

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 with 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

Sandwiches

Beef & Cheddar

Our thinly sliced Roast Beef with melted cheddar cheese on a crisp Italian roll with fries — \$9.99

Roast Pork

Slow roasted, Italian seasoned, fresh Ham with roasted peppers and melted provolone cheese, served on a crisp Italian roll with homemade sweet potato fries — \$9.99

Broccoli Rabe — Add \$1.99

Carolina Style Pork

Southern Style, slow cooked, Pulled Pork drizzled with malt vinegar BBQ sauce topped with homemade coleslaw on a soft roll with sweet potato fries — \$8.99

Crab Cake Sandwich

Our Award Winning Jumbo Lump Crab Cake served on a soft roll with lettuce, tomato, sundried tomato roasted garlic remoulade and Old Bay fries — \$12.99

Ahi Tuna

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

West Philly Panini

Italian style breaded Chicken Cutlet with broccoli rabe, aged provolone and garlic mayonnaise on a crisp Italian roll, served with garlic pepper fries — \$8.99

Panini Club

Turkey, Ham, Bacon, smoked gouda, lettuce and tomato with homemade dijonaise on multi grain ciabatta bread, served with fries — \$8.99

Bistro Panini

Grilled marinated Portabello mushroom, fire roasted peppers, broccoli rabe and fresh mozzarella cheese drizzled with a balsamic reduction on grilled ciabatta bread with fries — \$8.99

Cuban Sandwich

Classic Panini sandwich with Roasted Pork, Baked Ham & Swiss cheese, grilled on a long roll with spicy mustard, lettuce and tomato with homemade Cajun potato chips and pickle — \$9.99

Island Chicken Wrap

Jamaican Jerk seasoned Chicken Breast with pineapple salsa, cheddar cheese, lettuce and tomato on an Old Bay tortilla wrap with homemade potato chips and pickle — \$9.99

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 with homemade potato chips — \$8.99

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 potato chips — \$9.99

Reuben Wrap

Turkey, Corned Beef or Roast Beef with sauerkraut, Swiss cheese and Russian dressing in a tortilla wrap and grilled. Served with homemade potato chips and pickle — \$8.99

Turkey Wrap

Roasted Turkey with lettuce, tomato and jack cheese in a garlic herb wrap with ranch mayonnaise and homemade potato chips and pickle — \$8.99

Fresh Pizza

The South Street

Fresh dough pizza topped with fresh garlic, ricotta cheese, roasted peppers, sundried tomatoes, mozzarella cheese and grilled chicken — \$10.99

Southwest Pizza

Fresh dough pizza topped with sweet chili barbeque sauce and a mix of cheddar cheese and mozzarella cheese with scallions and grilled barbeque chicken — \$10.99

Oregon Avenue

Fresh dough pizza topped with fresh garlic, ricotta cheese, artichoke hearts, grilled asparagus, portabello mushroom, fresh diced tomato, prosciutto ham with mozzarella cheese — \$10.99

Little Italy

Fresh dough pizza made with our fresh tomato sauce and mozzarella cheese — \$9.99

Casual Dinner

Garden Room & Bar

New Menu Selections!

Brodeur's

ON STATE STREET



Served Daily: 4 to 11 pm

1 W. State Street • Media, PA

610-566-5515

www.BrodeursOnStateStreet.com

Appetizers

Asian Lettuce Wraps

Quick stir-fry of minced chicken, green onion, water chestnuts, minced garlic, fresh ginger and fried rice noodles, tossed in our homemade sweet and spicy Szechuan sauce. Served with fresh bibb lettuce and Asian dipping sauces — \$9.99

Boneless Wings

All the taste of the traditional chicken wing without the mess or the bone! Served with julienne carrot sticks and a trio of international dipping favorites: traditional buffalo sauce, sesame teriyaki, sweet and spicy BBQ chili sauce — \$8.99

Shrimp Lejon

Bacon wrapped Jumbo Shrimp stuffed with horseradish, served with a creamy dijon dipping sauce — \$10.99

Quesadilla

Your choice of Lump Crab and Crawfish, Southern Style Pulled Pork or Chicken, folded into a tender soft tortilla shell with jack cheese, fresh roasted jalapeño peppers and sour cream, served with fresh tomato lime salsa — \$10.99

Calamari

Tender Calamari lightly dusted in seasoned flour, fried to a golden brown and served with our homemade marinara sauce or Asian dipping sauce — \$8.99

