

Historic Brig *Pilgrim*

The Brig Restaurant

The Brig's Delicious Appetizers

Quesadilla Large flour tortilla stuffed with two cheeses, served with our fresh home made guacamole, sour cream and Pico de Gallo salsa	8.50
Avocado Quesadilla Large flour tortilla stuffed with two cheeses and Bay Shrimp, served with our fresh home made guacamole, sour cream and Pico de Gallo salsa.....	9.95
Ortega Quesadilla Large flour tortilla stuffed with two cheeses and Mexicali chicken, served with our fresh home made guacamole, sour cream and Pico de Gallo salsa.....	9.50
California Potato Skins stuffed with two cheeses, crumbled bacon, chopped tomato and scallions, served with sour cream.....	9.50
Nacho Grande Huge plate of fresh tortilla chips topped with melted cheese and scallions, served with our fresh home made guacamole, sour cream and Pico De Gallo Salsa.....	9.50
Chicken Nachos Huge plate of fresh tortilla chips topped with melted cheese, Mexicali chicken, chopped tomato and scallions, served with our fresh home made guacamole, sour cream and Pico de Gallo salsa	9.95
Chili Nachos Large portion of fresh tortilla chips topped with our homestyle Chili, melted cheese and scallions. Served with guacamole, sour cream and Pico de Gallo.....	9.95
Chips and Salsa Huge plate of tortilla chips, Served with Pico de Gallo salsa	5.50
Killer Chili Fries. Smothered in Texas Chili and melted cheese. Onions on request	8.50

SOUPS & CHILI


Served with a fresh sourdough roll

Cinco De Mayo Homestyle Chili	Cup 4.25	Crock 6.50	Bowl 7.75
Soup of the day	Cup 3.50	Crock 5.25	Bowl 6.25
The Brig's Clam Chowder	Cup 3.50	Crock 5.25	Bowl 6.25

Caffe D'Amore Gourmet Coffee

Hot Chocolate.....	3.45
Mocha (made with espresso beans).....	3.45
French Vanilla.....	3.45

BEVERAGES

 Coffee, Decaf Coffee	2.35
Hot Tea.....	3.15
Stash Tea	3.25
Sodas:	
Pepsi, Diet Pepsi, Wild Cherry Pepsi, Pink Lemonade, Mug Rootbeer, Sierra Mist, Dr. Pepper or Iced Tea.....	2.85
Milk, Non-Fat Milk or Chocolate Milk.....	2.85

SIDE ORDERS

Side of Coleslaw	3.75
Pasta Salad.....	3.75
The Brig French Fries	5.25
Onion Rings	7.50
Garlic Bread.....	4.50
Mixed Green Salad with tomatoes, cucumbers and croutons.....	4.95

No Substitutions, Please.



THE BRIG FAVORITES

Served with fresh vegetables and your choice of mashed potatoes, baked potato, French fries or rice pilaf (except as noted) and a fresh sourdough roll. Add \$3.50 for a cup of soup or a small garden salad.

BBQ Pork Ribs	Half Rack 13.95.....	Full Rack 18.95
Barbequed in our own special sauce.		
Fish & Chips a la Brig	14.25	
We are famous for this! Plenty of white fish battered to order. Served with tartar sauce, Lemon, and cole slaw.		
Liver with Grilled Sweet Onions	11.95	
Beef liver smothered in sweet onions, topped with bacon.		
Country Fried Steak	11.95	
Cubed beef steak, battered, fried and smothered in homemade sausage gravy.		
Pot Roast	12.95	
Slow roasted in our very own gravy recipe and served with mashed potatoes.		

BEEF AND CHICKEN

Charbroiled New York Steak	17.95
Charbroiled to your liking. Topped with Onion rings.	
Charbroiled Top Sirloin Steak	17.50
Charbroiled to your liking. An excellent choice!	
Chicken Aloha	12.95
Charbroiled chicken breast, topped with teriyaki glaze, a slice of fresh pineapple and coconut.	
Macadamia Chicken	12.95
Sautéed chicken breast covered in chopped macadamia nuts.	
Sesame Chicken	12.95
Sautéed boneless chicken breast covered with sesame seeds.	
Tropical Chicken	13.50
Blackened chicken breast, topped with kiwi and mango.	

PASTA ENTREES

Served with garlic bread. Add \$3.50 for a cup of soup or a small garden salad.

Blackened Ahi over Pasta	15.50
Ahi steak with Cajun spices and placed on Fettuccini noodles with your choice of herb butter, marinara or Alfredo sauce.	
Spaghetti and Meat Balls	10.75
A large bowl of fresh spaghetti smothered in our own marinara sauce.	
Chicken Fettuccine Primavera	12.95
Fresh vegetables, tender diced chicken breast and fresh (never dried) Fettuccini.	

THE BRIG HAMBURGERS

All Burgers are 1/2 pound of the finest chopped steak, charbroiled on a sesame seed bun.

Served with your choice of French fries, creamy coleslaw, pasta salad or fruit.

Add \$3.50 for a cup of soup or small garden salad.

