sure to enjoy our complimentary warm sweet yeast rolls with Brookwood's famous citrus butter

SIDES \$4

GARLIC FRENCH FRIES

SAUTÉED SPINACH

FRENCH GREEN BEANS

SEASONAL VEGETABLES

SWEET POTATO FRIES

STEAMED BROCCOLI

ROASTED ASPARAGUS

ROASTED GARLIC MASHED POTATOES

VEGGIE PLATE - choose three\$12

THE
BROOKWOOD
COMMUNITY

Changing the way the world thinks
about adults with disabilities