

## APPETIZERS

### Hor d'oeuvres

Diver Scallops & Bacon \$5 each

Mini Crabcakes \$3 each

Tomato Bruschetta \$1.25 each

3 oz Crab Cake \$10 ea

Crab & Artichoke Dip \$15 / pint

Meatballs \$12 ea

### Smoked Salmon Platter

with chopped egg, red onion, capers  
& housemade crème fraîche \$MP

### Jumbo U-15 Shrimp Cocktail

with housemade cocktail sauce & lemon \$MP

## ENTREÉS

### Bay of Fundy Salmon

herb beurre blanc // cucumber salad //  
fresh fruit salsa \$65

### Whole Beef Tenderloin

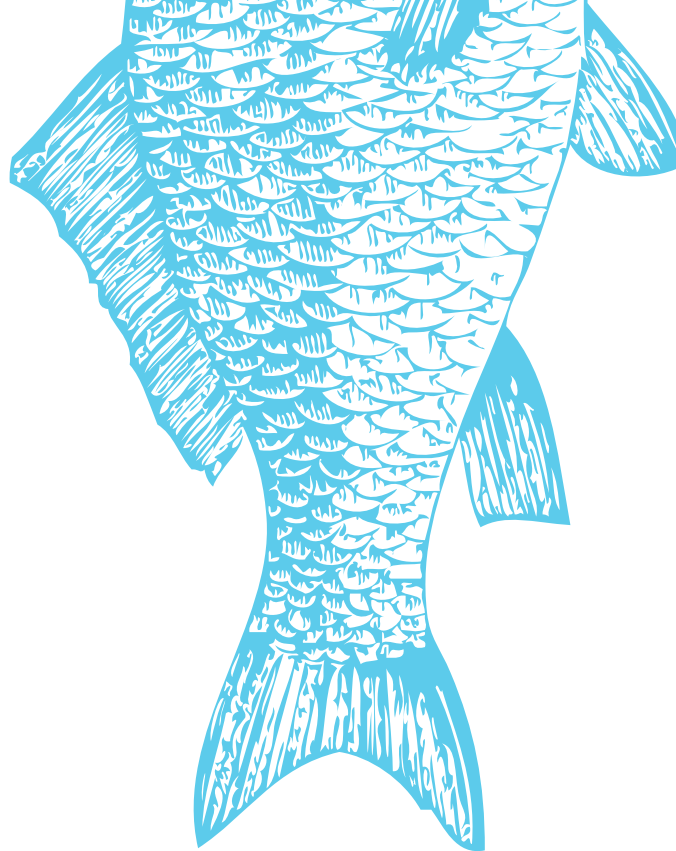
trimmed, tied & raw (4-5 lb) \$200  
or grilled with a horseradish  
sauce & stretch bread \$250

### Boneless Turkey Breast

with pesto aioli & stretch bread  
4.5 lb \$50 / 9 lb \$100

### Sautéed Chicken Française

with a lemon caper white wine sauce  
20 3oz pieces \$55 // 40 3oz pieces \$95



## Contact Us

### The Brewster Inn

6 Ledyard Avenue  
Cazenovia, NY 13035

[chefs@thebrewsterinn.com](mailto:chefs@thebrewsterinn.com)

[www.thebrewsterinn.com](http://www.thebrewsterinn.com)

