

BRACA CAFE

STEAKS - SEAFOOD - PASTA

BEGINNINGS

ROASTED LONG
HOTS
Shaved Prosciutto,
Marinara, Baby
Arugula, Reggiano 12

FRIED POTATOES
Parmigiano Reggiano,
Truffle Oil 9.75

SPINACH &
ARTICHOKE DIP
Baby Spinach,
Artichoke Hearts,
Garlic, Reggiano
Cheese, White Wine,
Crostoni 12

TEMPURA
ARTICHOKE HEARTS
Lemon Caper Aioli 12

STEAMERS
Herbs, Garlic Butter,
Grilled Crostoni 16

SOUPS & SALADS

JERSEY CORN &
CLAM CHOWDER
Cup 4.75 Bowl 6.75

BAKED ONION
Three Cheeses,
Croutons 9.50

BURRATA
Arugula, Basil Pesto,
Aged Balsamic,
Crostoni 11

GF LONGSTEM
ARTICHOKE & BEET
Aged Goat Cheese,
Pistachios, Baby
Spinach, Lemon Herb
Vinaigrette 10

CRISPY GULF
SHRIMP
Thai Chili Glaze,
Shaved Greens 17

ITALIAN CALAMARI
Hot Cherry Peppers,
Kalamata Olives,
Marinara 15

HOMEMADE
MEATBALLS
Beef, Veal, Pork,
Marinara, Reggiano,
Italian Bread 10.75

MUSHROOMS
STUFFED
Jumbo Lump Crab,
Sherry 23

PEI MUSSELS
Red/White/Fra
Diavolo Grilled
Crostoni 15

GF WEDGE
Iceberg, Gorgonzola,
Bacon, Red Onion,
Tomatoes 10.50

CAESAR
Crisp Romaine,
Parmigiano Reggiano,
Cured Olives,
Tomatoes 10.50

GF BRACA BURGER
SALAD
8 oz Black Angus
Burger, Mixed Greens,
Gorgonzola Crumbles,
Red Onion Sweet
Peppers 15

Salad Additions

All-Natural Grilled Chicken 6, 4 Jumbo Grilled
Shrimp 11.75, 5 oz Filet 18, Jumbo Lump Crabcake
18, Homemade Gorgonzola Dressing 1.50

BRACA BURGERS & MORE Shoestring Fried Potatoes

CLASSIC BRACA
BURGER
8 oz Black Angus,
Cheddar, Romaine,
Red Onion, Tomato,
Brioche Bun 17

THE KG STEAK
SANDWICH
5oz Grilled Filet,
Moody Blue
Gorgonzola,
Arugula, Tomato,
Martin's Roll 21

GF THE BUNLESS
BURGER
8 oz Black Angus,
Romaine, Applewood
Bacon, Aged Goat
Cheese, Avacado
Garlic Aioli 17

PESTO GRILLED
CHICKEN
Applewood Bacon,
Pesto, Arugula, Tomato,
Quattro Formaggio,
Martin's Roll 12

GRILLED & CHAR BROILED

Basted With Herb Butter & Served with our
Signature Steak Sauce, House Salad, Two Sides

GF STEAKS

1855, Black Angus
Souderton, PA

5 OZ CENTER CUT FILET 29

8 OZ CENTER CUT FILET
38

14 OZ NEW YORK STRIP 43

16 OZ PORTERHOUSE
STEAK 45

ALL-NATURAL 12 OZ PORK
CHOP
Herb Butter 28

GF SHELLFISH

5 JUMBO
SHRIMP 29

5 JUMBO
SCALLOPS
29

JUMBO
SHRIMP &
SCALLOPS
(3 EA) 34

Sides 6ea

Gorgonzola
Mashed
Potatoes,
Shoestring
Fries,
Asparagus,
Pancetta
Brussel
Sprouts,
Sweet Potato
Fries

Steak & Chop Additions

4 Jumbo Shrimp
11.75

3 Jumbo Scallops 15.75
Jumbo Lump Crabcake 18

CAFE CLASSICS House Salad

THREE CHEESE
RAVIOLI
Homemade Ravioli,
Meatballs, Marinara 21

SCALLOPS PENNE
Locally Caught
Blackened Jumbo
Scallops, Spinach,
Tomato, Garlic,
Parmigiano, Blush
Cream Sauce 29

PARMIGIANA
Parmigiano, Marinara,
Pasta
Locally Raised Milk
Fed Veal 26
All-Natural Farm
Raised Chicken 21

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

MILANESE
Arugula, Hunter Sauce,
Heirloom Tomatoes
Locally Raised Milk
Fed Veal 26
All-Natural Farm
Raised Chicken 21

TWIN JUMBO LUMP
CRABCAKE
Lemon Caper Aioli,
Asparagus, Sweet
Potato Fries 36

SAUTEED JUMBO
GULF SHRIMP
Scampi or Fra Diavolo
Scampi - Lemon Garlic
Butter, Sundried
Tomato, White Wine,
Linguini
Fra Diavolo - Spinach,
Fresh Basil, Tomatoes,
Garlic, Linguini 26

DEEP SEA
COMBINATION
Broiled or Fried
Shrimp, Scallops,
Jumbo Lump
Crabcake, Shoestring
Potatoes, Asparagus 42

SKILLET FIRED
CHOP STEAK
Au Poivre, Wild
Mushrooms, Onions,
Gorgonzola Mashed,
Asparagus 24

GRILLED AHAI TUNA
Mint Fennel Salad,
Lemon Vinaigrette,
Gingered Sweet Potato
Puree 28

PAN SEARED
SALMON
Saffron Risotto,
Heirloom Tomato
Compote, Pancetta
Brussel Sprouts 27

GF - Gluten Free

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 - 3% Credit Card Surcharge

BRACA CAFE

STEAKS - SEAFOOD - PASTA

PRIX FIX MENU \$24

5:00 To 6:30PM Daily

FIRST COURSE

Choose One

JERSEY CORN & CLAM CHOWDER

HOUSE SALAD

Crisp Greens, Kalamata Olives, Tomatoes, Italian Cheese

SECOND COURSE

Choose One

PARMIGIANA

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

GF SKILLET FIRED CHOP STEAK

Au Poivre, Wild Mushrooms, Onions, Gorgonzola Mashed, Asparagus

CARBONARA

Blackened Chicken, Prosciutto, Garlic, Peas, Shallots, Reggiano Cheese, Penne

RAVIOLI

Homemade Ravioli, Meatballs, Marinara

SAUTEED JUMBO GULF SHRIMP

Scampi or Fra Diavolo
Scampi - Lemon Garlic Butter, Sundried Tomato, White Wine, Linguini
Fra Diavolo - Spinach, Fresh Basil, Tomatoes, Garlic, Linguini

JUMBO LUMP CRABCAKE

Lemon Caper Aioli, Asparagus, Sweet Potato Fries

GF PAN SEARED SALMON

Saffron Risotto, Heirloom Tomato Compote, Pancetta Brussel Sprouts

GF 5 OZ FILET

Basted With an Herb Butter, Signature Steak Sauce, Gorgonzola Mashed, Pancetta Brussel Sprouts

PEI MUSSELS

Red/White/Fra Diavolo - Linguini, Grilled Crostini

THIRD COURSE

Choose One

TIRAMISU

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

ALMOND AMARETTO CAKE

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

NY CHEESECAKE

Whipped & Creamy

ICE CREAM

Two Scoops of Creamy Chocolate or Vanilla

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