

MÈRE BULLES

LUNCH MENU

APPETIZERS

Tomato & Brie Bruschetta 10
grilled Tuscan bruschetta, basil pesto, tomato, Parmesan cheese and sliced brie

Bleu Cheese Chips 9
bacon and scallions

Spinach & Artichoke Dip 11
served with tortilla chips

Crab Cake 20
super lump crab meat, fresh lemon, roasted red peppers, lemon Dijon aioli, roasted red pepper aioli

Battered Artichoke Hearts 13
Parmesan cheese and chipotle ranch
half order - 7

Tuna Appetizer 13
blackened tuna, cucumber, sesame ginger & chili oil, wasabi

Roasted Vegetables 10
Chef's selection of roasted seasonal vegetables

Buttermilk Battered Calamari 12

SOUPS & SALADS

Charleston She-Crab Bisque or Soup Du Jour \$6 / \$8

Nashville Hot Chicken Salad 15
fried chicken, slaw, julienne spinach, celery, carrots, crumbled bleu cheese, diced pickles, red onions & tomatoes tossed with creamy bleu cheese dressing

Salmon Spinach Salad 18
grilled salmon, spinach, crumbled bleu cheese, spiced walnuts and strawberry-mango salsa tossed with strawberry balsamic vinaigrette

Asian Ahi Tuna Salad 17
sesame encrusted tuna, mesclun greens, mandarin oranges, sliced almonds, wontons, orange sesame wasabi and pickled ginger tossed with soy sesame vinaigrette

Fancy Fried Chicken Salad 14
mixed lettuce, bacon, jack and cheddar cheeses, scallions, tomatoes and croutons tossed with ranch dressing

Crab Cake Salad 24
lump crab cake on baby spinach, mandarin oranges, crumbled bleu cheese, bacon and diced tomatoes, lemon aioli tossed with mandarin orange vinaigrette

Black Kale Salad 18
salmon, chiffon kale, lemon, olive oil, chili oil, honey, dried cranberries, pine nuts, Parmesan cheese & cherry tomatoes

Warm Goat Cheese & Spinach Salad 13
granny smith apples, spiced walnuts, dried cranberries and shaved shallots tossed with white balsamic herb vinaigrette

Cobb Salad 14
grilled chicken, cherry tomatoes, bacon, crumbled bleu cheese, mixed cheeses, red onions, avocado, boiled egg & croutons tossed with creamy bleu cheese dressing

Arugula Seafood Salad 18
arugula, shallots, endive, bacon, cherry tomatoes, Parmesan cheese, crabmeat & lobster claw tossed with lemon vinaigrette and served with three blackened shrimp

Southwest Chicken Salad 14
blackened chicken, mesclun mix, avocado, black bean relish, tortilla strips tossed with chipotle-mango vinaigrette and chipotle sour cream

All salads are available vegetarian without protein \$10

Add-on: chicken \$6, two jumbo scallops \$11, shrimp \$9, salmon \$10, 4 oz. filet \$15

House-Made Dressings: Honey Dijon, Ranch, Chipotle Ranch, Herb Vinaigrette, Strawberry Vinaigrette, Creamy Bleu Cheese

SANDWICHES

Served with house chips unless noted

Rib Rolls 16
shaved prime rib, jack and cheddar cheeses, horseradish cream sauce with au jus

Turkey and Brie Sandwich 13
fresh turkey, sliced brie, arugula, tomato & mayonnaise on sourdough toast with cranberry au jus

Tortilla Club 13
wheat tortilla with grilled chicken, jack and cheddar cheeses, guacamole, lettuce, pico, bacon, served with chipotle mayonnaise

California Chicken Sandwich 13
grilled chicken, avocado, lettuce, tomato, onion & chipotle mayonnaise

Brentwood's Best Burger 14
grilled 8 oz. burger, havarti cheese, bacon, lettuce, tomato, onion, mayonnaise and Dijon mustard.
Served with French fries

Salmon BLT 15
grilled salmon filet, bacon, lettuce, tomato, served with chipotle mayonnaise

Ribeye Sandwich 19
10oz. ribeye, open faced toasted hoagie, creamy horseradish. Served with French fries

Fish Tacos 14
blackened grouper, cilantro, pico de gallo, shredded lettuce, mixed cheese, sautéed peppers and chipotle sour cream. Served with yellow rice, black beans & pico

Chicken Salad Melt with Havarti 13
tender chicken salad, toasted English muffin, havarti cheese

Vegetarian Burger 13
mesclun greens, tomato basil vinaigrette, havarti cheese and pesto mayonnaise on Tuscan toast.
Served with the vegetable of the day

Nashville Hot Chicken Sandwich 14

fried chicken, slaw, julienne spinach, celery, sliced pickle, red onion, tomato, carrots, crumbled bleu cheese and creamy bleu cheese dressing

CHEF'S FEATURES

Seared Plum Salmon 20
pan seared salmon, soy plum glaze, toasted sesame seeds, fried cilantro rice, organic carrots with Brussels sprouts

Lemon Artichoke Chicken 15
grilled marinated chicken breast topped with artichoke lemon sauce with mashed potatoes and steamed broccoli

Smoked Chicken Enchiladas 14
blue corn tortillas with hickory-smoked chicken and caramelized onions, topped with jack cheese, lemon cream sauce and tomatillo sauce with yellow rice, black beans and pico de gallo

Chicken Pignoli Pasta 15
grilled chicken, artichoke hearts, pine nuts, feta cheese, Parmesan cheese, crushed red pepper and diced tomatoes, tossed with penne pasta in extra-virgin olive oil and spinach pesto substitute shrimp \$5

Santa Fe Chicken 15
grilled chicken served over yellow rice topped with melted pepper jack cheese, black beans and corn salsa

BBQ Shrimp Quesadilla 16
sautéed shrimp, honey wheat tortilla, mixed cheeses, BBQ sauce, chili oil, shredded lettuce, sour cream, pico de gallo & guacamole

Shrimp & Grits 17
mushrooms, shallots, tomatoes and scallions tossed with shrimp and folded with cajun cream sauce over chipotle cheddar cheese grit cakes

Blackened Ahi Tuna 19
spiced ahi tuna served over wild rice and mixed julienne vegetables, topped with a sesame ginger sauce

Shrimp Pasta 18
six gulf shrimp sautéed with bacon, lobster crab butter, shitake mushrooms, shallots, asparagus & cherry tomatoes, tossed with penne pasta, white wine cream sauce and grated Parmesan cheese

Steak & Crabcake 21
4 oz. grilled filet mignon topped with bleu cheese cream sauce and sautéed asparagus & mushrooms, accompanied by a panko encrusted crab cake served oscar style and roasted seasonal vegetables

Teriyaki Salmon 18
teriyaki glazed salmon with sautéed spinach and wild rice pilaf

Filet Medallions 24
two 4 oz. tenderloin medallions, lobster butter, sautéed mushrooms and mashed potatoes

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.

Shared plate charge \$5. 20% suggested gratuity will noted for parties of 10 or greater. Tennessee Sales Tax (9.25%) not included. All items and prices subject to change.