

From the Charbroiler

Your Choice of Half Pound Angus Burger or Boneless Chicken Breast

Kennett Style

Charbroiled and topped with sautéed portabello and white mushrooms with melted Swiss cheese, leaf lettuce, tomato and red onion, served on a soft roll with fries - \$9.99

Steak House Style

Charbroiled and topped with our homemade steak sauce, black pepper bacon, cheddar cheese and fresh onion rings with lettuce, tomato and fries - \$9.99

Godfather Style

Charbroiled and topped with fire roasted peppers prosciutto ham with melted provolone cheese, romaine lettuce and tomato with garlic mayonnaise on a soft roll and fries - \$9.99

Island Style

Jamaican Jerk seasoned, charbroiled and topped with melted Swiss cheese, caramelized red onion, lettuce and tomato with sundried tomato, roasted garlic remoulade on a soft roll with Old Bay sweet potato fries - \$9.99

Hot Sandwiches

Crab Cake

Our award winning Country House jumbo lump crab cake, pan seared. Served on a soft roll with lettuce, tomato, sundried tomato, roasted garlic remoulade and Old Bay fries - \$10.99

Ahi Tuna

Sushi grade Ahi tuna your choice charbroiled or Cajun blackened on a soft roll with romaine lettuce, tomato, garlic mayonnaise and Cajun dusted fries - \$10.99

Beef and Cheddar

Our thinly sliced roast beef topped with caramelized red onions, pepper bacon and melted cheddar cheese on a crisp Italian roll with fries - \$8.99

Roast Pork

Slow roasted Italian seasoned fresh pork with roasted peppers and melted provolone cheese served on a crisp Italian roll with homemade sweet potato fries - \$8.99

With broccoli rabe aglio - \$10.99

Carolina Style Pork

Southern style, slow cooked pulled pork, drizzled with malt vinegar BBQ sauce topped with homemade coleslaw served on a soft roll with sweet potato fries - \$8.99

Philly Cheese Steak

Thinly sliced Black Angus steak grilled Philly style with roasted peppers, onions and mushrooms. Your choice of cheese whiz, American or provolone cheese. Served on a crisp Italian roll with fries - \$8.99

Buffalo Chicken Cheese Steak

Grilled chopped chicken breast with our homemade buffalo sauce, lettuce and tomato. Drizzled with homemade bleu cheese dressing. Served on a crisp Italian roll with sweet potato fries - \$8.99

Melt

Your choice of tuna, seafood, or chicken salad. Oven baked with sliced fresh tomato and Swiss cheese served open faced on grilled ciabatta bread - \$8.99

Wraps

Roast Beef Philly Wrap

Lean roast beef with sautéed red onion, mushrooms, black pepper bacon, Velveeta cheese, lettuce and tomato. Drizzled with creamy horseradish mayonnaise on a herb garlic wrap with homemade Cajun potato chips - \$9.99

Neptune Wrap

Your choice of tuna, seafood salad or pan seared crab cake with fresh coleslaw, lettuce, tomato in a Old Bay wrap served with homemade Old Bay potato chips - \$12.99

Veggie Wrap

Sautéed fire roasted peppers, portabello mushrooms, red onion, artichoke hearts, Greek olives, tomato, romaine lettuce and fresh mozzarella with your choice of herb garlic or Old Bay wrap. Drizzled with dijon mayonnaise.

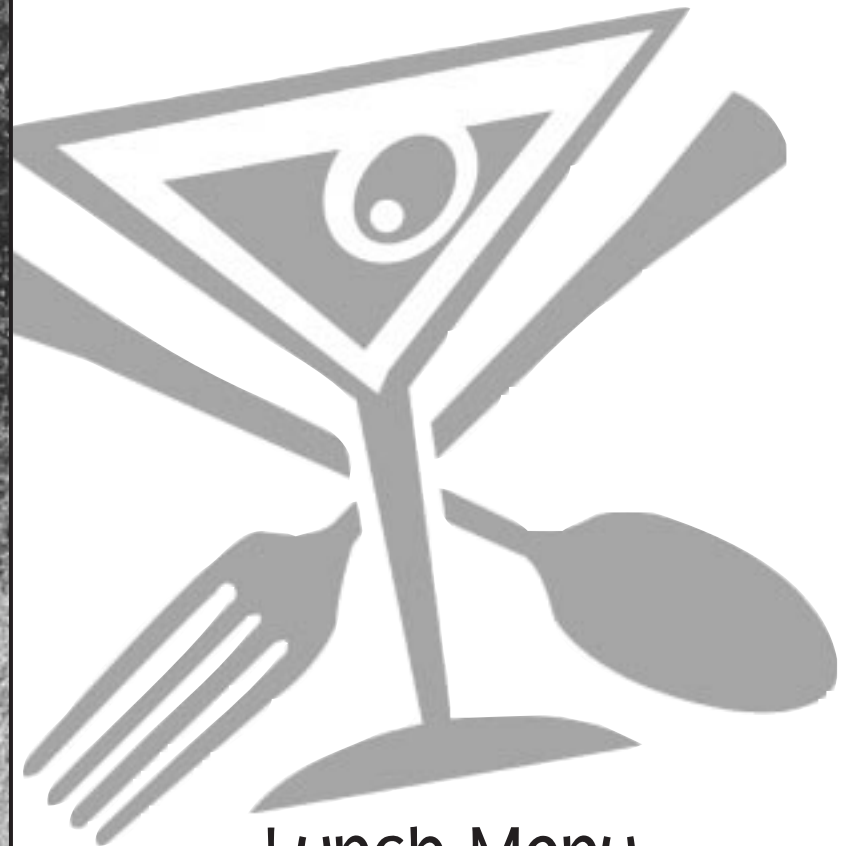
Served with homemade potato chips - \$8.99

