

# BRICKHOUSE

## SMALL PLATES/APPS

- \*AHIPOKÉ 15
- PEPPERED FILET TIPS 15
- PORK BELLY 14
- ZUCCHINI TEMPURA 9
- DUNGENESS CRAB COCKTAIL 18
- BACON-WRAPPED SCALLOPS 18
- DUNGENESS CRAB CAKES 18
- ARTICHOKE & SPINACH DIP 14
- BAKED BRIE & ROASTED GARLIC 15
- STEAMED CLAMS 16  
White Wine, Butter, Garlic, Herbs

## SALAD/SOUP

Add Chicken 6 Bay Shrimp 4 Crab 10

- CLAM CHOWDER 7/9  
Pacific NW Style White Chowder
- LOCAL ORGANIC GREENS 10 Half 7  
Heirloom Tomatoes, Candied Pecans, Citrus Dressing
- \*CAESAR 12 Half 7  
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,  
Balsamic Reduction
- KING SALMON SALAD 29  
Fresh NW King Salmon, Organic Greens, Citrus Dressing
- \*STEAK SALAD 25  
Asian Chimichurri, Field Greens, Fresh Vegetables,  
Soy Ginger Vinaigrette, Crispy Wonton
- BIG LOUIS 38  
Fresh Dungeness Crab, Oregon Shrimp, Asparagus,  
Artichokes, Tomatoes, Egg, Louis Dressing
- Lil LOUIS 19  
A Smaller Version of our Big Louis

## FRESH PASTA

- RAVIOLI BOLOGNESE 22  
Fresh Three Cheese Ravioli, Parmigiano Reggiano,  
House Bolognese
- TENDERLOIN FETTUCCHINE 29  
Filet Tips, Seasonal Mushrooms, Demi-Glace Cream Sauce
- BLACKENED CHICKEN FETT 24  
Parmigiano Reggiano Garlic Cream Sauce, Cajun Spices,  
Fresh Pasta
- SEAFOOD PASTA 38  
Wild Prawns, Sea Scallops, Fresh Fish, Fresh Herbs,  
Parmigiano Reggiano Cream Sauce
- PASTA PRIMAVERA 22  
Fresh Vegetables, Parmigiano Reggiano, Extra Virgin Olive Oil  
& Fresh Herbs

## CHOPS & CHICKEN

- CHICKEN MARSALA 24  
Free Range Chicken, Seasonal Mushrooms, Marsala Sauce,  
Parmigiano Reggiano, Mashed Potatoes, Seasonal Vegetables
- CHICKEN PICATTA 24  
Free Range Chicken, Lemon, Wine, Butter, Capers,  
Mashed Potatoes, Seasonal Vegetables
- BONELESS BEEF SHORT RIB 25  
Roasted Root Vegetables, Mashed Potatoes, Demi Gravy
- \*RACK OF LAMB 45  
Grilled, Pomegranate Drizzle, Rosemary Mint Demi  
Choice of Potato, Fresh Asparagus
- KUROBUTA PORK OSSOBUCCO 29  
Snake River Farms, Oregon Berry Port Demi,  
Creamy Polenta, Green Beans & Bacon

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

| Parties of 6 or more | One Check | 3 credit cards |  
18% Gratuity may be added

# BRICKHOUSE

DOUBLE R RANCH USDA PRIME STEAKS & SIGNATURE CHOICE TENDERLOINS  
NORTHWEST, NATURAL, HORMONE FREE, CENTER CUT, CUSTOM AGED BEEF  
SERVED WITH SEASONAL VEGETABLE & CHOICE OF POTATO

## \*STEAKS/CHOPS

FILET MIGNON 10 oz 49 7 oz 39  
Center Barrel Cut, Wrapped in Bacon

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

FILET GORGONZOLA 10 oz 49 7 oz 39

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

PORTERHOUSE 32 oz 79  
USDA PRIME (Limited Availability)

PRIME NEW YORK 16 oz 49 12 oz 43

NEW YORK PEPPER 16 oz 49 12 oz 43  
USDA PRIME Cracked Peppercorn Crust, Veal Demi

"BONE-IN" RIB EYE STEAK 65  
USDA PRIME 24 oz Bone (Limited Availability)

RIB EYE STEAK 17 oz 49  
USDA PRIME Grade, Heavily Marbled

BLACKENED RIB EYE 17 oz 49  
USDA PRIME, Seared with Cajun Spice

USDA PRIME TOP SIRLOIN 8 oz 33

SIRLOIN & PRAWNS 8 oz 43  
Beer Battered Ocean Prawns

TENDERLOIN SKEWERS 25  
Cilantro Lime Chimichurri Marinated Filet Tips,  
Stir-Fry Vegetables, Crispy Wontons, Jasmine Rice

## CREATE SURF & TURF

Add to Any Steak

\*DUNGENESS CRAB OSCAR 12

GRILLED PRAWNS 12

BEER BATTERED PRAWNS 12

SEARED SEA SCALLOPS 18

NEW ENGLAND LOBSTER TAIL Market

## \*FRESH FISH

Limited Availability, Chef's Preparation, Please Inquire

\*PACIFIC KING SALMON 36

ALASKAN HALIBUT 39

HAWAIIAN AHI 39  
Sushi Grade, Seared Rare, Sesame Nori Crust,  
Ginger, Ponzu, Wasabi

BLACKENED CAJUN ROCKFISH 25

FISH TACOS 19  
Cucumber Pico de Gallo, Cilantro, Fresh Lime

TRUE COD FISH & CHIPS 19

## WILD SEAFOOD

SEARED SEA SCALLOPS 36  
Fresh, North Atlantic, Citrus Beurre Blanc

SEAFOOD PLATTER Market  
Lobster Tail, Seared Sea Scallops, Grilled Ocean Prawns

NEW ENGLAND LOBSTER Market  
Single or Double Tail

DUNGENESS CRAB CAKES 38

BEER BATTERED PRAWNS 28  
Wild Ocean White Prawns

GRILLED PRAWNS 28  
Wild Ocean White Prawns, Garlic, Butter & Herbs

SEAFOOD CIOPPINO 36  
Ocean Prawns, Sea Scallops, Clams, Fresh Fish, Saffron  
Pomodoro Sauce, Garlic Herb Baguette

## TABLE SIDES 8

PAN SEARED ASPARAGUS

CREAMED SPINACH

GREEN BEANS & BACON

STEAMED BROCCOLI

ONION RINGS

CREAMY POLENTA