

BRASSERIE 214

TRY ONE OF OUR
INTERNATIONAL BEERS
WITH YOUR
APPETIZER OR DINNER

SEE SPECIAL BEER MENU

APPETIZERS & PLATES FOR SHARING

Homemade Potato Pancakes \$7.95
Crispy German Pancakes, with Sour Cream and Lingonberry Sauce

Bitterballen \$8.95
Dutch Croquettes filled with ground Veal & Béchamel, Dijon dipping
Sauce

Jumbo Shrimp Martini \$11.95
Scandinavian inspired jumbo Shrimp Cocktail, Vodka laced Tomato
Horseradish Sauce

Baked Clams Oreganata \$9.95
Northern Italian style, Herb Bread Crumbs, baked golden brown

Biscay Bay Quartet of Mini Crab Cakes \$12.95
French style, Lump Crab, shaved Fennel & Orange Salad, Dijon
Remoulade

Calamari Fritti \$9.95
Italian style, seasoned flour dusted Calamari rings, Pomodoro Sauce

Thai Chicken Dumplings \$8.95
Pan-seared, Sweet Chili Dipping Sauce

Polish Pierogies \$7.95
Hand-made, pan-fried Cheese Dumplings, Sour Cream & sautéed
Onions

Bremerhaven Beet & Herring salad \$7.95
Classic Northern German Salad with chopped Apples

Homemade Chopped Chicken Liver with Rye Points
\$8.95
A Family Tradition for Over 30 Years

Pot of Belgium Mussels \$12.95

Garlic White Wine or Marinara

SOUP & SALAD

Soup d' Jour \$5.95

French Onion Soup \$7.95

Homemade Mozzarella & Tomato \$8.95

Hand-crafted from artisan curd, extra virgin Olive Oil, Balsamic Glaze

House Salad \$5.95

Mixed Greens, Cucumbers, Carrots, Tomato, Onion, choice of dressing

Julius Caesar Salad \$8.95

Hearts of Romaine, seasoned Croutons, & classic Caesar dressing

Add Grilled Chicken for \$6.00 Add Grilled Shrimp for \$7.75

Brasserie Salad \$9.95

Mesclun Greens, roasted Beets, Goat Cheese, Candied Walnuts, Raspberry Vinaigrette

Bistro Salad \$9.50

Mesclun Greens, Gorgonzola Cheese, Candied Walnuts, Anjou Pears, Vidalia Onion Vinaigrette

ENJOY A COMPLETE DINNER

FOR AN ADDITIONAL \$4.95 WITH ANY ENTRÉE

INCLUDES CHOICE OF SPECIAL APPETIZER, DAILY DESSERT, & COFFEE OR TEA

SPECIAL APPETIZER SELECTIONS

Soup Du Jour House Salad with choice of Dressing

Fresh Fruit Cocktail

Marinated Herring Danish Cucumber Salad

Chopped Chicken Liver with Rye Points Bremerhaven Beet

& Herring salad

BRASSERIE SIDES

\$4.50 EACH, FAMILY STYLE, OR SUBSTITUTE FOR AN ADDITIONAL \$1.00

Creamed Spinach

BRASSERIE 214

A EUROPEAN STYLE BISTRO

Broccoli Rabe & Garlic
Grilled Green Asparagus
Homemade Frites
Steak House Home Fries
Homemade Spaetzle (Egg Noodles)

MAIN COURSES

ENJOY A COMPLETE DINNER
FOR AN ADDITIONAL \$4.95 WITH ANY ENTRÉE
* SEE SPECIAL APPETIZER SELECTIONS *

POTS OF MUSSELS & FRITES

STEAMED IN BELGIUM MUSSEL POTS. FRITES WITH KETCHUP & BELGIUM MAYO.

