

Burgers

- * **Cajun Turkey Burger 10.95**
Cajun style turkey burger topped with a chipotle mayonnaise and Havarti cheese, served with sweet potato frites
 - * **Peasant Burger 8.95**
Our gourmet burger
 - * **Nappa Building Burger 10.95**
Topped with Brie cheese and caramelized onions
 - * **Bravo Burger 9.95**
Topped with aged Vermont cheddar cheese
 - * **Blue Burger 10.95**
Topped with Danish bleu cheese and applewood bacon
- All of our burgers are 8 oz. Black Angus beef burgers and are served on a sesame bun with lettuce, tomato, pickle and pommes frites or mixed field greens.*

Sandwiches

- Croque Monsieur or Madame 10.95**
Classic ham and cheese sandwich served on Tuscan bread with dijon mustard (Madame with fried egg on top, add 1)
- * **Bravo Chicken Sandwich 10.95**
Grilled chicken, guacamole, tomato, applewood bacon, arugula, balsamic vinaigrette and mayonnaise on a French baguette
- * **Bravo Steak Sandwich 14.95**
Sautéed tenderloin tips with caramelized onions, mushrooms and Swiss cheese
- * **Bravo Hawkeye 15.95**
Open faced sliced sirloin topped with garlic butter, served on a baguette with pommes frites and corn bread
- * **Bravo Lobster Club 15.95**
Lobster, tomato, applewood bacon and house made mayonnaise

*All of our sandwiches come with your choice of pommes frites, mixed field greens, or house chips.
Add a fried egg to any sandwich, burger or pommes frites, add \$1
We offer multigrain bread for all burgers and sandwiches. Please inform your server.
Please be advised that our pommes frites are prepared with peanut oil.*

Sides

- Pommes Frites 3.95
- Sweet Pommes Frites 4.95
- Sautéed Spinach 4.95
- Haricot Vert 4.95
- Mashed Potatoes 4.95
- Grilled Asparagus 5.95
- Herb Roasted Potatoes 4.95
- Seasonal Vegetable 4.95

* *Bravo Brasserie would like to inform you that consuming raw or undercooked meat, poultry, seafood or eggs may increase the risk of foodborne illness.*

*Please be advised that our pommes frites are prepared with peanut oil.
Please inform your server of any allergies.*

Cold and Hot Appetizers

- * **Steamed Littlenecks 12.95**
Locally harvested littlenecks with Applewood Bacon and a sun-dried tomato grappa broth
- Grilled Pizza 12.95**
Spinach, goat cheese, roasted red peppers and pancetta
- * **Jumbo Lump Crab Cake 11.95**
Served with Asian slaw and chipotle aioli
- * **Moules Dijon 12.95**
*Steamed mussels in a light dijon mustard and saffron cream sauce.
Served with grilled Tuscan bread to dip*
- Cheese Plate 13.95**
Chef's selection. Served with fruit, walnut butter and country bread
- * **Yellow Fin Tuna Tartare 12.95**
English cucumbers, ginger dressing and house made potato chips
- Bravo Calamari Provencal 10.95**
Fried squid tossed with tomatoes, Kalamata olives, banana peppers, capers and extra virgin olive oil
- * **Bravo Mussels 12.95**
Steamed mussels in a light tomato broth with chorizo and charred onions. Served with grilled Tuscan bread to dip
- Beef Wellington 13.95**
Tenderloin of beef with mushroom duxelle wrapped and baked in puff pastry, topped with a cabernet demi glace sauce
- * **Beef Carpaccio 13.95**
Thinly sliced tenderloin of beef lightly seasoned, extra virgin olive oil, arugula and shaved reggiano parmesan cheese
- * **Bacon Wrapped Scallops 11.95**
Sea scallops wrapped in applewood bacon with a light brown sugar coating, served with a cucumber salad
- * **Smoked Salmon 12.95**
Capers, cream cheese, diced Bermuda onions, cornishons and warm baguettes
- * **Seafood Sampler 16.95**
Shrimp cocktail, crab cakes, bacon wrapped scallops and sesame encrusted tuna
- * **Sesame Encrusted Tuna 12.95**
Seared tuna over a soy and ginger glaze, drizzled with a wasabi aioli and served with marinated haricots vert

Raw Bar

- Jumbo Shrimp Cocktail 2.75 each
- * Oysters du Jour Market Price
- * Littlenecks 1 each

