

THE JACKSON ROOM

Brodeur's 
ON STATE STREET
1 West State Street, Media, PA

Upscale Dinner Menu: 4-10pm
Reservations Recommended
610-566-5515

Brodeur's On State Street

Appetizers

Seared Diver Scallops

Pan seared Jumbo Day Boat Scallops served over a tequila shallot lime butter — \$12.99

Shrimp Cocktail

Five Jumbo Shrimp served with a Beefeater gin cocktail sauce — \$10.99

Crusted Tuna

Garlic pepper crusted Ahi Tuna served rare fanned over Asian slaw. Drizzled with a cool cusabi sour cream — \$12.99

Mozzarella Calabrese

Fresh Mozzarella Cheese with fire roasted peppers and fresh sliced tomato, drizzled with olive oil topped with fresh basil and cracked black pepper, served with grilled pita bread — \$10.99

Jumbo Lump Crab Cakes

Pan seared or Cajun blackened, drizzled with bourbon honey mustard glaze — \$12.99

Stuffed Portabello Mushroom

Grilled marinated Portabello mushroom, topped with Crab Imperial and Swiss Cheese. Served over a roasted tomato coulis — \$12.99

Stuffed Artichoke Hearts

Tender Artichoke Hearts stuffed with aged provolone cheese pan fried served atop a creamy basil pesto cream sauce — \$9.99

Crab & Avocado Cocktail

Jumbo Lump Crab served in a cocktail glass with grape tomatoes and fresh diced avocado. Drizzled with citrus vinaigrette — \$12.99

New England Seafood Sampler

Two Jumbo Shrimp, Jumbo Lump Crab and a 2oz Lobster Tail served chilled with sundried tomato, roasted garlic remoulade — \$14.99

Shrimp LeJon

Bacon Wrapped Jumbo Shrimp stuffed with horseradish served with a creamy Dijon mustard horseradish sauce — \$10.99

Soups

Cream of Asparagus with Brie

Our Chef's blend of tender Asparagus and fresh cream and creamy fresh cheese
Cup \$3.99 / Bowl \$5.99

French Onion

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

Roasted Corn Maryland Crab Chowder

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

Du Jour

Our Chef's daily creation.
Cup \$3.99 / Bowl \$5.99

Salads

Spinach Salad

Tender Baby Spinach tossed with chopped applewood bacon, champagne poached pears, hard boiled egg, red onion, Walnuts and sun dried cranberries in a citrus cranberry vinaigrette — \$8.99

Wedge Salad

Crisp wedge of iceberg lettuce topped with fire roasted peppers, fresh tomato wedges, crumbled bleu cheese, red onion and drizzled with balsamic reduction — \$8.99

State Street Caesar

Crisp romaine lettuce tossed with homemade croutons, Tuscan style Caesar dressing topped with shaved Pecorino Romano and Parmesan Cheeses — \$8.99

Add one of these to any salad.
Crab Cake \$6, Grilled Chicken \$4
or Grilled Shrimp \$5

THE JACKSON ROOM

Upscale City Dining
with a Setting Ideal for
Business Meetings and
Special Occasions.

Dinner Served: 4:00–10:00pm

Entrees

Filet Bordeaux

Twin 4oz Choice Center Cut Petite Filet Mignon charbroiled, topped with melted creamy brie cheese, roasted pearl onions and portabello mushroom merlot demi glace, served over garlic mashed potatoes, garnished with sweet vidalia onion nest — \$26.99

Filet and Lobster

6oz Choice Filet Mignon pan seared with 3oz Lobster Tail in a minced shallot cabernet reduction — \$29.99

New York Strip Steak

12oz Aged *Certified Angus Beef*® New York Strip Steak served with your choice of Au Poivre, Gorgonzola Butter or Classic Béarnaise, over garlic chive mashed potatoes — \$29.99

Veal Oscar

Tender Medallions of Veal, pan seared in a white butter sauce with asparagus, Jumbo Lump Crab Meat and béarnaise sauce — \$24.99

Veal Roma

Tender Medallions of Veal sautéed in olive oil and garlic, topped with roasted Roma tomatoes, prosciutto ham, spinach, aged provolone cheese. Drizzled with balsamic reduction — \$21.99

Crab Cakes

Our award winning Jumbo Lump Crab Cakes, pan seared, served over a Thai style sweet chili, peach and mango salsa — \$24.99

Seafood Mardi Gras

Pan seared Shrimp, Scallops, Lobster Meat, Crawfish, Calamari, Little Neck Clams and Mussels sautéed in a garlic herb butter and tossed with angel hair pasta — \$24.99

Nutty Tilapia

Toasted walnut, pistachio and almond crusted South American Whitefish pan seared, topped with a Frangelica cream sauce with Jumbo Lump Crab — \$21.99

Grouper

Cajun blackened Florida Whitefish pan seared with Shrimp in a pineapple salsa, served over steamed white rice and topped with cilantro sour cream — \$23.99

Maple Glazed Salmon

Fresh Atlantic Salmon oven baked, finished with honey maple dijon mustard glaze, over confetti rice, topped with julienned french fried leeks — \$24.99

Chesapeake Ravioli

Crab and Marscapone cheese stuffed pasta tossed with Roma tomatoes, fresh basil, lemon juice and a hint of Old Bay in a sherry seafood cream sauce — \$23.99

State Street Cappellini

Angel Hair Pasta tossed in a vodka blush cream sauce with prosciutto ham, peas and fresh scallions, with your choice of Grilled Chicken or Jumbo Shrimp and Scallops. Served with fresh garlic bread.

- With Grilled Chicken — \$21.99
- With Shrimp and Scallops — \$23.99

Natural Veal Chop

14oz New Zealand Organic Veal Loin Chop, herb marinated and charbroiled, topped with wild mushroom Madeira wine demi glace — \$29.99

Stuffed Pork Italiano

Frenched 14oz Center Cut Pork Chop stuffed with broccoli rabe, prosciutto and aged provolone, topped with artichoke hearts and Jumbo Lump Crabmeat in a white wine garlic sauce over confetti rice — \$24.99

Raspberry Duck

Boneless Free Range Duck breast, your choice pan seared or Cajun blackened, served fanned over a raspberry demi glace — \$24.99

Chicken and Shrooms

Dry Porcini mushroom rubbed Boneless Chicken Breast pan seared with grape tomatoes, spring onions and wild mushrooms in a marsala demi glace finished with white truffle oil served over confetti rice — \$21.99

~ Vegetarian Options Available ~
Just Ask Your Server

All entrees served with house salad, choice of dressing,* potato & vegetable du jour. No substitutions please.

*Additional charge for bleu cheese or caesar dressing on the house salad.

\$5 plate charge for sharing entrees. Includes house salad plus potato & vegetable of the day for both plates.

Service charge of 20% for parties of 8 or more.

7/2008

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