

B BRONZE DOOR

SMALL PLATES & STARTERS

SHRIMP COCKTAIL

Chilled Oishi shrimp, fiery cocktail sauce, fresh horseradish **GF** 5 per

BUFFALO CAULIFLOWER

Crispy tempura florets, Buffalo sauce, bleu cheese dust, curly celery **V** 14

RHODE ISLAND STYLE CALAMARI

Flash fried, artichoke hearts, lemon-herb aioli 15

SAUSAGE & PEPPERS

Spicy hot banana peppers, Italian sausage, roasted potatoes, tomato-rosemary laced demi-glace **GF** 16

GRILLED PORTABELLA MUSHROOMS

Marinated and char-grilled, signature Zip sauce, onion rings **V** 13
Add char-grilled beef tenderloin tips 15

PAN SEARED SCALLOPS

Sea Scallops pan seared and topped with crispy bacon and caramelized apples, on a bed of micro greens and apple butter **GF** 24

TRUFFLE PARMESAN FRIES

Shoestring cut, roasted garlic aioli **V** 9

ARTISAN GARLIC BREAD

Petite French baguette, garlic butter, blended cheese, herbs, spicy Calabrese aioli sauce **V** 6

PARMESAN BRUSCHETTA

Fresh tomato relish, creamy Burrata, balsamic glaze, with arugula **V** 15

SIDES

OLIVE OIL GRILLED ASPARAGUS

Parmesan crumble **V** 12

SAUTEED SPINACH

Extra virgin olive oil, fresh garlic **V** 9

WHITE CHEDDAR MAC & CHEESE

Gratin with buttered parmesan-panko crust **V** 14

DAUPHINOISE POTATOES

Sliced scalloped potatoes, butter and parmesan cheese **V** 12

WHIPPED POTATOES

Topped with signature zip sauce **V** 12

*Ask your server about menu items that are cooked to order or served raw. Notice: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

*20% gratuity added to parties of 6 or more. No separate checks for parties of 8 or more.

ENTREES

CHICKEN PICCATA

All natural chicken breasts, capers, artichokes, lemon basil sauce, potatoes, seasonal vegetables 25

CHICKEN PARMESAN

Sicilian style chicken breast, fresh mozzarella, tomatoes, basil pesto, seasonal vegetables. Accompanied with spaghetti Pomodora sauce 25

MUSHROOM AND CHICKEN ALFREDO

Chicken tenderloins with wild mushrooms, penne pasta tossed in a alfredo sauce 24

SPAGHETTI ALLA BOLOGNESE

Italian sausage and meatballs, rich sauce, shaved Parmigiano-Reggiano 22

BUCATINI CARBONARA

Tender chicken, egg yolk, pancetta, onions, peas, garlic, parmesan, creme 26

ORANGE GLAZED SALMON

Grilled fillet, orange blossom honey, sauteed spinach, potatoes **GF** 29

WALLEYE MILANESE WITH SHRIMP SCAMPI

Herbed panko crust, colossal shrimp in lemon-garlic butter sauce, potato, seasonal vegetables 30

PAN SEARED DAY BOAT SCALLOPS

Sea scallops with truffle and wild mushroom risotto **GF** 38

ALL AMERICAN BURGER

Grilled half pound house blend burger, American cheese, lettuce, tomato, onion, pickle 16

SOUTHERN FRIED CHICKEN SANDWICH

Toasted brioche bun, crunchy chicken breast, slaw, pickle chips, mayo, hot honey 17

*Add side Kercheval Salad 4

STEAKS & CHOPS INCLUDES POTATO AND VEGETABLE

CHAR-GRILLED FILET MIGNON

8 oz Chairman's Reserve, served with signature Zip sauce 46

STEAK DIANE

Sauteed Tenderloin with wild mushrooms, peppercorns, leeks in a Cognac sauce 45

NEW YORK STRIP STEAK

USDA Prime Strip Steak, signature Zip sauce **GF** 49

RACK OF LAMB CHOPS

"Grecian Style" served with a Chimichurri sauce 43

VEAL CHOP MILANESE

Full pound Sicilian breadcrumb encrusted bone in chop, butterflied with Arugula, fennel, charred lemon 46

BERKSHIRE PORK CHOP

Served with Caramelized Apples 34

*Add side Kercheval Salad 4

SOUPS & SALADS

CLASSIC FRENCH ONION SOUP

Hearty broth, caramelized onions, simple toast, three cheese gratin 10

TOMATO BISQUE

Rich, hearty tomato broth, olive oil, fresh basil **V** 9

WHITE BEAN CHICKEN CHILI

Shredded chicken, northern white beans, green chilies, cilantro and crispy fried tortillas 10

BOULEVARD SALAD

Mixed greens, grilled asparagus, yellow squash, red peppers and red onions, with a Balsamic vinaigrette dressing **V** 16

123 KERCHEVAL SALAD

Fresh romaine, crumbled Bleu cheese, crispy bacon, diced tomatoes and cucumbers, Catalina dressing **V** 14

CLASSIC CAESAR SALAD

Hearts of romaine, garlic-herb croutons, creamy Caesar dressing, shaved Parmigiano-Reggiano **V** 16

PEAR AND FIG SALAD

Bosc pears, dried figs, Marcona almonds, red onions, creamy goat cheese, arugula and baby spinach with a fig and honey vinaigrette **V** 16

Add - Grilled Chicken 12, Salmon 12, or Grilled Shrimp 5 each

V stands for "Vegetarian"

GF stands for "Gluten Friendly"

BronzeDoorGP.com | (313) 886-8101