

BRACA CAFE

STEAKS - SEAFOOD - PASTA

BRACA BEGINNINGS

FRIED POTATOES

Parmigiano Reggiano, Truffle Oil 9.75

SPINACH & ARTICHOKE DIP

Baby Spinach, Artichoke Hearts, Garlic, Reggiano Cheese, White Wine, Grilled Focaccia Bread 12

HOMEMADE MEATBALLS

Beef, Veal, Pork, Marinara, Reggiano 10.75

BURRATA

Basil Pesto, Aged Balsamic, Crostini 11

PEI MUSSELS

Red, White or Fra Diablo, Grilled Crostini 15

As Entree With Pasta 24

STEAMERS CREMA

Herbs, Roasted Garlic Butter, Grilled Crostini 16

As Entree With Pasta 25

ITALIAN CALAMARI

Hand Breaded, Hot Cherry Peppers, Kalamata Olives, Marinara 15

MUSHROOMS STUFFED

Jumbo Lump Crab, Sherry 23

CRISPY GULF SHRIMP

Hand Breaded, Thai Chili Glaze, Shaved Greens 14

SOUPS

DAILY SOUP

Chef's Whim

Cup 4.50 Bowl 6.50

BAKED ONION

Three Cheeses, Croutons 9.50

SALADS

Add The Following To Any Salad

All-Natural Grilled Chicken 6

4 Jumbo Grilled Shrimp 11.75

8 oz Spinalis, Rib Eye Cap 18

Homemade Blue Cheese Dressing 1.50

GF LONGSTEM ARTICHOKE & BEET

Aged Goat Cheese, Pistachios, Baby Spinach, Lemon Herb Vinaigrette 10

CAESAR

Crisp Romaine, Parmigiano Reggiano, Cured Olives, Tomatoes, Gorgonzola Peppercorn 10.50

GF STEAK HOUSE WEDGE

Crunchy Iceberg, Applewood Bacon, Red Onion, Tomatoes, Gorgonzola Peppercorn 10.50

BRACA BURGERS & MORE

CLASSIC BRACA BURGER

8 oz Black Angus, Cheddar, Romaine, Red Onion, Tomato, Brioche Bun, Shoestring Fried Potatoes 16

GF THE FREE BURGER

8 oz Black Angus, Romaine, Applewood Bacon, Aged Goat Cheese, Avacado Garlic Aioli, Shoestring Fried Potatoes 17

PESTO GRILLED CHICKEN

All-Natural Chicken Breast, Romaine, Tomato, Basil, Pesto, Provolone, Brioche Bun, Shoestring Fried Potatoes 13

THE KG STEAK

Grilled Spinalis, Exotic Mushroom & Onion Confit, Garlic Aioli, Provolone, Onion Brioche Bun, Shoestring Fried Potatoes 20

GRILLED SELECTIONS

Basted With an Herb Butter

Served With House Salad & Your Choice of Two Sides:

Garlic Mashed Potatoes, Shoestring Fries, Broccolini, Pancetta Brussel Sprouts, Sweet Potato Fries (U/C 2)

GF STEAKS

1855, ALL NATURAL, SOUDERTON, PA

8 OZ CENTER CUT FILET 38

8 OZ SPINALIS, RIB EYE CAP 26

10 OZ KOBE FLAT IRON 40

14 OZ NEW YORK STRIP 43

18 OZ COWBOY STEAK 52

GF CHOPS & FISH

ALL-NATURAL 14 OZ PORK CHOP 34

SCOTTISH SALMON 27

AHAI TUNA 28

CREATE A SURF & TURF

GF 4 OZ COLD WATER LOBSTER TAIL 20

GF 4 JUMBO GRILLED SHRIMP 11.75

GF 3 JUMBO GRILLED SCALLOPS 15.75

JUMBO LUMP CRABCAKE 18

SEASONAL DISHES

Served With House Salad

GF SPINACH, RICOTTA & TOMATO RAVIOLI

Sherry, Shallot, Balsamic Reduction, Exotic Mushroom Confit 26

GF BRAISED VEAL SHANK

Natural Au Jous, Garlic Mashed Potatoes, Pancetta Brussel Sprouts 35

CAFE CLASSICS

Served With House Salad

THREE CHEESE RAVIOLI

Homemade Ravioli, Meatballs, Marinara 21

SAUTEED JUMBO GULF SHRIMP

Your Choice...Scampi or Fra Diablo Tomato, Spinach, Fresh Basil, Garlic, Linguini 26

