

The
HISTORIC
BRYAN HOMES
RESTAURANT





APPETIZERS

- *Shrimp Arnaud's**
Fresh gulf shrimp served with our red remoulade sauce 4.95
- Fondue Bruxelloise**
A delicate mixture of gruyere cheese and cream
breaded, fried and served with fried parsley 4.50
- Fresh Fruit Salad**
A melody of fresh fruits served with honey dressing 3.95
- Shrimp Cocktail**
Fresh gulf shrimp served with traditional cocktail sauce 4.95
- Fresh Oysters or Clams on Ice**
Served with a peppery shallot and malt vinegar sauce
or the traditional cocktail sauce 6.75



SOUPS & CHOWDERS

- *Chilled Strawberry Soup** 2.50
- Fresh Oyster Stew** 4.00
- New England Clam Chowder** 2.50
- Cream of Tomato Soup** 2.25
- Southern Corn Chowder** 2.50

VEGETARIAN DISHES

- *The La Jolla**
Avocado, tomato, cheddar cheese,
cucumber, leaf lettuce and bean sprouts
served on shredded wheat bread
with thousand island dressing 6.95
- Fettuccini Primavera**
Fresh noodles prepared with
reduced heavy cream, broccoli and spinach.
Seasoned with basil and grated cheese 8.95
- Tofu Picatta**
Tofu dipped in a cheese batter, sauteed,
then served with a mornay sauce
and garnished with a stuffed tomato
and fresh vegetables Hollandaise 10.25
- Eggplant Italiano**
Fried eggplant layered with fresh ricotta
cheese, seasoned with fine herbs, served with
a marinara sauce and garnished with
polenta and a fresh vegetable 8.95
- Fresh Fruit Plate**
Served with a honey and poppy seed
dressing and your choice of
cottage cheese or orange sherbet 9.95
- Vegetarian Omelette**
Prepared with sauteed seasonal vegetables,
feta cheese and served with a tomato fondue 7.25



LUNCHEON ENTREES

A fresh vegetable and potato or rice will accompany your choice of entree.



*Breast of Chicken Smitane

A tender breast of chicken sauteed in butter with green onions and champagne, then finished with a Russian sour cream sauce 8.25

*Veal St. Michael

Freshly chopped veal, seasoned with fine herbs and cream, broiled to perfection, then smothered with viennese onion rings 9.95

*Stir Fried Filet of Grouper Lahaina

Fresh thinly sliced grouper lightly marinated in soy sauce, lemon juice and sherry wine, then quickly stir fried 9.95

Orange Chicken

Tempura style chicken served with a tangy orange sauce 8.25

Baked Filet of Scrod Nantucket

Fresh filet of Boston scrod basted with lemon butter, topped with bread crumbs, seasoned with fine herbs 9.95

Chicken Tanis

A breast of chicken basted with dijon mustard, covered with seasoned bread crumbs, then baked to perfection 8.25

Deep Fried Ipswich Clams New England Style

Fresh Ipswich clams dipped in corn flour, breaded and fried. Served with french fries, cole slaw and tartar sauce Market Price

Shrimp Tempura

Fresh shrimp dipped in tempura style batter and quickly fried 10.95

Bryan Homes Old-Fashioned Hamburger

Served with french fries, cole slaw and fresh pickles 6.75

Master Chef Salad

Julienne cuts of ham, home smoked turkey, roast beef and swiss cheese served on crisp greens with your choice of dressings 7.95

Fresh Salad Plate

Teriyaki chicken and tuna salad served with a light brandy sauce then garnished with potato salad 9.95

Avocado Salad Plate

Avocado served with shrimp and crabmeat salad then garnished with fresh vegetables viniagrette and potato salad. (Subject to seasonal availability) 10.50



LIGHT MEALS & SANDWICHES

We offer some basic sandwich suggestions served on our own freshly baked sour dough, rye, white or shredded wheat breads ... or, we will be delighted to prepare any combination sandwich you may wish to create.

Shaved Sugar Cured Ham Sandwich 5.95

Traditional Club Sandwich 6.50

*Smoked Turkey, Avocado and Cheddar Cheese Sandwich 6.95

Grilled Reuben 6.75

Grilled Ham and Cheese Sandwich 6.50

Fresh Chicken Salad Sandwich 6.75

Tuna Club Sandwich 6.50

Viennese Onion Rings 2.25

DESSERTS

Champagne Sherbet ...2.25 *White Chocolate Ice Cream ...2.50

Key Lime Pie ...3.00 *Coconut Layer Cake ...3.25 Praline Pie ...3.00

Mocha Kahlua Ice Cream ...2.50 Chocolate Praline Praline ...3.95

BEVERAGES

Perrier ...2.00 Evian ...2.00

Irish Coffee ...3.50 Espresso ...2.00 Cappucino ...3.00

Fresh Brewed Coffee ...1.25 Fresh Brewed Decaffeinated Coffee ...1.25

Ice Tea ...1.25 Hot Tea...1.25

*Denotes specialties of the house.



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The HISTORIC BRYAN HOMES RESTAURANT

Philomen Bryan and his two sons, Thomas and Reed, came to South Florida in 1895 to help Henry Flagler build the Florida East Coast Railway. At that time, the area was a swampy tangle of vegetation, thick with mosquitoes and considered uninhabitable by most; but this did not daunt the Bryans. The family stayed to build a city.

In appreciation of their hard work, in 1904 Philomen built two homes for his sons nestled side by side on the north bank of the New River. These homes, two of the oldest in the city, became the dominating force in determining the residential character of budding Fort Lauderdale.

The Bryan brothers became major movers and shakers in Broward County — their credits include establishing our major roads, first power plant, telephone company, and bank. Reed Bryan became the first president of the Board of Trade as well as mayor of the city. His brother Tom was a city councilman, city commissioner and state representative. Sadly however, the homes changed hands, fell into disrepair and one became seriously damaged by fire.

In the late 70's, the city of Fort Lauderdale had the foresight to purchase the homes and begin to rehabilitate the newly designated Historic District. And then the search began. . . . Seven years later, after turning down countless proposals, the city asked entrepreneur Anthony Gillette to further restore the Historic Bryan Homes and create a situation in which they and their history could be enjoyed and celebrated. This was the birth of the Historic Bryan Homes Restaurant.

Creating a unique dining experience, Gillette has mixed techniques learned in five countries with native American-Regional Florida fare. Using his talents as a certified culinary educator and executive chef, Mr. Gillette has personally overseen the preparation of almost every item on the menu from the on-the-premises smoking of meat and fish to the creation of white chocolate ice cream, our own recipe.

We hope that you enjoy the charm and grace of the award-winning Bryan Homes Restaurant and we look forward to serving you again and again.

