

# BRICKHOUSE

## APPETIZERS

- PRAWN COCKTAIL 22
- DUNGENESS CRAB COCKTAIL 25
- PEPPERED FILET TIPS 19  
USDA Prime Tenderloin, Mushrooms, Red Pepper, Onions, Demi
- ZUCCHINI TEMPURA 16
- SEARED SEA SCALLOPS 22
- PRIME MEATBALLS 18  
Fresh Mozzarella, Parmesan, Basil, Pomodoro, Garlic Bread
- ONION RINGS 15
- BAKED BRIE 18
- FRIED FRESH MOZZARELLA 16
- TRUFFLE FRIES 14
- CRAB & SHRIMP CAKES 25  
Dungeness Crab, Oregon Bay Shrimp
- CAJUN BBQ SHRIMP & GRITS 22

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

PARTIES OF 6 OR MORE ONE CHECK  
20% GRATUITY MAY BE ADDED

## SALAD / SOUP

- CLAM CHOWDER 10/18  
Pacific NW Style White Chowder
- LOCAL ORGANIC GREENS 14  
Heirloom Tomatoes, Candied Pecans, Citrus Vinaigrette
- CAESAR 15  
24 Month Parmigiano Reggiano, Rustic Croutons,  
Garlic & Anchovy Dressing
- ICEBERG WEDGE 15  
Bacon, Heirloom Tomato, Rogue Creamery Blue Cheese
- CAPRESE SALAD 16  
Heirloom Tomato, Fresh Mozzarella, Whole Basil,  
Balsamic & Basil Oil
- SPINACH SALAD 16  
Egg, Mushrooms, Tomato, Warm Bacon Dressing
- CRAB & SHRIMP LOUIS 29  
Fresh Dungeness Crab, Oregon Shrimp, Asparagus, Artichokes,  
Tomatoes, Egg, Louis Dressing

## CHICKEN / PASTA

- BEEF TENDERLOIN PASTA 39  
Filet Tips, Seasonal Mushrooms, Demi-Glace Cream Sauce,  
Linguine
- BLACKENED CHICKEN PASTA 38  
Parmigiano Reggiano Garlic Cream Sauce, Cajun Spices
- SEAFOOD PASTA 45  
Wild Prawns, Sea Scallops, Fresh Fish, Fresh Herbs,  
Parmigiano Reggiano Cream Sauce
- PASTA PRIMAVERA 35  
Fresh Vegetables, Parmigiano Reggiano, Extra Virgin Olive Oil &  
Fresh Herbs
- CHICKEN PICCATA 38  
White Wine, Lemon, Capers, Artichokes, Garlic, Herbs,  
Mashed Potatoes, House Vegetable
- CHICKEN MARSALA 38  
Marsala Wine & Butter Sauce, Parmigiano Reggiano,  
Mushrooms, Linguine

# BRICKHOUSE

SERVING USDA PRIME BEEF, NATURALLY RAISED IN THE NORTHWEST,  
CENTER CUT, CUSTOM AGED, HORMONE FREE  
SERVED WITH DAILY VEGETABLE, CHOICE OF POTATO

## \*STEAKS & CHOPS

\*FILET MIGNON 10 oz 75 8 oz 65 6 oz 55  
USDA PRIME, Center Barrel Cut, Wrapped in Bacon

\*FILET OSCAR 72  
USDA PRIME, Dungeness Crab, Asparagus, Béarnaise

\*FILET & LOBSTER Market  
USDA PRIME, Petite Bacon-Wrapped Filet & Lobster Tail

\*AMERICAN KOBE FILET 8 oz 89  
Snake River Farms, Boise, ID Legendary Japanese Wagyu  
Cattle Crossed With American Black Angus

\*RIB EYE STEAK 17 oz 75  
USDA PRIME, Heavily Marbled

\*BLACKENED RIB EYE 17 oz 75  
USDA PRIME, Seared with Cajun Spices

\*NEW YORK STEAK 16 oz 69 12 oz 55  
USDA PRIME

\*NEW YORK PEPPER 16 oz 69 12 oz 55  
USDA PRIME, Cracked Peppercorn Crust, Veal Demi

\*USDA PRIME TOP SIRLOIN 10 oz 49

BONELESS BEEF SHORT RIB 39  
Vegetables, Mashed Potatoes, Demi Gravy

KUROBUTA PORK OSSOBUCCO 39  
Snake River Farms, Oregon Berry Port Demi, Creamy Polenta

## SAUCES

BEARNAISE 4

BORDELAISE 4

BONE-MARROW BUTTER 6

## WILD SEAFOOD

Sustainably Sourced, Limited Availability

\*FRESH FISH Ask  
Please Inquire About Tonight's Offerings

SEARED SEA SCALLOPS 49  
Fresh, North Atlantic, White Balsamic Beurre Blanc

SEAFOOD PLATTER Market  
New England Lobster Tail, Seared Sea Scallops,  
Grilled Colossal Wild Ocean Garlic Prawns

NEW ENGLAND LOBSTER Market  
Single or Double Tail

BEER BATTERED PRAWNS 36  
Colossal Wild Ocean White Prawns

FRESH TRUE COD FISH & CHIPS 35

## CREATE SURF & TURF

Add Seafood to Any Steak

COLOSSAL GRILLED PRAWNS 18

BEER BATTERED PRAWNS 18

SEARED SEA SCALLOPS 22

DUNGENESS CRAB OSCAR 20

NEW ENGLAND LOBSTER TAIL Market

## VEGETABLES / SIDES

ASPARAGUS PARMESAN 12

BROCCOLI 12

CREAMED SPINACH 12

FRIED BRUSSELS SPROUTS 15  
Candied Bacon, Toasted Almonds, Balsamic

SAUTEED MUSHROOMS 12