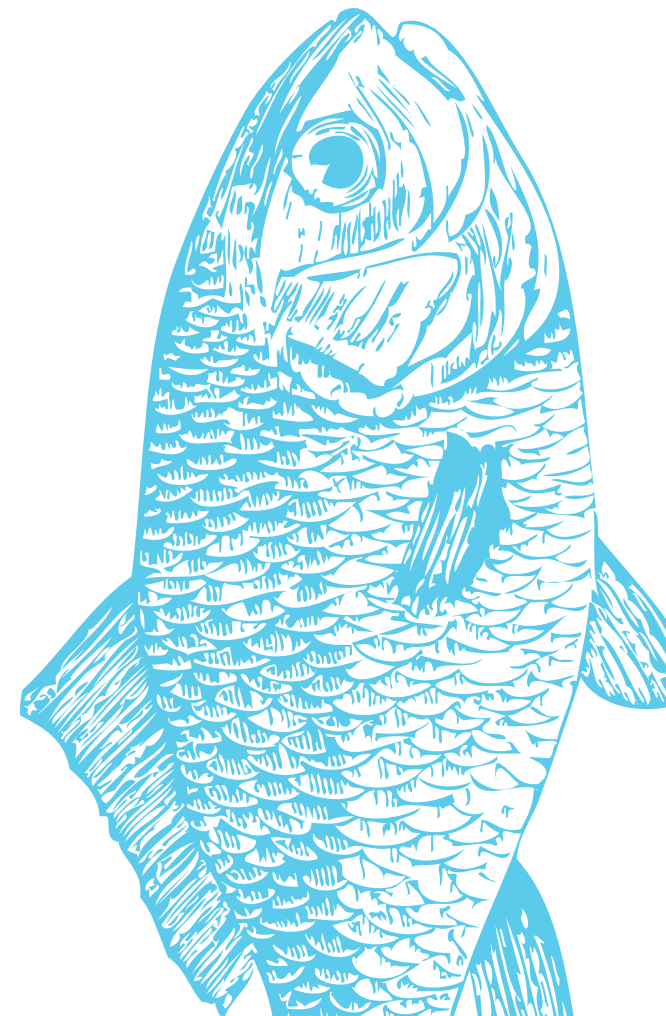
(315) 655-9232

### Hours

11:00am - 6:00pm daily

# The Brewster Inn

GOURMET MARKET



## FRESH SEAFOOD

### FISH

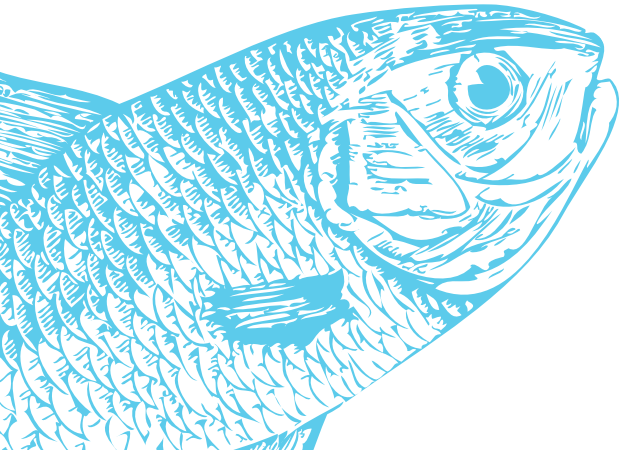
Bay of Fundy Salmon	\$17 / lb
Smoked Salmon	\$34 / lb
Hawaiian Big Eye Tuna	\$17 ea

### SHELLFISH

16/20 White Gulf Shrimp	\$16 / lb
U-15 White Gulf Shrimp	\$19 / lb
U-15 Cocktail Shrimp	\$28 / lb
Poached Octopus	\$25 / lb
Escargot in Garlic Butter	\$20 / lb
U-10 Sea Scallops	\$32 / lb
Blue Hill Bay Mussels	\$8 / lb
Aqua Neck Clams	\$10 / doz
East Coast Oysters (Closed)	\$3 ea
East Coast Oysters (Opened)	\$3.50 ea
Calamari	\$12 / lb

### CRUSTACEANS

Special Crab Meat	\$32 / lb
Claw Crab Meat	\$28 / lb
Maine Lobster Meat - Pre-Order	\$40 / lb
4 oz Cold Water Lobster Tail	\$15 ea



## OIL & VINEGAR

8.45 oz Vinegar	\$14 new / \$11 refill
1 Gallon Vinegar	\$115
16.9 oz Olive Oil	\$15 new / \$12 refill
1 Gallon Olive Oil	\$90

## MEAT

NY Choice Ribeye	\$28 ea
Prime NY Strip Steak	\$28 ea
8 oz Filet Mignon Steak	\$17 ea
New Zealand Rack of Lamb	\$22 per #
Berkshire Pork Chops	\$18 ea

## BREAD

Patissiere Stretch	\$4.50 ea
Housemade Foccacia	\$4.00 ea

## CHEESE

### GOURMET CHEESE TRAY

Includes 3 cheeses, paired with fig jam, pickled vegetables, gourmet crackers & grilled baguette  
 2 people = \$21.00  
 6-8 people = \$60.00

## SIDES

### POTATOES

Chantilly Mashed Potatoes (Feeds 6-8)	\$30
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### MAC & CHEESE

Mac & Cheese (Feeds 6-8)	\$35
Truffle Mac & Cheese (Feeds 6-8)	\$45
Lobster Mac & Cheese (Feeds 6-8)	\$75

### SOUP

Seafood Chowder	\$20 / quart
French Onion	\$15 / quart
Lobster Bisque	\$30 / quart

### SALAD

Caesar Salad (Feeds 4) romaine, grana cheese & croutons	\$25
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### House Salad (Feeds 4)

romaine, almonds, strawberries	\$25
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### Blue Cheese Salad (Feeds 4)

wild greens, walnuts, blue cheese	\$35
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### SALAD DRESSING

Cesar, Creamy Balsamic or Sherry Vin	\$7
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## SWEET TREATS

Whole Pie	\$25 ea
Slice of Pie	\$5 ea
Ice Cream & Sorbet	\$8 / pint
Chocolate Mousse	\$10 pint / \$15 quart
Cheesecake	\$50
Flourless Chocolate Cake	\$60