

THE BROWN BOTTLE EST. 1972



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Party Menu

PASTA

Our pasta entrées are served with a mixed greens salad and garlic bread.

CANNELLONI

Large tender tubes of pasta stuffed with a three cheese blend wrapped in a slice of ham and then baked in a buttery white wine sauce | 24.50

MANICOTTI

Large tender, stuffed, tubes of pasta, one with seasoned beef and one a three cheese blend, and then baked in marinara sauce | 24.50

LASAGNA

Noodles layered with a hearty beef and pork meat sauce, sliced ham, fresh mushrooms and a herbed ricotta baked with a bountiful topping of mozzarella | 24.50

VEGETARIAN LASAGNA

Layers of fresh spinach noodles with a variety of cheeses in a creamy white sauce against layers of marinara sauce; topped with mozzarella; and baked to golden brown | 24.50

EGGPLANT IN CASSEROLE

Succulent royal purple eggplant with a combination of mozzarella cheese, rigatoni, and a basil-based tomato sauce | 24.50

BAKED ZITI

A classic Italian dish! Ground beef and Italian sausage, tomato sauce, ricotta cheese and fresh rosemary mixed with ziti pasta, topped with mozzarella and baked | 24.50

BEEF

Our beef entrées are served with a mixed greens salad, twice-baked potato and garlic bread.

PRIME RIB

A choice cut of tender beef slow-roasted to medium served on a plate of steaming, savory juices. 12 oz. portion | 36.00
(Subject to availability)

VEAL PARMESAN

A tender veal cutlet baked in a special tomato sauce and flavored with parmesan cheese, garnished with ham strips and topped with melted mozzarella cheese | 31.50

VEAL MARSALA

A portion of tender veal baked in a special Marsala sauce and garnished with fresh mushrooms and mozzarella cheese | 31.50

SEAFOOD

Our seafood entrées are served with a mixed greens salad, twice-baked potato and garlic bread.

BAKED CODFISH

A generous portion of ocean-netted cod, baked with your choice of Lemon butter sauce or Creamy white wine with mushroom sauce | 29.50

BAKED SALMON

A generous portion of buttery salmon baked with your choice of:

- Veneto white wine, mushroom caper sauce | 29.50
- Garlic Lemon Dill Butter Sauce | 29.50

ORANGE ROUGHY PARMESAN

A choice, 8-ounce fillet of orange roughy topped with a buttery Parmesan sauce, touched with green onion and baked to a golden brown. Fantastic! | 29.50

POULTRY

Our poultry entrées are served with a mixed greens salad, twice-baked potato and garlic bread.

FIORENTINA CHICKEN

A juicy breast of chicken baked in a rich tomato sauce and garnished with ham and ripe black olives | 26.50

CHICKEN DIJON

A boneless chicken breast baked in honey Dijon mustard sauce with mozzarella cheese, green pepper and onions | 26.50

CHICKEN MARSALA

A juicy breast of chicken baked in a rich Marsala sauce and garnished with fresh mushrooms and mozzarella cheese | 26.50

CHICKEN PARMESAN

A juicy breast of chicken baked in a special tomato sauce and flavored with Parmesan cheese, garnished with ham strips and topped with melted mozzarella | 26.50

* Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.