

Progressively American.  
Casually Contemporary.



# *diamond jim brady's bistro*

## **"Little Plates"**

### **Gravlox Quesadilla**

Crispy Flour Tortilla Topped With A Thinly Sliced Tequila Cured Gravlox, Chevre, Julienne Red Onions, Lime Creme Fraiche, Red Pepper And An Avacado Timbale. Simple With Kicked Up Flavors. 12

**Calamari "Singapore Style"** Tender Calamari Rings Dusted With A Ginger-Sesame Flour Presented With Bean Sprout Slaw, Cucumber Salsa And Bonito Dipping Sauce. 10.95

**Buffalo Wings** These Are Really Detroit Wings Because Buffalo Never Batters Theirs. SPICY Wings. 11.95

**Sugar And Nut Glazed Brie** Brown Sugar, Macadamia Nuts And Brandy Topped Brie Round, Baked To Oozy!! Garnished With Fresh Fruits And Garlic Croutons. A favorite!! 12.75

**Mediterranean Plate** A Lovely Presentation Of Humus, Roasted Garlic, Marinated Olives, Feta, Roasted Red Peppers And Crispy Pita Toasts. Enough To Share. 12.50

**Fried Artichoke Hearts A La Bess** A Restaurant In Austin Owned By Sandra Bullock Was The Inspiration For These Corn Meal Dusted Artichokes. The Lemon Aioli And Sprinkle Of Grated Parmesan Are Our Additions. 8

**Shrimp Tempura** Sweet Rock Shrimp In A Mildly Spiced Batter. Ranch For Dipping. 10.25

**Giant Bowl O' Mussels** Sweet Rope Grown Mussels Steamed In White Wine & Butter, Tossed With Ah-Mu-Yu Sauce. Accompanied With Garlic Toast For Mopping Up All That Good Juice! 13.50

**Irish Nacho** Our Homemade Chips Sprinkled With Monterey Jack, Cheddar And Bacon. Baked Until Bubbly And Served With Old Fashioned Onion Dip. 8

**Mushroom Pate'** Tom And I "Found" This In A London Wine Bar Where The Jamaican Chef Was Kind Enough To Give Us The Recipe. Shiitakes, Portabellas, Butter And Cream Cheese Are The Base. Great On Flat Crackers. 7.75

**These Items May Be Served Undercooked Per Request\***  
**Consuming Raw Or Under Cooked Meats Or Fish May Increase Your Risk Of Food borne Illness**

## **Soups**

**Creamy Onion With Swiss** Not French, But Creamy. Baked With Cheese And Crunchy Croutons. Cup 4.75 Bowl 6.25

**54 Year Old Chili** No, It's Not That Old... But The Recipe Is. Cup 4.75 Bowl 6.25

**Daily Variety** Homemade, Changes Regularly. Cup 2.75 Bowl 4.25

**New England Clam Chowder** (Or Other Seafood Variety) Only On Week-Ends. Cup 4.75 Bowl 6.25

**Vegetarian Black Bean Chili** A Chunky Cumin-Flavored Chili Full Of Onions, Tomatoes, Zucchini, Yellow Squash And Red Peppers. Topped With Tortilla Straw And Cilantro Sour Cream. Cup 4.75 Bowl 6.25

## **Salads**

**Traditional Caesar Salad** An Original From The First Brady's On Seven Mile. Larger 13.50 Smaller Version 11.50  
\*Salmon Fillet Caesar 17.50

**Chicken With Boursin Cheese Over Caesar** Caesar Salad Topped With Boursin Cheese Filled Chicken. Larger 17 Smaller 15 Or, For A Lighter Version A Grilled Chicken Breast.

**A Beautiful Cobb Salad** Grilled Chicken, Bacon, Tomato, Scallions, Eggs And Crumbled Blue Cheese Atop Greens Tossed With A Creamy Basil Dressing. 16.25

**Hodgepodge Salad** A Wonderful Mix Of Assorted Greens, Chopped Egg, Bacon And Crumbled Blue Cheese, Tossed With Ranch. A Seven Mile Favorite. 12.75

**Dot's Chicken Salad** Chicken Marinated In Soy, Orange Juice, Garlic And Scallions, Broiled And Sliced Over Baby Greens And Romaine. Tossed With Almonds, Mandarin Oranges, Red Peppers, Red Onions, Pea Pods And Citrus Vinaigrette. Topped With Crispy Won-Tons. 16.25

*For Sale: Citrus Vinaigrette 16 Ounces, 6.95, Flat Crackers 5.95*

"We Are Unable To Provide Separate Checks On The Weekends. Thanks For Understanding"

26503 Town Center Dr. Novi, Michigan 48375 • Telephone 248.380.8460 • Facsimile 248.380.8952

## House Specialties

Served With The Best Caesar Around Or Beautiful Baby Greens Tossed With Sun dried Cranberries, Toasted Pinenuts And A Low Fat Citrus Vinaigrette

