

BROWN'S CORNER

COCKTAILS • KITCHEN • LOUNGE

SHAREABLES

TUNA POKE NACHOS*

YELLOWFIN SASHIMI AND LUMP CRAB WITH AN ASIAN FLAIR OVER A BED OF FRESH CARROTS AND CUCUMBER. SERVED ATOP CRISPY WONTONS AND DRIZZLED WITH CILANTRO LIME CREMA AND SUSHI SAUCE. 16

LAMB LOLLIPOPS*

MARINATED AND CHAR-GRILLED NEW ZEALAND LAMB CHOPS SERVED WITH GREEK PESTO AND GOAT CHEESE SOUR CREAM. 23

FRIED PICKLES

CRISPY FRIED GARLIC DILL PICKLES SERVED WITH OUR HOUSEMADE COMEBACK SAUCE. 10

PIMENTO CHEESE CROSTINIS

HOUSEMADE PIMENTO CHEESE DIP BROILED ON FRENCH BAGUETTES. TOPPED WITH CRISPY BACON AND CHIVES. 11

BACKCOUNTRY BOARD

ONE SCOOP OF CLASSIC HOMEMADE CHICKEN SALAD, HOMEMADE PIMENTO CHEESE DIP, GRILLED CONECUH SAUSAGE, GHERKIN PICKLES AND CREOLE MUSTARD. SERVED WITH FRENCH BAGUETTES. 18

HANDHELDS & ENTREES

Served with your choice of side or salad.

FRENCH DIP*

SLICED PRIME RIB, GRILLED ONIONS, GRUYERE, AND ROASTED GARLIC AIOLI SERVED ON A TOASTED BAGUETTE WITH A SIDE OF SAVORY AU JUS. 18

BEAST BURGER*

MASTERFULLY BLENDED BISON AND ELK TOPPED WITH GOUDA CHEESE, CRISPY BACON, AND AN OVER EASY EGG. 21

FILET WEDGE*

CRISP ICEBERG, CREAMY BLEU CHEESE DRESSING, BLEU CHEESE CRUMBLES, RED ONION, GRAPE TOMATOES, BACON AND BALSAMIC GLAZE. SERVED WITH CHARBROILED FILET MEDALLIONS. 35

TUNA POKE TACOS*

TUNA POKE, FRESH CARROTS, CUCUMBER TOPPED WITH CILANTRO LIME CREMA, SUSHI SAUCE, CRISPY CRUMBLED WONTONS, AND SESAME SEEDS. 16

BLEU CHEESE CROWNED FILET

SEASONED AND SEARED HAND CUT FILET, TOPPED WITH A BLEND OF DANISH BLEU CHEESE, BUTTER AND PANKO, AND BROILED TO PERFECTION. 35

NEW ENGLAND LOBSTER ROLL

FEATURING COLD-WATER LOBSTER TOSSED IN CREAMY MAYO, CELERY, LEMON AND CREOLE SEASONINGS AND NESTLED WITHIN A TRADITIONAL TOASTED NEW ENGLAND HOT DOG BUN. 25

CHICKEN SALAD CROISSANT

BUTTERED AND GRILLED CROISSANT, TOPPED WITH HOUSEMADE CHICKEN SALAD, MELTED GOUDA, CRISPY BACON, LETTUCE, TOMATO, AND PICKLE. 13

LOW COUNTRY BOIL

A COMBINATION OF CREOLE BOILED ROYAL REDS, SNOW CRAB CLAWS, PETITE RED POTATOES, SWEET CORN AND CONECUH SAUSAGE. SERVED WITH OUR AWARD WINNING ORLEANS BUTTER. 23

SIDES

ROASTED BRUSSEL SPROUTS | GARLIC MASH | PARMESAN TRUFFLE FRIES | FRIED PICKLES

**Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shell fish reduces the risk of food-borne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. Consult your physician or health officials for further information. The guest has the right to ask the country of origin.*