

## Selections from Our Bar

### White Wines

Ecco Domani Pinot Grigio (ITALY) 8  
Barefoot Pinot Grigio (CA) 5  
La Playa Sauvignon Blanc (CHILE) 7  
Barefoot Chardonnay (CA) 5  
Wm. Hill Chardonnay (CA) 7  
Dr. Konstantin Frank Riesling (NY) 8  
Funf@Five Riesling (GERMANY) 6  
Mirassu Sauvignon Blanc (CA) 7

### Red Wines

Redwood Creek Pinot Noir (CA) 6  
Barefoot Cabernet Sauvignon (CA) 5  
Rosemont Shiraz (AUSTRALIA) 8  
Red Rock Merlot (CA) 7  
Red Rock Special Blend (CA) 7  
Wm. Hill Cabernet (CA) 8  
McWilliams Pinot Noir (CA) 7  
Alamos Malbac (ARGENTINA) 8

### Blush Wine

Berlinger White Zinfandel (CA) 5

### Beer On Tap

Guinness Stout 5	Smithwicks Ale 5
Labatt's Blue Lite 4	Sam Adams Lager 5
High Falls Seasonal 5	Rohrbach's Scotch Ale 5
Rohrbach's Highland 5	Yuengling Lager 4

### Bottled Beers

Genesee Beer, Creme Ale or Lite 3.5  
Heineken/Heineken Lite 4.5  
Labatt's Blue/Blue Lite 3 .5  
Amstel Lite 4.5 Miller Lite 4  
Beck's Dark 4.5 Blue Moon 4.5  
Bud/Bud Lite 3.5 Coor's Lite 4  
Corona 4.5 Sierra Nevada 4.5  
Michelob Ultra 4.5 Beck's N/A 4.5  
Molson Canadian 4.5

### Soft Drinks

Coke 2 Diet Coke 2  
Ginger Ale 2 7-UP 2  
Saranac Root Beer (Bottled) 3  
Saratoga Water (Bottled) 3  
Regular or Decaf Coffee 2  
Hot or Ice Tea 2



The town of Brighton was established in 1814. It was once the biggest town around, occupying the land east of the Genesee River all the way to Irondequoit Bay; and from Lake Ontario to the southern border of present-day town of Brighton. The bustling center of this town and the hub of Brighton life were both right here at the intersection of Winton Road and East Ave.

Once the Erie Canal opened in 1822, only a few yards from the town center, Brighton became a popular tourist and trading destination. The canal connected farmers and manufacturers with bustling canal towns across NY.

The Brighton Hotel was opened to give weary travelers a home cooked meal and a warm bed on their journey. It has been a popular destination since 1864.

Over the years, the Brighton Hotel has survived many renovations and changes. Most recently, we've removed several interior walls to open up the bar and dining areas, installed a wall of windows for great lighting, added an outdoor dining and drinking deck and much more.

We've also refined the classic Brighton Restaurant menu and added innovative daily specials for today's dining tastes. In short, this is definitely not your grandparents' Brighton Restaurant.

Still, we have taken great care to preserve all that is so connected with the long tradition of dining at The Brighton so that it remains a place where you can always find good food at reasonable prices served in a warm atmosphere. We hope you enjoy your meal, bring your friends and family and visit us often!

*Joe Gianforti*

*All our dishes are prepared to order with the highest quality ingredients. If there is something that you don't see on the menu, please ask your server. We will always try to accommodate your wishes.*



## Dinner Menu

### Hours

#### Dining

Monday-Thursday 11:30AM-10PM  
Friday 11:30AM-11PM  
Saturday 4:00PM-11PM  
Sunday 4:30PM-9:00PM

#### Bar

Monday-Friday 11:30AM until last call  
Saturday & Sunday 4:00PM until last call

1881 East Avenue near Winton Road  
Rochester, NY 14610  
**(585) 271-6650**  
[www.TheBrightonRestaurant.com](http://www.TheBrightonRestaurant.com)

### Happy Hour

Monday-Friday 4:30-6:30 PM  
Rohrbach's Draft Beer 4 Cocktails 5  
FREE Hors D'oeuvres

## ***Fresh Soups***

### **French Onion**

A fan favorite served piping hot with croutons and melted cheese. 5

### **Cream of Tomato Basil**

A tasty update to a long-time favorite. Cup 3.5 Bowl 4.5

### **The Best New England Clam Chowder**

Why wait till Friday? Our creamy, thick chowder is full of tasty clams and potatoes and served Wed.-Sun. Cup 4 Bowl 5

### **Soup of the Day**

A fresh selection of new soups created daily. Ask your server for today's special offerings. Cup 3.5 Bowl 4.5

## ***Lighter Fare***

*Great for a light bite or late night snack.*

### **Artichokes French**

A Rochester favorite! Artichoke hearts are egg-dipped and sautéed in a sherry-lemon butter sauce. 10

### **Jumbo Shrimp Cocktail**

Four Tiger prawns served with a zesty cocktail sauce. 12

### **Maryland Crab Cake Appetizer**

A Brighton tradition. A single, large crab cake made with white crabmeat perfectly seasoned with a crispy Panko crust. Served with The Brighton's spicy Remoulade sauce. 12

### **Calamari Brighton Style**

Cornmeal-crust and fried golden brown calamari with Kalamata olives and pepperoncini tossed in a Parmesan-lemon vinaigrette. 11