Moules Traditionelle Garlic White Wine \$19.95

Moules Provencal Tomato, Garlic and fresh Basil \$19.95

Moules a la Blue Moon Steamed in Belgium style Blue Moon Beer, fresh Garlic \$20.95

Moules Red Duvel Franks RedHot Sauce, Belgium Beer, Roquefort Blue Cheese \$21.95

GRILLADE

Belgium Steak Frites \$34.95

16 ounce Black Angus Strip Steak, Cognac Peppercorn Sauce, Frites, salad Frisee garni

Jack Daniels 22oz Steak \$38.95

Bone-In Black Angus Rib Eye, Jack Daniels Sauce, creamed Spinach, Home Fries

Bone-In Tuscan Rib Eye \$37.95

22 oz Black Angus, Rosemary Garlic Butter, roasted Fingerling Potatoes, Broccoli Rabe

Filet de Boef et Champignons \$36.95

Flemish grilled 8 ounce Filet Mignon, wild Mushroom Ragout, whipped Potatoes, White Belgium Asparagus

BRASSERIE SPECIALTIES

Salmon Nicoise \$22.95

Pan-seared Filet, grilled Olives, roasted Peppers, Garlic Wine sauce, whipped Potatoes

Dutch Indonesian Crevettes \$24.95

Shrimp sautéed in sweet Chili sauce, Savoy Cabbage, Shitake
Mushrooms & Jasmine Rice

Poulet Belvedere \$20.95

Polish style; Pan seared Scallopini of Chicken, smoked lean Duck
Bacon, melted Jarlsberg Cheese, Shitake Mushroom Madeira sauce,
Fingerling Potato, French Carrots

Pork Chop “Milanese a la Fresco” \$21.95

Inspired by Northern Italy; boneless center-cut Pork loin, breaded,
topped with chopped Mozzarella, Tomato, fresh Basil, roast
Fingerling Potato, Baby Arugula, Balsamic Glaze

Roasted North Fork Duckling \$26.95

Stoli Orange Marmalade Glaze, Lingonberry, Fingerling Potatoes,
Red Cabbage

Seafood Fra Diavolo \$29.95

Lobster Tail, Shrimp, Calamari, Clams, Mussels over Angel Hair Pasta
in a
mild or spicy Tomato Sauce

MAIN COURSES

ENJOY A COMPLETE DINNER
FOR AN ADDITIONAL \$4.95 WITH ANY ENTRÉE

* SEE SPECIAL APPETIZER SELECTIONS*

CENTRAL EUROPEAN CUISINE

Carbonnade Flamandes \$19.95

Belgium Boneless Short Rib Beef Stew braised in dark Beer, Onions,
Apples,
whipped Potatoes & Carrots

Bavarian Sauerbraten \$18.95

Fork Tender marinated Beef, Potato Dumplings, Red Cabbage,
Gingersnap Sauce

Alsacienne Charcuterie Pot \$20.95

Smoked Porkchop, grilled Weisswurst, thin smoked Kielbasa, broiled
crispy, Sauerkraut, boiled Fingerling Potatoes steamed in a pot

NY'S LARGEST SCHNITZEL BANK

OUR FAMOUS SCHNITZEL ARE HAND-BREADED TO ORDER AND SERVED WITH
GERMAN HOME FRIES AND RED CABBAGE

SUBSTITUTE POTATO PANCAKES FOR \$2.00

VEAL

Jager Schnitzel in a savory Mushroom Sauce \$22.95

Austrian Wiener Schnitzel in a Parsley Butter Sauce \$21.95

Holstein Schnitzel with fried Egg, Capers, Lemon Butter Sauce
\$22.95

Montblanc Swiss Schnitzel with smoked Ham, Bacon, Swiss
Cheese, Dijon Sauce \$23.95

PORK

Amsterdam Schnitzel with smoked Ham, Fried eggs, Dijon
Sauce \$19.95

Heidelberg Schnitzel with Creamed Spinach, Muenster
Cheese, Mushroom sauce \$19.50

Black Forest Schnitzel with smoked Ham, Muenster Cheese,
Mushroom sauce \$19.95

POULTRY

French Onion Schnitzel with sautéed Onions, Swiss Cheese,
Dijon sauce \$19.50

Chicken Cordon Bleu French style; with smoked Ham, Swiss,
Dijon Sauce \$19.95

Belgium Schnitzel Chicken, Smoked Duck Prosciutto,
Belgium White Asparagus, Jarlsburg Cheese, in a Peppercorn Sauce
\$21.50