

BRICKHOUSE

SMALL PLATES/APPS

- *AHIPOKÉ 12
- PEPPERED FILET TIPS 15
- ZUCCHINI TEMPURA 8
- DUNGENESS CRAB COCKTAIL 16
- BACON-WRAPPED SCALLOPS 16
- DUNGENESS CRAB CAKES 16
- BAKED BRIE & ROASTED GARLIC 12
- ARTICHOKE & SPINACH DIP 12
- STEAMED CLAMS 15
White Wine, Butter, Garlic, Herbs
- BRAISED PORK BELLY 12

SALAD/SOUP

ALL OF OUR 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 9
Bacon, Heirloom Tomato, Crumbled Blue Cheese
- CAPRESE SALAD 12
Fresh Mozzarella, Heirloom Tomatoes, Fresh Basil
- CRAB & SHRIMP LOUIS 29 HALF SALAD 19
Fresh Dungeness Crab, Oregon Shrimp, Asparagus, Artichokes, Tomatoes, Egg, Louis Dressing

FRESH PASTA

- RAVIOLI BOLOGNESE 19
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 33
Wild Prawns, Sea Scallops, Fresh Fish, Fresh Herbs, Parmigiano Reggiano Cream Sauce
- CHICKEN FETTUCCHINE 22
Parmigiano Reggiano Garlic Cream Sauce
- PASTA PRIMAVERA 19
Fresh Vegetables, Parmigiano Reggiano, Tossed With Extra Virgin Olive Oil & Fresh Herbs

WILD SEAFOOD

- *FRESH SEASONAL FISH Ask
Please Inquire About Today's Offerings
- SEARED SEA SCALLOPS 35
Fresh, North Atlantic, Citrus Beurre Blanc
- SEAFOOD PLATTER Market
Lobster Tail, Seared Sea Scallops, Grilled Ocean Prawns
- NEW ENGLAND LOBSTER Market
- GRILLED PRAWNS 27
Wild Ocean White Prawns, Garlic, Butter & Herbs
- SEAFOOD CIOPPINO 33
Ocean Prawns, Sea Scallops, Clams, Fresh Fish, Saffron Pomodoro Sauce, Garlic Herb Baguette
- FRESH TRUE COD FISH & CHIPS 19

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
- FILET & LOBSTER Market
Bacon-Wrapped Filet & Lobster Tail
- RIBEYE STEAK 16 oz 49
USDA Prime Grade, Heavily Marbled
- BLACKENED RIBEYE 16 oz 49
USDA Prime, Seared with Cajun Spice
- PRIME NEW YORK 16 oz 49 12 oz 42
- BRICKHOUSE NEW YORK 16 oz 55 12 oz 45
USDA Prime, Smothered with Roasted Mushrooms &
Grilled Red Onion
- NEW YORK PEPPER 16 oz 49 12 oz 42
USDA Prime, Cracked Peppercorn Crust, Veal Demi
- USDA PRIME SIRLOIN 8 oz 29
- KALBI STYLE SIRLOIN 29
Seasonal Stir Fry Vegetables & Jasmine Rice

CREATE SURF & TURF

Add Seafood to Any Steak

- GRILLED PRAWNS 10
- BEER BATTERED PRAWNS 10
- SEARED SEA SCALLOPS 15
- *OSCAR 12
- NEW ENGLAND LOBSTER TAIL Market

CHOPS & MORE

- *BONE-IN DUROC PORK CHOP 25
Chef's Choice of Daily Preparation
- BONELESS BEEF SHORT RIB 28
Roasted Root Veggies, Mashed Potatoes, Demi Gravy
- *RACK OF LAMB 42
Honey Dijon Herb Rub, Huckleberry Port Demi,
House Potatoes & Veggies
- KUROBUTA PORK OSSOBUCCO 28
Snake River Farms, Oregon Berry Port Demi,
Creamy Polenta, Green Beans

SIDES

- SEARED ORGANIC ASPARAGUS 8
- CREAMED ORGANIC SPINACH 8
- ORGANIC GREEN BEANS & BACON 8
- ORGANIC OREGON MUSHROOMS 8
- ORGANIC STEAMED BROCCOLI 8
- TRUFFLE FRIES 8
- ORGANIC CREAMY POLENTA 8
- ONION RINGS 8

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

Ordering steaks well done may result in serious loss of
flavor, tenderness, & shrinkage

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