

# BRICKHOUSE

## APPETIZERS

- PEPPERED FILET TIPS 18
- ZUCCHINI TEMPURA 14
- PRAWN COCKTAIL 19
- BACON-WRAPPED SCALLOPS 20
- PRIME MEATBALLS 15
- DUNGENESS CRAB COCKTAIL 25
- PORK BELLY 18  
Tamarind Glaze, Crispy Sweet Potato, Poached Pear
- BAKED BRIE & ROASTED GARLIC 16
- CRAB & SHRIMP CAKES 25  
Dungeness Crab, Oregon Bay Shrimp

## SALAD / SOUP

Add Chicken 6 Bay Shrimp 5

- SEAFOOD CHOWDER 10/15
- LOCAL ORGANIC GREENS 12  
Heirloom Tomatoes, Candied Pecans, Blue Cheese Dressing
- \*CAESAR 14  
24 Month Parmigiano Reggiano, Rustic Croutons,  
Garlic & Anchovy Dressing
- ICEBERG WEDGE 14  
Bacon, Heirloom Tomato, Rogue Creamery Blue Cheese
- CRAB & SHRIMP LOUIS 24  
Fresh Dungeness Crab, Oregon Shrimp, Asparagus,  
Artichokes, Tomatoes, Egg, Louis Dressing

## WILD SEAFOOD

- \*FRESH FISH Ask
- SEARED SEA SCALLOPS 44  
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
- BEER BATTERED PRAWNS 35  
Colossal Wild Ocean White Prawns
- FRESH TRUE COD FISH & CHIPS 29

## 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
- BEEF TENDERLOIN PASTA 35  
Filet Tips, Seasonal Mushrooms, Demi-Glace Cream Sauce,  
Fettuccine

# BRICKHOUSE

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

## \*STEAKS & CHOPS

\*FILET MIGNON 10 oz 65 8 oz 55 6 oz 49  
Center Barrel Cut, Wrapped in Bacon

\*FILET OSCAR 65  
Dungeness Crab, Asparagus, Béarnaise

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

\*AMERICAN KOBE FILET 8 oz 79  
Snake River Farms, Boise, ID Legendary Japanese Cattle  
Crossed With American Black Angus & Raised in the PNW

\*RIB EYE STEAK 16 oz 59  
RR Ranch Signature, Heavily Marbled

\*BLACKENED RIB EYE 16 oz 59  
RR Ranch Signature, Seared with Cajun Spice

\*PRIME NEW YORK 16 oz 59

\*NEW YORK PEPPER 16 oz 59  
USDA Prime, Cracked Peppercorn Crust, Veal Demi

\*PRIME TOP SIRLOIN 10 oz 39

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

KUROBUTA PORK OSSOBUCCO 39  
Snake River Farms, 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

SEARED ASPARAGUS 12

STEAMED BROCCOLI 12

FRIED BRUSSELS SPROUTS 15  
Candied Bacon, Toasted Almonds, Balsamic

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