Mignonette & Cocktail Sauce served with oysters and littlenecks

Soups & Salads

- French Onion Soup 5.95
Topped with crouton, Swiss and mozzarella cheese
- Soup du Jour Priced Daily
- New England Clam Chowder cup 4.5 bowl 6.5
- Nicoise Salad 11.95
Marinated haricot vert, sautéed baby potatoes, hard-boiled egg, tomatoes, Nicoise olives and mixed field greens. Topped with a sherry dijon vinaigrette
- Beet Salad 10.95
Assorted beets over a bed of baby mixed greens with herbed goat cheese, Mandarin oranges, caramelized fennel and a citrus vinaigrette
- Bravo Salad 9.95
Mixed greens with tomatoes, roasted red peppers and red onions. Topped with pan-seared goat cheese and a sherry dijon vinaigrette
- Caesar Salad 9.95
Crisp Romaine lettuce tossed in Caesar dressing. Topped with garlic croutons and shaved parmesan cheese
- Poached Pear Salad 10.95
Boston Bibb lettuce with candied pecans, dried apricots, crumbled bleu cheese and citrus vinaigrette
- Spinach Salad 10.95
With candied pecans, strawberries, dried apricots, herbed goat cheese and a poppy seed vinaigrette
- * Frisée Salad 11.95
Chicorée frisee, Applewood bacon and asparagus, topped with a fried egg and sherry dijon vinaigrette
- * Add steak 5.95
Add salmon 5.95
Add grilled chicken 3.95
Add sautéed shrimp 4.95
* Add pan-seared tuna 5.95
Add Sicilian white anchovies 2.95
Add pan-seared goat cheese 2.95

Gift certificates are available and make an excellent gift for any occasion

Please inquire about our banquet facilities
Full menus are available

123 Empire Street - Providence, RI 02903 - (401) 490-5112

www.bravobrasserie.com

Entrées

- * Steak Frites 21.95
Top sirloin steak, served with mixed greens topped with balsamic vinaigrette & pommes frites
- * Boneless NY Sirloin 27.95
Served with grilled asparagus and mashed potato
- * Boneless NY Sirloin Au Poivre Style 28.95
Pepper encrusted NY sirloin topped with a brandied peppercorn cream sauce
- * Filet de Boeuf Bearnaise 8 oz 26.95 10 oz 29.95
Grilled tenderloin of beef served with roasted red bliss potatoes and grilled asparagus
- * Tenderloin Medallions de Boeuf 26.95
Sliced tenderloin medallions on grilled Texas toast, topped with garlic butter, served with mashed potatoes and grilled asparagus
- * French Cut Cajun Pork Chop 21.95
French cut pork blackened, topped with apple chutney and served with mashed potato and haricot vert
- * Grilled Lamb Loin Chops 24.95
Served with mint au jus, grilled asparagus and rice pilaf
- * Roast Duck a l'Orange 24.95
Crispy half duckling roasted and topped with a Gran Marnier reduction, served with French green beans and roasted red potatoes
- * Herbes de Provence Half Roasted Chicken 19.95
Slow roasted chicken with fresh herbs. Served with seasonal vegetables mashed potatoes and a hearty gravy
- * Veal Milanese 24.95
Lightly breaded veal scallopini sautéed in a lemon and white wine sauce. Served with pappardelle & cheese sauce with fresh sautéed spinach
- Asparagus Ravioli 15.95
Arugula, asparagus, forest mushrooms, grape tomatoes and shaved reggiano parmesan cheese Add shrimp 4.95 Add lobster 7.95
- * Linguine & White Clam Sauce 18.95
Steamed littlenecks, garlic, crushed red pepper, parmesan cheese & grilled Tuscan bread
- * Pan Seared Sea Scallops 23.95
Topped with a shallot tarragon cream sauce, served over mashed potatoes and sautéed spinach
- * Atlantic Cod 21.95
Poached with French green beans, baby potatoes, artichoke hearts and plum tomatoes in a white wine and saffron broth
- * Mussels 18.95
*Bravo Mussels: Steamed mussels in a light tomato broth with chorizo and charred onions
Moules Frites: Steamed mussels in a light dijon mustard and saffron cream sauce
Both served with pommes frites to dip.*
- * Sole Meuniere 20.95
Pan-seared sole sautéed in a brown butter caper sauce. Served over mashed potatoes
- * Sesame and Ginger Encrusted Salmon 22.95
Served with seasonal vegetable and rice pilaf
- * Sesame Encrusted Tuna 25.95
Seared tuna with a soy and ginger glaze, drizzled with a wasabi aioli. Served with rice pilaf and cool green bean salad
- Macaroni and Cheese 15.95
With three cheeses, topped with bread crumbs and sliced tomatoes. Add lobster 7.95
- Penne with Pink Vodka Sauce 15.95
Fire-roasted crushed tomatoes, fresh basil, garlic, roasted shallots and parmesan cheese Add chicken 3.95 Add shrimp 4.95