The Brig All American Burger (Add cheese for 75¢) Thousand island dressing, lettuce, tomatoes and pickles.....	9.75
Bacon and Swiss Burger Thousand island dressing, lettuce, tomatoes, pickles, double cheese, and crisp bacon.....	10.75
Capistrano Ranchero Burger Thousand island dressing, lettuce, tomatoes, pickles, fresh guacamole, and crisp bacon.....	10.75
Teriyaki Burger Lettuce, tomatoes, and pickles, topped with grilled pineapple and teriyaki glaze.....	10.75
Texas Size Chili Size Served open faced, smothered in chili, melted cheddar and jack cheese. Onions on request ..	10.75
San Francisco Burger Topped with grilled mushrooms, onions and swiss cheese, on grilled sourdough bread	10.75



FISH & SEAFOOD

Served with fresh vegetables and your choice of mashed potatoes, baked potato, French fries, or rice pilaf and a fresh sourdough roll. Add \$3.50 for a cup of soup or small garden salad.

Fresh Salmon	16.95
Charbroiled, grilled or poached.	
Macadamia Mahi-Mahi	14.95
Mahi-Mahi covered chopped macadamia nuts and sautéed to a golden brown.	
Seafood Combination	15.95
Two pieces of battered fish, two battered shrimp and scrumptious New England clam strips, served with tartar sauce, cocktail sauce, and lemon.	
Halibut Steak	17.95
Charbroiled, topped with sweet tarragon butter and fresh lime juice.	
Talapia	13.95
Tender, moist white fish served grilled, poached, blackened or Vera Cruz style, topped with ranchero sauce. Served with rice and beans.	
Talapia Polynesia	13.95
Grilled and blackened topped with a fruit medley of kiwi, mango and papaya.	
Grilled Haddock	13.95
Grilled and brushed with our lemon herb sauce. Served with tartar sauce, and lemon.	
Haddock Bahia	13.95
Grilled white fish topped with sautéed diced cucumber, tomato, onion, garlic and mushrooms, olive oil, herbs and spices.	
Blackened Red Snapper	13.95
Red Snapper filets dipped in spicy Cajun seasonings then seared on the grill to perfection, served with tartar sauce, and lemon.	
Blackened Ahi over Pasta	15.50
Ahi steak with Cajun spices and placed on Fettuccini noodles with your choice of herb butter, marinara or Alfredo sauce	

SHRIMP

Butterfly Shrimp	18.95
Butterflied and fried in a light batter. Served with cocktail sauce and lemon.	
Coconut Shrimp	18.95
Smothered in coconut and fried to a golden brown. Served with marmalade sauce.	

SOUTH WEST FLAVORS

Served with refried beans, rice, and our fresh homemade guacamole, sour cream, and Pico de Gallo salsa. Add \$3.50 for a cup of soup or a small garden salad.

Chicken Enchilada	11.95
Two corn tortillas stuffed with Mexicali chicken, topped with enchilada sauce and melted cheese.	
Fish Tacos	11.95
Two corn tortillas stuffed with white fish, shredded cabbage, tomatoes, onions, herbs and spices, cheddar and jack cheese.	

ON THE LIGHT SIDE

Served with vegetables and your choice of fresh fruit, tomato slices or cottage cheese.

Lemon Herb Chicken	12.95
Charbroiled chicken breast, brushed with our lemon herb sauce. Served with fresh vegetables and your choice of fresh fruit, tomato slices or cottage cheese.	
Brig Lo-Cal Combo	11.95
Charbroiled chicken breast or 1/2 pound ground beef patty, served with fresh fruit, cottage cheese and tomato slices.	
Haddock Lagoon	12.95
Grilled white fish topped with sautéed, diced cucumber, tomato, onion, garlic, mushrooms, olive oil, herbs and spices. Served with fresh vegetables and your choice of fresh fruit, tomato slices or cottage cheese.	

Sandwiches

All Selections are served with your choice of French fries, creamy coleslaw or pasta salad.
Add \$3.50 for a cup of soup or small garden salad.

New York Steak Sandwich	14.50
Served on sourdough bread topped with grilled onions and sautéed mushrooms	
Reuben	10.75
Hot corned beef, Swiss cheese, hot sauerkraut on grilled Rye bread.	
Country Club	10.75
Triple decker sandwich of smoked bacon, turkey slices, ham, fresh tomato, lettuce, and mayonnaise on white or wheat toast. Scrumptious!	
Fish Sandwich	10.75
Tasty filets of fish topped with melted American cheese on a grilled bun. Served with Tarter sauce.	
Corned Beef on Rye	10.75
The best corned beef sandwich this side of Manhattan.	
French Dip	10.75
Tender roast beef sliced thin on a delicious French roll ready to be dipped in our great Au jus.	
Vegetarian Sandwich	10.75
Avocado, tomato, lettuce, alfalfa sprouts, sliced roasted almonds on Bohemian black bread.	

SALADS

Served with a fresh sourdough roll. Add \$3.50 for a cup of soup.

