

Lunch Plates

Moules Bowl *(when available)*

One pound of steamed P.E.I. mussels prepared with choice of sauce. Served with crusty bread. \$11

- Classic white wine, shallots, garlic and light cream.
- Red curry, coconut milk, lime juice, basil and cilantro.
- Fresh tomato, herbs and leek broth.

Crab Cakes

Two crab cakes with spicy tartar and fresh greens. \$10

Hop Devil Shrimp

Dipped in beer batter and fried until crisp. Served with Asian dipping sauce. \$10

Chicken Skewers

Flame grilled breast tenderloins with sweet & spicy chili sauce & ground peanuts, over slaw and cucumbers. \$8

Brugge Frites

Fresh potatoes twice cooked in the true Belgian style. Served with basil mayonnaise. \$5

Vegetable Pasta

Gemelli and fresh vegetables tossed in a light sundried tomato and sage cream sauce. \$10

- grilled chicken or portabella. \$12
- seared salmon. \$14.50
- pan seared shrimp. \$14.50
- seared tofu. \$12

Steak Frites

Grilled six-ounce strip served with Brugge frites tossed in garlic rosemary olive oil, wilted spinach & tomatoes. \$15

Chicken Milanese

Boneless breast with a light sage panko breading over arugula with sautéed hearts of palm, banana peppers, artichokes & tomatoes. \$12

Mediterranean Platter

Spicy olive hummus, Muhammara red pepper & walnut dip and grilled marinated Halloumi cheese with slices of grilled flatbread and a fresh vegetable salad. \$13

Macaroni Gratin

Pasta baked in a creamy blend of gruyere, parmesan and cheddar. \$7.50

Roasted Tomato and Spinach Dip

A hot and bubbly combination featuring Italian piave cheese. Served with crostini toasts and celery sticks. \$9

Mango and Tofu

Fresh mango and tofu over sautéed spinach with ginger brandy sauce. \$8.50

Soups and Salads

Chaud Chevre Salad

Mixed greens, warmed goat cheese, asparagus and roasted red peppers. Tossed in our house dressing. \$10

- with grilled chicken or portabella. \$12
- with pan seared salmon. \$14.50

House Salad

Mixed greens tossed in our house lemon vinaigrette. \$6

Brugge Winter Cobb

Mixed greens with Maytag bleu, red onion, hardboiled egg wedges, apples, dried cherries and spiced pecans. Drizzled with sherry herb vinaigrette. \$10

- with grilled chicken or portabella. \$12
- with pan seared salmon. \$14.50

Daily Soup Selection

Cup \$3.50 Bowl \$5

Sandwiches

Served with Point Brugge slaw

Steak Au Jus

Grilled steak with melted gruyere, red onion and horseradish cream sauce. Served on a crusty baguette alongside Corsendonk brown ale jus. \$11

Grilled Cheese

Smooth blend of rich cheeses and roasted red peppers on classic rye. \$7.50

Café Chicken

Grilled breast on a toasted baguette with fresh mozzarella, roasted red peppers, romaine and basil mayo. \$8.50

Pesto Shrimp

Poached shrimp tossed in lemon-basil pesto aioli on a toasted, buttered baguette with lettuce & tomato. \$9.50

Cuban Roasted Pork

With ham, Gruyere cheese, pickles & Dijon mustard on a pressed ciabatta roll. \$9

Vegetable Muffaletta

Roasted eggplant, tomatoes, arugula and melted provolone on a toasted ciabatta roll with spicy olive hummus. \$8.50

Point Brugge Burger

The freshest ground chuck grilled to order. \$8.50

- with cheddar, gruyere or Maytag bleu. \$9

Two for lunch

Choice of one half sandwich (Café Chicken, Pesto Shrimp or Grilled Cheese) with a cup of soup or a small side salad. \$8.50