

# BRIX 67

## ~APPETIZERS~

### **Lobster Pot Stickers**

Served with a Ginger  
Dipping Sauce  
\$11.95

### **Fried Calamari**

Served with a Marinara Sauce  
\$10.95

### **Six Shrimp Three Ways**

Wonton Wrapped, Chilled &  
Coconut  
\$15.95

### **Bruschetta**

Topped with Marinated Plum  
Tomatoes, Fresh Mozzarella &  
Balsamic Reduction.  
\$6.95

### **Margarita**

Plum Tomato sauce,  
Basil & Mozzarella  
\$10.95

### **Rustica**

Grilled Chicken, Roasted Peppers,  
Sautéed Spinach & Fresh  
Mozzarella  
\$12.95

### **Seared Pepper Tuna**

Young Greens, Mango, Hearts of  
Palm Wasabi Vinaigrette  
\$13.95

### **Crispy Calamari**

Romaine, Frisée, Avocado, Mango  
Thai Inspired Dressing  
\$12.95

### **Penne Rapa**

Broccoli Rabe, Sausage, Grape  
Tomatoes and Portobella  
Mushrooms, Oil & Garlic  
\$17.95

### **Penne Vodka**

Pink Vodka Sauce served with Baby  
Peas & Prosciutto  
\$16.95

### **Jumbo Lump Crab Cakes**

Served with Avocado Salsa, Cajun Aioli  
& Cocktail Sauce  
\$13.95

### **Vegetable Spring Rolls**

Fresh Asian Vegetables Wrapped  
In Crispy Wontons  
\$7.95

### **Edamame**

Steamed Asian Soy Beans  
\$6.95

### **Shumai**

Shrimp Dumplings Served With a  
Wasabi Soy Sauce  
\$7.95

### **Cajun Calamari**

Crispy Calamari Sautéed with  
Sweet Balsamic & Cajun Spices Topped  
with Plum Tomatoes and Scallions.  
\$11.95

### **Mussels**

White Wine Garlic  
Butter Sauce  
Or  
Marinara Hot or Sweet  
\$10.95

### **Stuffed Mushrooms**

Sausage, Broccoli Rabe,  
Roasted Peppers, Gorgonzola  
Cheese in a Port Wine Demi Glaze  
\$9.95

### **Gyoza**

Pork Dumplings Served With  
A Ginger Soy Sauce  
\$7.95

## ~BRICK OVEN

### PIZZA~

### **Arugula Pizza**

Red Grape Tomatoes  
Fresh Mozzarella, Braised Artichokes &  
Baby Arugula  
\$12.95

### **Buffalo Pizza**

Grilled Chicken, Buffalo-Ranch Sauce,  
Mozzarella and Crumbled Bleu Cheese.  
\$11.95

## ~ SALADS ~

### **Caesar**

Crisp Romaine, Homemade Croutons,  
Shaved Reggiano  
\$9.95

### **Brix 67**

Baby Field Greens, Fresh Strawberries,  
Sugar-Coated Walnuts & Goat Cheese  
In a Raspberry Vinaigrette  
\$10.95

**Add Chicken \$3.95**

**Add Shrimp \$6.95**

### **Arugula Salad**

Roasted Pears, Sugar Coated Walnuts &  
Bleu Cheese, in Balsamic Vinaigrette  
\$11.95

### **Garden**

Mixed Greens, Tomatoes, Olives,  
Onions, Cucumbers in a  
Balsamic Vinaigrette  
\$8.95

## ~ PASTA ~

### **Homemade Gnocchi**

Potato Dumplings, Plum Tomato Sauce,  
Fresh Mozzarella & Basil  
\$17.95

### **Lobster Ravioli**

Diced Shrimp, Asparagus &  
Sun Dried Tomatoes in a Light  
Vodka Cream Sauce  
\$23.95

### **Homemade Fettuccine Bolognese**

Tossed in a Hearty Beef, Pork and Veal  
Meat Sauce.  
\$18.95

~HEALTHY~

**Whole Wheat Fettuccine**

Grilled Chicken, Asparagus,  
Sun Dried Tomatoes, Roasted  
Garlic & Olive Oil  
**\$19.95**

**Tilapia Napolitano**

Topped with Marinated Plum  
Tomatoes & Basil, Served Over  
Sautéed Spinach in a White Wine  
Sauce, Drizzled with a Balsamic  
Reduction  
**\$21.95**

**Lo Mein**

Soy Sesame Stir Fry  
Vegetables  
**\$16.95**

**Add Chicken \$4.95**

**Add Shrimp \$6.95**

~CHICKEN~

**Fungi**

Sautéed with Exotic Mushrooms  
In a Marsala Wine Demi-Glaze.  
**\$17.95**

**Milanese**

Lightly Breaded, Topped with Baby  
Arugula, Tomatoes & Fresh  
Mozzarella, in a Balsamic  
Vinaigrette  
**\$16.95**

**Parmigiana**

Lightly Breaded, Mozzarella  
& Hearty Meat Sauce,  
Served with a Side of Linguine  
**\$17.95**

**Saltimbocca**

Topped with Prosciutto,  
Sautéed Spinach & Mozzarella  
In Marsala Wine Demi-Glaze.  
**\$18.95**

**Lemon**

Lightly battered, in a White Wine  
Lemon, Butter Sauce  
**\$17.95**

**Brix**

Pan seared & layered with  
Poached Pears, Sun Dried Cranberries  
in a Sherry Wine Demi Glaze  
**\$18.95**

~VEAL~

**Fungi**

Sautéed with Exotic Mushrooms  
in a Marsala Wine Demi-Glaze.  
**\$19.95**

**Saltimbocca**

Topped with Prosciutto & Mozzarella  
in Marsala Wine Demi-Glaze.  
**\$20.95**

~SEAFOOD~

**Rare Nori Wrapped Tuna**

Served Over Sautéed Spinach &  
Mashed Potatoes, Topped with  
Wasabi & Teriyaki Glaze.  
**\$29.95**

**Pan Seared Chilean Sea Bass**

Over Sautéed Spinach & Plum  
Tomatoes in a light  
Saffron Seafood Broth.  
**\$32.95**

**Grilled Salmon**

Broccoli Rabe, Sun Dried Tomatoes,  
Drizzled with a Balsamic Reduction  
**\$23.95**

**Shrimp Marinara or  
Fra'Diavolo**

Served Hot or Sweet over  
A Bed of Linguine  
**\$23.95**

**Shrimp Oregonato**

Baked with Garlic, Butter & Lemon  
Topped with Seasoned Bread Crumbs  
Over a Bed of Linguine  
**\$23.95**

~GRILLED~

~SPECIALTIES~

**Sirloin Steak**

Certified Angus Cut NY Strip  
Finished with a Barolo Wine  
Reduction Topped with Crispy  
Fried Onion Strings.  
**\$29.95**

**Filet Mignon**

Certified Angus Beef Tenderloin,  
Topped with a Port Wine Demi Glaze  
**\$32.95**