BBQ Chicken

Boneless breast charbroiled, painted with sweet chili BBQ sauce with leaf lettuce, tomato, cheddar cheese and Cajun fries - \$9.99

Brodeur's

ON STATE STREET



Lunch Menu

Jackson Room, Garden Room & Bar

1 W. State Street • Media, PA • 610-566-5515

9/2006

Children's Menu Available

Planning an Event?

Ask About Our Party Menu For That Special Occasion.
Host Your Event Here or Let Us Come To You!
We Make It Easy...

SOUPS

Roasted Corn Maryland Crab Chowder
Classic Baltimore favorite with roasted sweet corn
Cup \$3.99 / Bowl \$5.99

Baked Potato
Hardy blend of Idaho potato, hickory smoked bacon and cream topped with sour cream, shredded cheddar cheese & scallions – Cup \$3.99 / Bowl \$5.99

French Onion
Our Chef's interpretation, served in a crock, oozing with melted cheese – Cup \$3.99 / Bowl \$5.99

Du Jour Our Chef's daily creation – Mkt Price

Appetizers

Calamari

Tender calamari lightly dusted in seasoned flour, fried to a golden brown. Served with Asian sesame dipping sauce – \$9.99

Louisiana Mussels

Black mussels sautéed with bourbon, garlic, scallions, Louisiana hot sauce in a zesty tomato sauce with grilled foccchia bread – \$9.99

Medori Shrimp

Three large shrimp wrapped in prosciutto, marinated in oregano and olive oil, charbroiled and served over warm melon coulis – 9.99

Chicken Fingers

Homestyle breaded chicken fried to a golden brown, served with sweet chili BBQ sauce or creamy horseradish sauce – \$8.99

Crab Skins

Potato skins stuffed with lump crab, diced fresh tomato and scallions with jack cheese – \$9.99

Quesadilla

Lump crab and crawfish or southern style pulled pork folded into a tender soft tortilla shell with jack cheese, fresh roasted jalapeno peppers and sour cream, served with a fresh tomato lime salsa – \$9.99

Artichoke, Spinach and Crab Dip

Tender hearts of artichoke and baby spinach sautéed with jumbo lump crab in a Pinot Grigio white wine cream, topped with melted mozzarella cheese and served with French bread garlic rounds – \$10.99

Texas Wings

Crisp chicken wings baked in sweet chili BBQ sauce – \$7.99

LIGHT FARE

Quiche Lorraine
Classic torte made with diced bacon, tomatoes and spinach with Swiss cheese – \$9.99*

Veggie Quiche
Seasonal vegetable classic torte baked with cheddar cheese – \$9.99*

*Quiche served with House Salad

Salads

Montreal Beef Salad

Montreal steak seasoned beef tenderloin charbroiled and fanned over mixed field greens with red onion, wedged tomato, grilled asparagus, fire roasted red peppers, hard boiled egg and crumbled gorgonzola bleu cheese drizzled with balsamic reduction – \$13.99

Turkey Cobb Salad

Black pepper bacon wrapped turkey mignon charbroiled served over iceberg based salad with diced tomato, cucumber, hardboiled egg, chopped black pepper bacon, shredded cheddar cheese, baby corn, fire roasted red peppers and drizzled with creamy ranch dressing – \$12.99

Asian Tuna Salad

Sesame seeded crusted Ahi tuna pan seared served over mixed field greens with toasted almonds, red onions, celery, water chestnuts, bamboo shoots, garnished with fried rice noodles and Asian sesame vinaigrette – \$12.99

