

# BRICKHOUSE

## APPELIZERS

- 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  
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 17 oz 69  
USDA PRIME, Heavily Marbled

\*BLACKENED RIB EYE 17 oz 69  
USDA PRIME, Seared with Cajun Spice

NEW YORK STEAK 16 oz 65 12 oz 54  
USDA PRIME

\*NEW YORK PEPPER 16 oz 65 12 oz 54  
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 OSSO BUCCO 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

BROCCOLI 12

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