

# BRICKHOUSE

## SMALL PLATES/APPS

- PEPPERED FILET TIPS 15  
ZUCCHINI TEMPURA 9  
FRIED MOZZARELLA 12  
DUNGENESS CRAB COCKTAIL 18  
BACON-WRAPPED SCALLOPS 18  
ONION RINGS 8  
BAKED BRIE & ROASTED GARLIC 14  
DUNGENESS CRAB CAKES 18  
ARTICHOKE & SPINACH DIP 14  
STEAMED CLAMS 16  
White Wine, Butter, Garlic, Herbs  
CHARCUTERIE BOARD 24  
Artisan Meats & Cheeses, Honeycomb, Pickled Asparagus,  
Mediterranean Olives, Stoneground Mustard  
PORK BELLY 14

## SALAD/SOUP

ALL OF OUR SALAD GREENS ARE ORGANIC

- CLAM CHOWDER 7/9  
Pacific NW Style White Chowder  
LOCAL ORGANIC GREENS 9  
Heirloom Tomatoes, Candied Pecans, Blue Cheese Dressing  
\*CAESAR 9  
24 Month Parmigiano Reggiano, Rustic Croutons,  
Garlic & Anchovy Dressing  
ICEBERG WEDGE 12  
Bacon, Heirloom Tomato, Rogue River Blue Cheese  
BEET, ARUGULA, REGGIANO 12

## PASTA

- RAVIOLI BOLOGNESE 22  
Fresh Three Cheese Ravioli, House Bolognese  
CHICKEN PARMESAN 24  
Parmigiano Reggiano, Mozzarella, Pomodoro, Fresh Pasta  
PRAWNS SCAMPI STYLE 29  
Wild Ocean White Prawns, Garlic, Butter & Herbs, Fresh Pasta  
CHICKEN MARSALA 24  
Free Range Chicken, Seasonal Mushrooms,  
Marsala Sauce, Parmigiano Reggiano, Fresh Fettuccine  
SEAFOOD PASTA 39  
Wild Prawns, Sea Scallops, Fresh Fish, Fresh Herbs,  
Parmigiano Reggiano Cream Sauce, Fresh Pasta,  
BLACKENED CHICKEN FETT 24  
Parmigiano Reggiano Garlic Cream Sauce, Cajun Spices,  
Fresh Pasta  
BEEF TENDERLOIN PASTA 29  
Filet Tips, Seasonal Mushrooms, Demi-Glace Cream Sauce,  
Fresh Pasta

## \*ENTRÉE SALADS

ALL OF OUR SALAD GREENS ARE ORGANIC

- KING SALMON SALAD 25  
Fresh NW King Salmon, Organic Greens, Citrus Dressing  
\*STEAK SALAD 25  
Asian Chimichurri, Field Greens, Fresh Vegetables,  
Soy Ginger Vinaigrette, Crispy Wonton  
\*CHICKEN CAESAR 19  
BIG LOUIS 38  
Fresh Dungeness Crab, Oregon Shrimp, Asparagus, Artichokes,  
Tomatoes, Egg, Louis Dressing  
Lil LOUIS 19  
A Smaller Version of our Big Louis

PARTIES OF 6 OR MORE ONE CHECK PLEASE, 18%  
GRATUITY MAY BE ADDED. MAXIMUM OF THREE  
CREDIT CARDS

\*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 49 7 oz 39  
USDA Choice, Center Barrel Cut, Wrapped in Bacon

FILET GORGONZOLA 10 oz 49 7 oz 39

\*FILET OSCAR 49  
Beef Tenderloin, Dungeness Crab, Asparagus, Béarnaise

FILET & LOBSTER Market  
Bacon-Wrapped Filet & Lobster Tail

RIBEYE STEAK 16 oz 55  
USDA Prime Grade, Heavily Marbled

BLACKENED RIBEYE 16 oz 55  
USDA Prime, Seared with Cajun Spice

PRIME NEW YORK 16 oz 55 12 oz 45

NEW YORK PEPPER 16 oz 55 12 oz 45  
USDA Prime, Cracked Peppercorn Crust, Veal Demi

STEAK SKEWERS 25  
Asian Chimichurri, Fresh Vegetables, Jasmine Rice

PRIME TOP SIRLOIN 8 oz 33

PRIME SIRLOIN & PRAWNS 8 oz 42  
Beer Battered Ocean Prawns

BONE-IN DUROC PORK CHOP 29

BONELESS BEEF SHORT RIB 25  
Mashed Potatoes, Green Beans & Bacon, Demi Gravy

## CREATE SURF & TURF

Add Seafood to Any Steak

GRILLED PRAWNS 10

BEER BATTERED PRAWNS 10

SEARED SEA SCALLOPS 18

\*DUNGENESS CRAB OSCAR 12

NEW ENGLAND LOBSTER TAIL Market

## WILD SEAFOOD

Due to Fishing Conditions, Availability May be Limited

FRESH FISH Ask

\*FRESH CHINOOK SALMON 36  
Char-Grilled, Lemon Herb Butter

FRESH BLACKENED ROCKFISH 25  
Roasted Corn Salsa

DUNGENESS CRAB CAKES 38

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

CAJUN FRIED OYSTERS 25

BEER BATTERED PRAWNS 29

SEAFOOD CIOPPINO 39  
Ocean Prawns, Sea Scallops, Clams, Fresh Fish, Saffron  
Pomodoro Sauce, Garlic Herb Baguette

## VEGETABLES

SEARED ORGANIC ASPARAGUS 8

ORGANIC GREEN BEANS & BACON 8

ORGANIC STEAMED BROCCOLI 8