

BRICKHOUSE

APPETIZERS

- PEPPERED FILET TIPS 18
ZUCCHINI TEMPURA 14
PRAWN COCKTAIL 22
SEARED SCALLOPS 22
PRIME MEATBALLS 16
CAJUN BBQ SHRIMP & GRITS 22
DUNGENESS CRAB COCKTAIL 25
STEAMED MANILA CLAMS 22
White Wine, Butter, Garlic, Herbs
FRIED FRESH MOZZARELLA 14
BAKED BRIE & ROASTED GARLIC 16
CRAB & SHRIMP CAKES 25

SALAD/SOUP

- CLAM CHOWDER 10/15
LOCAL ORGANIC GREENS 12
Heirloom Tomatoes, Candied Pecans, Blue Cheese Dressing
*CAESAR 14
Parmigiano Reggiano, Croutons, Garlic Anchovy Dressing
ICEBERG WEDGE 14
Bacon, Heirloom Tomato, Rogue Creamery Blue Cheese
CAPRESE SALAD 15
Heirloom Tomato, Fresh Mozzarella, Whole Basil,
Balsamic & Basil Oil
CRAB & SHRIMP LOUIS 29
Fresh Dungeness Crab, Oregon Shrimp, Asparagus,
Artichokes, Tomatoes, Egg, Louis Dressing

WILD SEAFOOD

- *FRESH FISH Ask
SEARED SEA SCALLOPS 44
Fresh, North Atlantic, Seasonal Preparation
SEAFOOD PLATTER Market
Lobster Tail, Seared Sea Scallops, Grilled Ocean Prawns
NEW ENGLAND LOBSTER Market
Single or Double Tails
BEER BATTERED PRAWNS 36
Colossal Wild Ocean White Prawns
FRESH TRUE COD FISH & CHIPS 29

CHICKEN/PASTA

- CHICKEN MARSALA 35
Free Range Chicken, Seasonal Mushrooms,
Marsala Sauce, Parmigiano Reggiano, Fettuccine
SEAFOOD PASTA 45
Wild Prawns, Sea Scallops, Fresh Fish, Fresh Herbs,
Parmigiano Reggiano Cream Sauce
BLACKENED CHICKEN PASTA 35
Parmigiano Reggiano Garlic Cream Sauce, Cajun Spices
CHICKEN PICCATA 35
White Wine, Lemon, Capers, Artichokes, Garlic, Herbs,
Mashed Potatoes, House Vegetable
BEEF TENDERLOIN PASTA 39
Filet Tips, Seasonal Mushrooms, Demi-Glace Cream Sauce,
Fettuccine

BRICKHOUSE

SERVING USDA PRIME ANGUS STEAKS
CENTER CUT, CUSTOM AGED, NATURAL, HORMONE FREE
DAILY VEGETABLE, CHOICE OF POTATO

*STEAKS & CHOPS

*FILET MIGNON 10 oz 69 8 oz 62 6 oz 52
USDA PRIME Center Cut, Wrapped in Bacon

*FILET OSCAR 69
USDA PRIME, Dungeness Crab, Asparagus, Béarnaise

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

*AMERICAN WAGYU FILET 8 oz 85
Snake River Farms, Boise, ID Legendary Japanese Cattle
Crossed With American Black Angus & Raised in the PNW

*RIB EYE STEAK 16 oz 69
USDA PRIME, Heavily Marbled

*BLACKENED RIB EYE 16 oz 69
USDA PRIME, Seared with Cajun Spice

NEW YORK STEAK 16 oz 65 12 oz 49
USDA PRIME

*NEW YORK PEPPER 16 oz 65 12 oz 49
USDA PRIME, Cracked Peppercorn Crust, Veal Demi

*USDA PRIME TOP SIRLOIN 10 oz 45

BONELESS BEEF SHORT RIB 35
Vegetables, Mashed Potatoes, Demi Gravy

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

CREATE SURF & TURF

Add Seafood to Any Steak

COLOSSAL GRILLED PRAWNS 16

BEER BATTERED PRAWNS 16

SEARED SEA SCALLOPS 20

*DUNGENESS CRAB OSCAR 20

NEW ENGLAND LOBSTER TAIL Market

VEGETABLES / SIDES

ASPARAGUS PARMESAN 12

FRESH BROCCOLI 12
Seasonal Preparation

CREAMED SPINACH 12

FRIED BRUSSELS SPROUTS 15
Candied Bacon, Toasted Almonds, Balsamic

TRUFFLE FRIES 14

ONION RINGS 12

SAUTEED MUSHROOMS 12

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

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