BLACKENED SCALLOPS

Locally Caught Jumbo Scallops, Spinach, Tomato, Garlic, Parmigiano, Blush Cream Sauce, Penne 28

CARBONERA

All-Natural Blackened Chicken, Prosciutto, Garlic, Peas, Shallots, Reggiano Cheese, Penne 23

PARMIGIANA

Parmigiano, Marinara, Pasta

Locally Raised Milk-Fed Veal 26

Locally Raised All-Natural Chicken 21

TWIN JUMBO LUMP CRABCAKE

Lemon Caper Aioli, Sweet Potato Fries, Pickled Cucumber Salad 36

DEEP SEA COMBINATION

Shrimp, Scallops, Jumbo Lump Crabcake, Garlic Mashed Potatoes, Broccolini 42

MARSALA

Fresh Mushrooms, Marsala Wine

Locally Raised Milk-Fed Veal 26

Locally Raised All-Natural Chicken 21

DESSERTS

TIRAMISU

Espresso Soaked Lady Fingers, Layers of Marscapone Cream, Cinnamon Dust 8.75

ALMOND AMARETTO CAKE

Soft Lady Fingers Soaked in Amaretto, Marscapone Cream, Crushed Almonds 8.75

NY CHEESECAKE

Whipped & Creamy 8.75

DOUBLE CHOCOLATE CAKE

Decadent Chocolate Layer Cake, Rich Chocolate Icing 8.75

ICE CREAM

Two Scoops of Creamy Chocolate or Vanilla 7.25

We proudly serve Organic Pasta

Not all ingredients are listed. Alert your server to special dietary needs.

Parties of 6 or more may include an 18% gratuity

Checks may be split only 2 ways - \$10 Minimum on Credit Cards

BRAGA CAFE

STEAKS - SEAFOOD - PASTA

PRIX FIX MENU \$24

4:30 To 6PM Daily

FIRST COURSE

Choose One

DAILY SOUP
Chef's Whim

DINNER SALAD
Crisp Greens, Kalamata Olives, Tomatoes, Italian Cheese

CAESAR SALAD
Crisp Romaine, Parmigiano Reggiano, Kalamata Olives,
Tomatoes, Sharp Provolone Crostini

SECOND COURSE

Choose One

PARMIGIANA
Parmigiano, Marinara, Pasta
Locally Raised Milk-Fed Veal
Locally Raised All-Natural Chicken

CARBONARA
Blackened Chicken, Prosciutto, Garlic Peas, Shallots, Reggiano Cheese, Linguini

RAVIOLI
Homemade Ravioli, Meatballs, Marinara

PEI MUSSELS
Red, White or Fra Diablo,
Grilled Crostini

SAUTEED JUMBO GULF SHRIMP
Your Choice...Scampi or Fra Diablo
Tomato, Spinach, Fresh Basil, Garlic, Linguini

JUMBO LUMP CRABCAKE
Lemon Caper Aioli, Sweet Potato Fries, Pickled Cucumber Salad

 GRILLED SCOTTISH SALMON
Basted With an Herb Butter, Garlic Mashed Potatoes, Broccolini

THIRD COURSE

Choose One

TIRAMISU
Espresso Soaked Lady Fingers, Layers of Marscapone Cream, Cinnamon Dust

ALMOND AMARETTO CAKE
Soft Lady Fingers Soaked in Amaretto, Marscarpone Cream, Crushed Almonds

NY CHEESECAKE
Whipped & Creamy

ICE CREAM
Two Scoops of Creamy Chocolate or Vanilla

We proudly serve Organic Pasta
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