AMERICAN STEAK HOUSE

brandl

[ON THE ICE]

EAST & WEST COAST OYSTERS 18
6pc raw or shooter

LITTLENECK CLAMS 14
12pc raw or steamed

SHRIMP COCKTAIL 16

[STARTERS, SOUPS, & SALADS]

BR SLAB BACON 12
maple glazed

LOBSTER BISQUE 12
lobster & scallions

FRENCH ONION 10
gruyere cheese

WEDGE SALAD 12
blue cheese, pickled onions, & bacon

FIELD GREENS SALAD 10
tomatoes, spiced nuts, balsamic

GRILLED CAESAR 12
oven dried tomatoes, pecorino

SMOKED WINGS 15
with blue cheese dressing

FRIED CALAMARI 15
marinara & citrus aioli

TUNA TARTAR 15
avocado salad, caviar

BR MEATBALLS 13
housemade, marinara, ricotta

[DU JOUR]

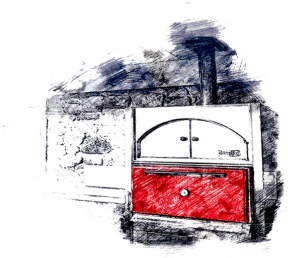
Made chef's way

FOIE GRAS 22
CRAB CAKE 18
BURRATA 17

[ESCARGOTS] not just snails...

Roasted garlic basil butter & garlic bread

LOBSTER 20
SHRIMP 16
OYSTER 18
SNAIL 15



THE MIBRASA CHARCOAL OVEN

HOTTEST CHARCOAL OVEN IN NEW JERSEY.

IT CREATES A UNIQUE CRUST FOR OUR STEAKING, LOCKING IN THE FLAVOR & TENDERNESS LIKE NO OTHER. SEARED AT OVER 800 DEGREES. SERVED WITH FRESH HERBS, BUTTER, & GARLIC.

[CLASSICS]

LAZY LOBSTER 42
asparagus risotto, poached in vanilla bean butter

SEA SCALLOPS 35
pork belly & brussels sprouts hash, leek & orange vinaigrette

TUNA 33
garlic mashed & romesco sauce

MAHI MAHI 32
crab risotto

SHORT RIB 35
roasted cauliflower

[STEAKS]

All steak & chops are cooked in our state of the art oven at temps over 800 degrees, finished with fresh herbs, garlic, & butter

BONE IN NY STRIP 59
18oz

FILET MIGNON 49
10oz

VEAL CHOP 65
16oz

PORTERHOUSE STEAK FOR TWO 120
38oz

LAMB CHOPS 39
18oz

[SIDES] 8

CRISPY BRUSSELS SPROUTS
ONION RINGS
CHARRED SHISHITO PEPPERS
BR FRIES
ROASTED CAULIFLOWER
GARLIC MASHED
GARLIC ASPARAGUS
ROASTED MUSHROOMS

[SAUCES] 3

BEARNAISE
CHIMICHURRI
AU POIVRE
HORSERADISH CREAM
BR STEAK SAUCE

[ADD-ONS]

FOIE GRAS 20
LOBSTER TAIL 20
CRAB CAKES 14
SLAB BACON 10
SEA SCALLOPS 14