Island Mahi Salad

Jamaican Jerk seasoned charbroiled Mahi served over mixed field greens with dry roasted peanuts, red and green onions, grape tomatoes, jack cheese and grilled vegetable kabob with lime cilantro vinaigrette and fried plantaine – \$12.99

State Street Caesar

Crisp romaine lettuce tossed with garlic croutons and our homemade Caesar dressing with your choice of:

- Chicken Breast – \$11.99 (Charbroiled or Blackened)
- Salmon – \$13.99 (Charbroiled or Blackened)
- Crab cake – \$14.99 (Pan Seared or Blackened)

Cantelope Salad

Fresh cantelope wedge topped with your choice of our special chicken, tuna or seafood salad with red grapes and walnuts served with fresh seasonal fruits – \$9.99

Entrees

Key-West Tilapia*

South American whitefish, lemon basil herb crusted, pan seared, drizzled with garlic basil mayonnaise served with roasted red bliss potatoes and vegetable du jour. – \$14.99

Crab Cake*

Our famous Country House jumbo lump crab cake, pan seared or broiled Served with fries and homemade coleslaw – \$14.99

Salmon*

Charbroiled Atlantic salmon topped with sesame honey glaze, served with roasted red bliss potatoes and vegetable du jour – \$12.99

Fish and Chips*

This classic of flakey cod fish ale battered and fried to a golden brown served with homemade potato chips and coleslaw and malt vinegar. – \$10.99

Meatloaf*

This all American favorite topped with mushroom gravy served with garlic mashed potatoes and vegetable du jour – \$9.99

State Street Pot Pies*

Our interpretation. Your choice of turkey or chicken with puffed pastry – \$9.99

Gorgonzola Strip*

8oz New York Strip, charbroiled. Topped with caramelized red onion, portabello mushroom, toasted pine nuts, fresh tomatoes, scallions and crumbled bleu cheese with garlic mashed potatoes and vegetable du jour. – \$14.99

State Street Chicken*

Boneless breast Cajun blackened, topped with spinach aglio, fresh sliced tomato and melted Swiss cheese. Served with garlic mashed potatoes and vegetable du jour. – \$12.99

Sweet & Sour Pork*

Apple bacon wrapped pork mignon brushed with tangy sweet chili BBQ sauce served on garlic mashed potatoes with vegetable du jour – \$13.99

Chicken Roma*

Boneless breast charbroiled, topped with broccoli rabe aglio, roasted Roma tomatoes prosciutto ham and fresh mozzarella cheese. Drizzled with balsamic reduction – \$12.99

Deli Sandwiches

Grilled Reuben

Your choice of corned beef or oven-roasted turkey on grilled marble rye with sauerkraut, melted Swiss cheese and thousand island dressing. Served with homemade potato chips and pickle spear – \$8.99

New Yorker

Classic corn beef, turkey or roast beef "special" with homemade coleslaw and thousand island dressing. Served on rye with homemade potato chips – \$8.99

French Club

Tender croissant stuffed with your choice of oven-roasted turkey, baked ham or roast beef with lettuce, tomato, black pepper bacon and garlic mayonnaise with homemade potato chips and pickle spear – \$9.99

Stuffed Pita

Your choice of oven-roasted turkey, chicken, tuna or seafood salad with leaf lettuce, roasted peppers, red onion, tomato, crumbled feta cheese, sliced Greek olives. Drizzled with garlic basil olive oil served with homemade Cajun potato chips – \$8.99

Cuban Sandwich

Classic panini sandwich with roasted pork, baked ham and Swiss cheese. Grilled on a long roll with spicy mustard and dill pickles with homemade Old Bay chips – \$8.99

Panini Ranch

Oven roasted turkey with leaf lettuce, red onion and sliced tomato topped with jack cheese and cool ranch mayonnaise on marble rye served with homemade ranch chips with a pickle spear – \$8.99

*Add a House Salad to Your Entree or Pasta Dish! \$2.95

Pasta

Wild Mushroom Ravioli*

Ravioli stuffed with wild mushrooms, served with a charbroiled chicken breast in a marsala cream – \$12.99

Stuffed Shells*

Cheese filled pasta topped with lobster cream sauce, sweet bay scallops and shrimp – \$13.99

Chicken Devan*

Boneless breast sautéed with black olives, sundried tomatoes, artichoke hearts, roasted peppers and spinach in a white wine garlic sauce, finished with fresh basil and Romano cheese, served over linguini – \$14.99

Don't Forget!

Happy Hour: Mon to Fri / 5 to 7pm
Snacks • Discount Drinks

Lunch Menu
Served 11:30am to 3pm