### **Quite a Quesadilla**

Marinated steak or chicken with Pepperjack cheese, topped with our special black bean-corn salsa and diced tomatoes in a grilled tortilla. Served with a side of sour cream and guacamole. 11

### **Brighton Chicken Wings**

A dozen crispy jumbo wings tossed with our own Buffalo-style ginger and Jalapeño wing sauce and Bleu cheese. 11

### **Open-faced New York Strip Steak Sandwich**

An 8 oz. choice boneless strip steak cooked to order and served open-faced with seasoned steak fries. 15

### **Blackened Fish Sandwich or Open Faced**

A flavorful, but mild Tilapia filet coated in our special Cajun seasonings, blackened and served with our spicy Rémooulade sauce and seasoned steak fries. 12

## ***Brighton Classics***

Served with dinner rolls, vegetable and choice of side. Add house salad 2.

### **Maryland-style Crab Cake**

White crabmeat seasoned with Panko-crispy crust. Served with rice on a bed of sautéed spinach with spicy Rémooulade sauce. 15

### **Mediterranean Scallops Over Linguine**

Jumbo dry sea scallops sautéed in a garlic-wine sauce with onions, broccoli, artichokes, Kalamata olives and sundried tomatoes. 21

### **Tuscan Drunken Salmon**

Seasoned with Tuscan herbs then finished with honey-Chianti wine sauce and fresh grapes. Served with rice with vegetable du jour. 19

### **Classic Meatloaf Dinner**

Freshest ground beef and real mashed potatoes both topped with our delicious homemade gravy and served with vegetable du jour. 15

### **Wiener Schnitzel**

Two veal cutlets lightly breaded and sautéed with white wine-lemon-butter sauce served with vegetable and homemade Spaetzle. 19

### **Eggplant Parmesan**

Tender eggplant cutlets served with Marinara sauce and choice of pasta. 12

### **Penne Florentine**

Tossed with sautéed fresh spinach, garlic, Parmesan cheese and roasted pine nuts. Served with salad. 12 Add grilled chicken. 3

### **Asiago Gnocchi**

Cheese-filled gnocchi sautéed in a thyme-Chardonnay marinara sauce. Served with house salad. 14 Add grilled chicken. 3 Add shrimp. 5

### **Linguine with White Clam Sauce**

Clams and broccoli in a white clam sauce. Served with house salad. 14

### **New York Delmonico Steak**

A 12 oz. USDA choice Delmonico steak grilled to order. Served with our special Highland Lager steak sauce and baked potato. 22

### **London Broil**

Marinated flank steak topped with crumbly Bleu cheese and bacon. Finished with a Port wine reduction. 19

### **Chicken Portobello**

Panko-breaded, boneless breast with Portobello mushrooms, roasted red peppers and baby spinach with a citrus-poultry demi-glaze and mashed potatoes. 16

### **Grilled Rosemary Chicken**

Seasoned boneless breast served with rice and vegetable du jour. 15

### **Grilled Pork Chop**

12 oz. Ancho-rubbed bone-in chop served with a cinnamon-bourbon sauce, potatoes and vegetable du jour. 17

## ***The Brighton's Best Burgers***

Served with lettuce, tomato, pickle chips and seasoned steak fries. Add house salad. 2

### **The Brighton Burger**

Half-pound of choice beef ground fresh daily and cooked to order. Topped with crispy bacon and Cheddar cheese. 11

### **Build-a-Burger**

Half-pound of choice beef ground fresh daily and cooked to order with choice of three toppings. 12

Wasabi Mayonnaise                      Russian dressing or Pesto Genovese

Sautéed mushrooms                    Sautéed or sliced onions

Crispy bacon                              Avocado slices

American, Cheddar, Swiss, Provolone or crumbly Bleu cheese

Add extra toppings. 1.5

### **Brie Burger**

A half-pound of beef ground fresh daily and cooked to order paired with creamy Brie cheese and bacon. A luscious treat! 12

## ***Entree Salads***

*Served with dinner roll and choice of homemade dressing. Balsamic Vinaigrette, Ranch, Creamy Bleu Cheese, Russian or Italian.*

*Add crumbly Bleu cheese.75*

### **Hail Caesar Salad**

Crisp Romaine with just the right amount of classic dressing and our homemade croutons. 9

Add grilled chicken. 3 Add jumbo shrimp 5

### **Cobb's Hill Salad**

Avocado, tomatoes, bacon, black olives, hard-boiled egg, crumbled Bleu cheese and grilled chicken over mixed greens. 11

### **Canal Boat Salad**

Crisp mixed greens, roasted red peppers, artichoke hearts, cucumbers, turkey strips and Provolone cheese. 10

### **The 490 Spinach Salad**

Fresh spinach with mushrooms, crisp bacon, hard-boiled egg, red onions and Mandarin oranges topped with warm bacon dressing. 10

### **Black & Bleu Steak Salad**

Marinated slices of grilled London Broil and crumbly Bleu cheese on a bed of mixed greens with cucumbers, red onions, tomatoes. Served with Balsamic Vinaigrette dressing. 13

### **House Side Salad**

Crisp mixed greens with cucumbers, red onions, tomatoes, garbanzos, carrots and croutons. 3 Add to any entrée. 2

***Ask your server for today's dessert specials.***