Artichoke, Spinach & 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 tri-colored nachos — \$10.99

Philly Cheese Steak Spring Rolls

Thinly sliced Angus steak grilled Philly Style with minced onion, rolled in a tender pastry, garnished with homemade shoestring french fries — \$8.99

Nachos

Tri-Colored nachos topped with your choice of Grilled Chicken or Philly Cheese Steak with jack and cheddar cheeses, fresh tomato lime salsa, fresh guacamole, sour cream, green onions and jalapeño peppers — \$9.99

Texas Wings

Crisp breaded Chicken Wings basted in sweet chili BBQ sauce — \$8.99

Buffalo Wings

Crisp Chicken Wings basted in traditional buffalo sauce — \$8.99

Stuffed Mushrooms

Large Kennett Square white mushrooms, stuffed with Crab Imperial, topped with Swiss cheese and oven baked — \$10.99

Mediterranean Plate

Greek olives, sliced tomatoes, fire roasted peppers, prosciutto ham, aged provolone cheese and fresh mozzarella, drizzled with olive oil, sprinkled with chopped fresh basil and cracked black pepper — \$9.99

Louisiana Mussels

Black Mussels sautéed with bourbon, garlic, scallions and Louisiana hot sauce in a zesty tomato sauce, served with grilled foccacia bread — \$9.99

Drunken Clams

Little Neck Clams steamed in Eridnger Heffer Vision lager, butter, fresh lime juice and chopped cilantro — \$9.99

Crab Skins

Potato Skins stuffed with Lump Crab, diced fresh tomato and scallions with jack cheese — \$9.99

Perogies

Cheddar and potato stuffed pasta sautéed with bacon and red onion topped with sour cream and scallions — \$7.99

7/2008

Soups

Maryland Roasted CornCrab Chowder

Classic Baltimore favorite with roasted sweet corn — Cup \$3.99 / Bowl \$5.99

French Onion

Our Chef's interpretation, served in a crock, oozing with melted cheese — \$5.99

Baked Potato

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

Du Jour

Our Chef's daily creation — Mkt Price

Salads

Asian Tuna Salad

Sesame seed crusted Ahi Tuna medallions seared and served over mixed greens with toasted almonds, red onions, celery, water chestnuts and bamboo shoots, garnished with fried rice noodles and Asian sesame vinaigrette — \$15.99

Seared Scallop Salad

Pan seared Diver Scallops served over crisp romaine & mixed greens with fresh tomato basil bruschetta, fresh mozzarella cheese, grape tomatoes, artichoke hearts, Greek olives, red onions with garlic crustini and balsamic vinaigrette — \$14.99

Tempura Chicken Salad

Tempura battered Chicken, crisp romaine lettuce, julienned bell peppers, celery, carrots, red onions, Mandarin oranges, baby corn and water chestnuts served with Thai chili vinaigrette — \$13.99

Montreal Beef Salad

Seasoned Beef Tenderloin 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

Duck Salad

Pan seared boneless free range Duck Breast fanned over tender spinach salad with sun dried cranberries, toasted walnuts, red onion, grape tomatoes, crumbled feta cheese & garlic croutons with citrus cranberry vinaigrette — \$14.99

Chicken Cobb Salad

Charbroiled Boneless Chicken Breast served julienned on iceberg based salad with diced tomatoes, cucumber, hard boiled egg, chopped black pepper bacon, shredded cheddar cheese, baby corn and fire roasted peppers, drizzled with creamy ranch or honey dijon dressing — \$12.99

Island Shrimp Salad

Sugar cane skewered Jamaican Jerk spiced Jumbo Shrimp charbroiled, served over crisp romaine lettuce, red onions, peanuts, grape tomato, jack cheese, baby corn and tomato lime salsa. Garnished with plantain chips in a cilantro lime vinaigrette — \$13.99

Southwest Salad

Your choice of fajita spiced Boneless Chicken Breast or Mahi Mahi charbroiled, served over iceberg lettuce, red onion, bell peppers, diced tomato, jack cheese and roasted corn salsa with our house made chipotle dressing

• Chicken — \$12.99 / • Mahi — \$13.99

State Street Caesar

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

- Charbroiled or Blackened Chicken Breast — \$12.99
- Salmon — \$13.99
- Pan Seared Crab Cake — \$14.99

Dinner Entrees

All entrees served with house salad with choice of dressing, potato and vegetable du jour. No substitutions. Additional charge for bleu cheese or caesar dressing on the house salad.

