

BRICKHOUSE

SMALL PLATES/APPS

- AHI POKÉ 15
PEPPERED FILET TIPS 15
WILD OCEAN PRAWN COCKTAIL 12
ZUCCHINI TEMPURA 8
DUNGENESS CRAB COCKTAIL 16
BACON-WRAPPED SCALLOPS 16
DUNGENESS CRAB CAKES 16
BAKED BRIE & ROASTED GARLIC 12
CHARCUTERIE BOARD 22
Artisan Meats & Cheeses, Honeycomb, Pickled Asparagus,
Mediterranean Olives, Stoneground Mustard
ARTICHOKE & SPINACH DIP 12
BRAISED PORK BELLY 12
STEAMED CLAMS 15
White Wine, Butter, Garlic, Herbs

SALAD/SOUP

ALL SALAD GREENS ARE ORGANIC

- CLAM CHOWDER 6/8
Pacific NW Style White Chowder
LOCAL ORGANIC GREENS 9
Heirloom Tomatoes, Candied Pecans, Citrus Dressing
*CAESAR 9
24 Month Parmigiano Reggiano, Rustic Croutons,
Garlic & Anchovy Dressing
ICEBERG WEDGE 12
Bacon, Heirloom Tomato, Rogue River Blue Cheese
CAPRESE SALAD 12
Fresh Mozzarella, Heirloom Tomatoes, Fresh Basil
*STEAK SALAD 22
Marinated Kalbi Beef, Field Greens, Fresh Vegetables,
Soy Ginger Vinaigrette, Crispy Wonton
CRAB & SHRIMP LOUIS 32 HALF SALAD 18
Fresh Dungeness Crab, Oregon Shrimp, Asparagus,
Artichokes, Tomatoes, Egg, Louis Dressing

FRESH PASTA

- RAVIOLI BOLOGNESE 22
Fresh Three Cheese Ravioli, House Bolognese
CHICKEN MARSALA 22
Free Range Chicken, Seasonal Mushrooms,
Marsala Sauce, Parmigiano Reggiano, Fettuccine
TENDERLOIN PAPPARDELLE 25
Filet Tips, Seasonal Mushrooms, Demi-Glace Cream Sauce
SEAFOOD PASTA 35
Wild Prawns, Sea Scallops, Fresh Fish, Fresh Herbs,
Parmigiano Reggiano Cream Sauce
PASTA PRIMAVERA 19
Fresh Vegetables, Parmigiano Reggiano, Tossed With Extra
Virgin Olive Oil & Fresh Herbs

WILD SEAFOOD

- *FRESH SEASONAL FISH Ask
GRILLED PRAWNS 27
Wild Ocean White Prawns, Garlic, Butter & Herbs
SEARED SEA SCALLOPS 36
Fresh, North Atlantic, Citrus Beurre Blanc
SEAFOOD PANCETTA ORZO 29
Prawns & Scallops, Crispy Pancetta, Spinach,
Roasted Red Peppers, Parmigiano Reggiano
SEAFOOD PLATTER Market
Lobster Tail, Seared Sea Scallops, Grilled Ocean Prawns
NEW ENGLAND LOBSTER Market
Single or Double Tail
BEER BATTERED PRAWNS 27
Wild Ocean White Prawns
SEAFOOD CIOPPINO 35
Ocean Prawns, Sea Scallops, Clams, Fresh Fish, Saffron
Pomodoro Sauce, Garlic Herb Baguette

BRICKHOUSE

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

*STEAKS

FILET MIGNON 10 oz 49 7 oz 37
 USDA Choice, Center Barrel Cut, Wrapped in Bacon

FILET GORGONZOLA 10 oz 49 7 oz 37

*FILET OSCAR 45
 Beef Tenderloin, Dungeness Crab, Asparagus, Béarnaise

BONE-IN FILET 14 oz 59

FILET & LOBSTER Market
 Petite Bacon-Wrapped Filet & 9 oz Lobster Tail

AMERICAN KOBE FILET 7 oz 49
 Snake River Farms, Boise, ID, (Wagyu)

RIB EYE STEAK 16 oz 49
 USDA Prime Grade, Heavily Marbled

BLACKENED RIB EYE 16 oz 49
 USDA Prime, Seared with Cajun Spice

AMERICAN KOBE RIB EYE 13 oz 55
 Snake River Farms, Boise, ID, (Wagyu), Heavily Marbled

KALBI STYLE FLANK STEAK 24
 Seasonal Stir Fry Vegetables & Jasmine Rice

PRIME NEW YORK 16 oz 49 12 oz 42

BRICKHOUSE NEW YORK 16 oz 55 12 oz 45
 Smothered with Roasted Mushrooms & Grilled Red Onion

NEW YORK PEPPER 16 oz 49 12 oz 42
 Cracked Peppercorn Crust, Veal Demi

CREATE SURF & TURF

Add to Any Steak

GRILLED PRAWNS 10

BEER BATTERED PRAWNS 10

SEARED SEA SCALLOPS 15

*OSCAR 12

NEW ENGLAND LOBSTER TAIL Market

*CHOPS ETC

BONE-IN DUROC PORK CHOP 25
 Chef's Choice of Daily Preparation

BONELESS BEEF SHORT RIBS 28
 Roasted Parsnips, Pearls, & Carrots,
 Mashed Potatoes, Demi Gravy

*RACK OF LAMB 42
 Pecan & Herb Encrusted, Rosemary Mint Demi

KUROBUTA PORK OSSOBUCCO 28
 Snake River Farms, Oregon Berry Port Demi,
 Polenta Cake, Green Beans & Bacon

SIDES 8

SEARED ORGANIC ASPARAGUS

CREAMED ORGANIC SPINACH

ORGANIC GREEN BEANS & BACON

ORGANIC OREGON MUSHROOMS

ORGANIC STEAMED BROCCOLI

POLENTA CAKE

TRUFFLE FRIES

ONION RINGS

*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.
 18% GRATUITY MAY BE ADDED,
 MAXIMUM OF THREE CREDIT CARDS