\* **Garlic And Brown Sugar Marinated Filet** Beautiful Mignon Lightly Rubbed With Brown Sugar And Garlic, Prepared To Your Specifications And Accompanied With Butternut Squash Ravioli Tossed In A Rich Sherry Mushroom Sauce And A Toss Of Seasonal Vegetables. Drizzled With A Marsala Demi-Glace. 27

\* **Steak Diane**  
Bistro Filet Seared And Oven Finished With Mushrooms, Garlic, Tomato And Herbs. Accompanied With Potato Croquettes And Demi-Brandy-Cream Sauce. Diane Never Had It This Good! 17

**Fish And Chips** Icelandic Cod In An Onion Beer Batter, Homemade Potato Chips & Tartar 11.95

**Vegetarian Sweet Potato Burrito** Sweet Potato Puree Wrapped In Whole Wheat Lawash ,Topped With Our Scrumptious Black Bean Chili, Monterey-Jack And Cheddar Cheeses, Cilantro Sour Cream And A Garnish Of Tortilla Straw. 16

**Chicken Isabella** Thinly Pounded, Hormone Free Chicken Breast, Sauteed And Presented Over Pappardelle Noodles, Artichoke Hearts, Sliced Mushrooms, Chopped Tomatoes And Capers Tossed With A Rich Lemon-Veal Jus And Finished With A Good Sized Knob Of Butter. 18

\* **Mojo NY Strip** 12 Ounce Center Cut NY Strip Marinated In "Mojo" Spices (Garlic, Cumin, Ancho Chilies), Grilled To Your Specifications And Served With Garlic Mashed And Crispy Onions. 22

**Delicious Butternut Squash Ravioli** And, How Sweet They Are. Tossed With Sherry Mushroom Sauce. Topped With Steamed Spinach And Freshly Grated Parmesean. 18

\* **Salmon "Bistro" Style** Atlantic Salmon Fillet Brushed With Dijon, Dusted With Flat Cracker Crumbs, Sautéed And Presented With A Warm White Bean And Vegetable Ragu, Roasted Asparagus And A Drizzle Of Citrus Oil.. Outstanding. 18

\***DJB's Lamb Chops** Center Cut Lamb Chops Marinated In A Mix Of Onion, Garlic, Honey, Curry And Lemon Juice. Broiled And Served With Seasonal Vegetable, Garlic Mashed, And A Rich Meat Reduction. 23

**Potato Crusted Whitefish** Whitefish Fillet Topped With A Crispy Potato Crumb, Baked And Served Over Caramelized Garlic Basmati, Julienne Zucchini And Yellow Squash And Drizzled With Balsamic Vinaigrette. 17

## Burgers And More.....

With Specially Seasoned Fries, Pickles, Tomatoes, Onions And Lettuce. These Babies Made Us Famous!!!

**Swiss - Cheddar - Blue Cheese - Grilled Onions Mushrooms - Guacamole - Bacon 1.00 Each**

\***DJ Big Burger** The Original Diamond Jim Brady Burger. 8.50

\***Charlie Brown Burger** Swiss Bacon Burger. 9.75

\***Poncho Texas Burger** Topped With Chili, Grilled Onion, Swiss Cheese, Open-Faced On Rye 9.75

**California Turkey Club** Sliced Turkey, Swiss, Bacon And Guacamole. Served Warm On An Onion Roll. Garnished With Greens And Ranch. 8.50

**Grilled Marinated Portabella Mushroom Vegetarian (NO MEAT!) Burger** On A Toasted Onion Roll With lettuce, Roasted Red Peppers, Creamy Basil Dressing, And White Bean Salad. 7.50

\***New York Style Steak Sandwich**  
Grilled To Your Specifications On Grilled Rye With Grilled Mushrooms, Onions And Seasoned Fries. 12.95

## Bistro Desserts

**Vanilla Bean Crème Brule** Vanilla Flavored Custard With Caramelized Brown Sugar Simple And Classic. 7

**Bananas Foster** Bananas Sautéed In Butter And Brown Sugar, Flamed With Rum Served Over Vanilla Ice Cream. 7

**Tiramisu** Layers Of Lady Fingers, Sweetened Cream Cheese, Espresso And Bitter Sweet Chocolate. MM. 7

**Custard And Strusel Apple Pie** Smothered With Hot Fudge And Caramel Sauces. Topped With Whipped Cream And Toasted Walnuts. 7

**Hot Fudge Cream Puff** With Butter Pecan Ice Cream, Drizzled With Sander's Hot Fudge And Topped With Whipped Cream. A Blast From The Past. 5

**Elmer's Gold Brick Nut Sundae** Fudge Brownie, Vanilla Ice Cream And Gold Brick Topping (Kind Of Like Getting A Chocolate Dipped Cone) And Whipped Cream. 6



*diamond jim  
brady's bistro*

These Items May Be Served Undercooked Per Request\*  
Consuming Raw Or Under Cooked Meats Or Fish May Increase  
Your Risk Of Food borne Illness