Strip Steak

10oz New York Strip Steak charbroiled and topped with wild mushrooms sautéed in roasted shallot butter, served over garlic mashed potatoes — \$21.99

Flat Iron Fajita

Lime and tequila marinated Flat Iron Steak, served sizzling with sautéed peppers & onions, served with cheddar cheese, sour cream, salsa & warmed soft tortilla shell — \$19.99
Add Shrimp — \$4.00

Land & Sea

Charbroiled 10oz New York Strip Steak served with a sugar cane skewered BBQ Shrimp Kabob basted in our homemade sweet chili BBQ sauce or Crab Legs. Served with garlic mashed potatoes and vegetable du jour — \$24.99

Filet & Crab Cake

6oz Filet Mignon charbroiled with sautéed mushrooms, served with pan seared Jumbo Lump Crab Cake with lemon aglio, served with potatoes and vegetable du jour — \$26.99

Crab Cakes

Our famous Country House Jumbo Lump Crab Cakes, pan seared or broiled. Served with fries and homemade coleslaw — \$22.99

Salmon & Crab

Pan seared Atlantic Salmon in a white wine garlic sauce with artichoke hearts, sundried tomatoes and Jumbo Lump Crab, served over steamed rice — \$19.99

Lobster Angelotti

Striped Lobster and Marscapone cheese stuffed pasta, tossed in a pinot grigio cream sauce with Shrimp and Bay scallops — \$21.99

Shrimp & Scallop Scampi

Large Shrimp and Tender Scallops sautéed in olive oil, garlic, white wine and butter, fresh broccoli, grape tomatoes and julienned carrots served over angel hair pasta — \$19.99

St. Maartin Mahi Mahi

Pan seared Island Whitefish dry rubbed with keylime spice, topped with sautéed grape tomatoes, red onion, fresh chopped cilantro and lime juice with Shrimp. Served with dirty rice and vegetable du jour — \$19.99

Tilapia Cancun

Tri-color nacho crusted South American Whitefish, pan seared served over steamed white rice with peach and mango salsa and sour cream — \$18.99

Crusted Tuna

Garlic pepper crusted Ahi Tuna, pan seared, fanned over sautéed bok choy, water chestnuts and bamboo shoots in a pineapple ginger soy sauce with Shrimp over steamed rice — \$21.99

Baby Back Ribs

Our slow-cooked recipe of marinated St. Louis Style ribs, dry rubbed and charbroiled, served with our homemade chili barbeque sauce with french fries, coleslaw and corn muffin. Half Rack — \$11.99 / Full Rack — \$19.99

Pineapple Pork

Cajun blackened Pork Tenderloin, pan seared, topped with fresh pineapple salsa and Crawfish. Served over dirty rice and vegetable du jour — \$19.99

Barbeque Pork Chop

Twin apple bacon wrapped Pork Chops, brushed with sweet chili BBQ sauce, served on garlic mashed potatoes with vegetable du jour — \$19.99

Cajun Mushroom Ravioli

Wild Mushroom and ricotta cheese stuffed pasta, tossed with Cajun Alfredo and your choice of Cajun Blackened Shrimp or Cajun Blackened Chicken — \$18.99

Crab Combo

3 Crab clusters steamed in Garlic Butter. Dungeness and Snow Crab — \$19.99

Chicken & Ribs

Half Rack of Our Slow Cooked St. Louis Ribs, basted in chili BBQ, served with lemon pepper marinated Boneless Charbroiled Chicken Breast with fries, cole slaw and a corn muffin — \$18.99

Hickory Chicken

Grilled hickory seasoned Chicken Breast topped with black pepper bacon topped with pepper jack cheese, served over a roasted tomato coulis — \$18.99

Chicken Roma

Boneless Breast charbroiled, topped with broccoli rabe aglio, roasted Roma tomatoes, prosciutto and fresh mozzarella cheese, drizzled with balsamic reduction. Served with roasted red bliss potatoes and vegetable du jour — \$19.99

Chicken Bruschetta

Boneless Breast of Chicken, pan seared with fresh tomato basil bruschetta and grated Romano Cheese served over angel hair pasta with grilled garlic bread — \$18.99

There is a \$5.00 plate charge for sharing entrees. This plate charge includes house salad plus potato and vegetable of the day for both

**Vegetarian
Options Available
Just Ask Your Server**