Shrimp Louie Garden fresh mixed greens, topped with Bay shrimp, cucumber, carrots, eggs, radishes and green onions.....	11.95
Santa Fe Blue Corn Salad Garden fresh mixed greens, topped with black beans, charbroiled chicken breast, guacamole, mozzarella cheese, red salsa and blue corn chips.....	11.95
Cobb Salad Garden fresh mixed greens, topped with turkey breast, avocado, tomato, bacon, chopped egg, and blue cheese	11.95
The Brig's Original Chef Salad Garden fresh mixed greens, topped with ham, roasted julienned turkey, two kinds of cheese, and boiled egg, cherry tomatoes, carrot and cucumber slices Your choice of dressing.....	11.95
Tecate Ted Tostada Garden fresh mixed greens in a crispy flour tortilla shell filled with Mexicali chicken, shredded cheddar and jack cheese, guacamole, sour cream, and Pico de Gallo salsa.....	11.95
Caesar Garden fresh romaine lettuce, Parmesan cheese, croutons, chopped egg and Caesar dressing, tossed together and topped with red onion and cherry tomatoes.....	9.50
Chicken Caesar Salad Garden fresh romaine lettuce, grilled chicken breast, Parmesan cheese, croutons, chopped egg and Caesar dressing tossed together and topped with red onion and cherry tomatoes.	12.95
With Blackened Ahi Tuna	13.95
With Salmon	14.95

WINE LIST

Selected Wines By the Glass or Bottle
6.50 23.95

CHARDONNAY
A Selection of Fine California Wine

JOHANNISBERG RIESLING
A Selection of Fine California Wine

WHITE ZINFANDEL
A Selection of Fine California Wine

CABERNET SAUVIGNON
A Selection of Fine California Wine

MERLOT
A Selection of Fine California Wine

Selected Wines By the Glass

SAUVIGNON BLANC 6.50
A Selection of Fine California Wine

SPARKLING WINE

Champagne 5.75
Mimosa 5.75

HOUSE SELECT VINEYARDS
ROSE · CHABLIS · BURGUNDY

By the Glass Half Caraf or Full Caraf

5.25 10.75 16.95

BEER

<p>DOMESTIC 4.95</p> <p>Bud Light, Budweiser, Coors, Coors Light, Miller Genuine Draft, Miller Light, Sharps (Non-Alcoholic), Samuel Adams</p>	<p>FOREIGN 5.75</p> <p>Bass Ale (England), Beck's (Germany), Corona (Mexico), Harp (Ireland), Heinekin (Holland), Moosehead (Canada), St. Pauli (Germany)</p>
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Fabulous Fountain Treats & Housemade Desserts

<p>Super Shakes 5.50 Peanut butter, Blueberry, Strawberry, Chocolate, and Vanilla</p> <p>Scrumptious Sundaes 5.75 2 scoops of ice cream with your choice of toppings</p> <p>Bountiful Banana Splits 6.45</p> <p>Rah Rah - Root Beer Floats 5.25</p> <p>Pies (Variety) 4.25</p> <p>Housemade Custard 5.75</p> <p>New Orleans Bread Pudding with Whiskey Sauce 6.50</p> <p style="padding-left: 40px;">Half Portion 4.25</p> <p style="padding-left: 40px;">Quarter Portion 2.95</p> <p>Tapioca Pudding 5.50</p> <p>Chocolate Cake 5.95</p> <p>Carrot Cake 5.95</p>	<p>Cheese Cake 5.95</p> <p>Bananas New Orleans Style 6.45 Sliced bananas dusted with cinnamon served with vanilla ice cream, topped with whiskey sauce and whipped cream.</p> <p>Hot Fudge Brownie Sundae 6.45 Death by Fudge! A fudgy brownie topped with vanilla ice cream, smothered in hot fudge and whipped cream and a sprinkle of almonds.</p> <p>Fried Ice Cream 6.45 A special shell coating stuffed full of vanilla ice cream, served in a cinnamon tortilla shell, smothered in whiskey sauce and whipped cream.</p> <p>Scoop of Ice Cream 2.25 Vanilla, Chocolate, Strawberry</p>
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The Historic Brig *Pilgrim*

The sheltering cove at Dana Point was the only anchorage between San Diego and San Pedro during the mid 1880s. The *Pilgrim* was one of the ships that brought finished goods from New England to trade for the hides of cattle raised at nearby Mission San Juan Capistrano and on surrounding ranchos. *Pilgrim* was a two-masted, square-rigged Boston Brig. Aboard when she arrived here in 1835 was a young seaman, Richard Henry Dana, for whom the area was later named.

A recreation of the *Pilgrim*, designed by marine architect Ray Wallace, is owned by the Orange County Marine Institute in Dana Point Harbor. It serves as a living history classroom, where students sign on for overnight adventures. They become crewmates, learning hands-on the rugged life of 1800s sailors. The *Pilgrim* has a 94 foot hull with tall masts rising 110 feet in the air. When she sails on an annual voyage along the coast, over 8,600 square feet of sails are unfurled. The ship is also the setting for weddings, concerts, dramatic productions and public tours.

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