

BRICKHOUSE

SMALL PLATES/APPS

- PEPPERED FILET TIPS 16
- ZUCCHINI TEMPURA 12
- DUNGENESS CRAB COCKTAIL 22
- BACON-WRAPPED SCALLOPS 19
- CAJUN BBQ SHRIMP & GRITS 16
- *AHI POKE 16
- BAKED BRIE & ROASTED GARLIC 15
- CRAB & SHRIMP CAKES 19
Dungeness Crab, Oregon Bay Shrimp

SALAD/SOUP

Add Chicken 6 Bay Shrimp 5 Crab 10

- CLAM CHOWDER 8/12
Pacific NW Style White Chowder
- LOCAL ORGANIC GREENS 12
Heirloom Tomatoes, Candied Pecans, Blue Cheese Dressing
- *CAESAR 12
2+ Month Parmigiano Reggiano, Rustic Croutons,
Garlic & Anchovy Dressing
- ICEBERG WEDGE 12
Bacon, Heirloom Tomato, Rogue Creamery Blue Cheese
- BIG LOUIS 39
Fresh Dungeness Crab, Oregon Shrimp, Asparagus, Artichokes,
Tomatoes, Egg, Louis Dressing
- Lil' LOUIS 25
A Smaller Version of our Big Louis

PARTIES OF 6 OR MORE ONE CHECK PLEASE.
18% GRATUITY MAY BE ADDED.

PASTA

- CHICKEN MARSALA 29
Free Range Chicken, Seasonal Mushrooms,
Marsala Sauce, Parmigiano Reggiano, Fettuccine
- SEAFOOD PASTA 39
Wild Prawns, Sea Scallops, Fresh Fish, Fresh Herbs,
Parmigiano Reggiano Cream Sauce
- BLACKENED CHICKEN 29
Parmigiano Reggiano Garlic Cream Sauce, Cajun Spices
- PASTA PRIMAVERA 25
Fresh Vegetables, Parmigiano Reggiano, Extra Virgin Olive Oil &
Fresh Herbs
- BEEF TENDERLOIN PASTA 29
Filet Tips, Seasonal Mushrooms, Demi-Glace Cream Sauce,
Fettuccine

VEGETABLES/SIDES

- SEARED ASPARAGUS 12
- STEAMED BROCCOLI 12
- FRIED BRUSSELS SPROUTS 15
Candied Bacon, Toasted Almonds, Balsamic
- DESCHUTES MUSHROOMS 15
Local Grown, Organic
- CREAMY POLENTA 9

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

BRICKHOUSE

SERVING USDA PRIME STEAKS & CHOICE TENDERLOIN
NATURALLY RAISED IN THE NORTHWEST
CENTER CUT, CUSTOM AGED, HORMONE FREE
DAILY VEGETABLE, CHOICE OF POTATO

*STEAKS & CHOPS

*FILET MIGNON 10 oz 65 8 oz 55 6 oz 45

Center Barrel Cut, Wrapped in Bacon

ADD OSCAR 18

Dungeness Crab, Asparagus, Béarnaise (Not Bacon Wrapped)

*FILET & LOBSTER Market

Petite Bacon-Wrapped Filet & Lobster Tail

*AMERICAN KOBE FILET 8 oz 69

Snake River Farms, Boise, ID Legendary Japanese Cattle
Crossed With American Black Angus & Raised in the PNW

*RIB EYE STEAK 17 oz 59

USDA Prime Grade, Heavily Marbled

*BLACKENED RIB EYE 17 oz 59

USDA Prime, Seared with Cajun Spice

*PRIME NEW YORK 14 oz 55

*NEW YORK PEPPER 14 oz 57

USDA Prime, Cracked Peppercorn Crust, Veal Demi

*STEAK BROCHETTES 29

Beef Tenderloin, Mushrooms, Tomatoes, Red Onion,
Red Pepper

*PRIME TOP SIRLOIN 10 oz 35

BONELESS BEEF SHORT RIB 25

Vegetables, Mashed Potatoes, Demi Gravy

KUROBUTA PORK OSSOBUCCO 33

Snake River Farms, Marionberry Port Demi, Creamy Polenta

CREATE SURF & TURF

Add Seafood to Any Steak

COLOSSAL GRILLED PRAWNS 15

BEER BATTERED PRAWNS 15

SEARED SEA SCALLOPS 19

*DUNGENESS CRAB OSCAR 18

NEW ENGLAND LOBSTER TAIL Market

WILD SEAFOOD

*FRESH FISH Ask

SEARED SEA SCALLOPS 39

Fresh, North Atlantic, Citrus Beurre Blanc

SEAFOOD PLATTER Market

Lobster Tail, Seared Sea Scallops, Grilled Ocean Prawns

NEW ENGLAND LOBSTER Market

Single or Double Tails

GRILLED GARLIC PRAWNS 35

Colossal Wild Ocean White Prawns, Garlic, Butter & Herbs

BEER BATTERED PRAWNS 35

FRESH TRUE COD FISH & CHIPS 25