

BRICKHOUSE

SMALL PLATES/APPS

- PEPPERED FILET TIPS 15
ZUCCHINI TEMPURA 9
FRIED MOZZARELLA 9
DUNGENESS CRAB COCKTAIL 16
BACON-WRAPPED SCALLOPS 16
ONION RINGS 8
DUNGENESS CRAB CAKES 16
ARTICHOKE & SPINACH DIP 12
STEAMED CLAMS 15
White Wine, Butter, Garlic, Herbs
CHARCUTERIE BOARD 22
Artisan Meats & Cheeses, Honeycomb, Pickled Asparagus,
Mediterranean Olives, Stoneground Mustard
CALAMARI 12
PORK BELLY 12

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
2+ 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 19
Fresh Three Cheese Ravioli, House Bolognese
CHICKEN PARMESAN 22
Parmigiano Reggiano, Mozzarella, Pomodoro, Pasta
PRAWNS SCAMPI STYLE 25
Wild Ocean White Prawns, Garlic, Butter & Herbs
CHICKEN MARSALA 22
Free Range Chicken, Seasonal Mushrooms,
Marsala Sauce, Parmigiano Reggiano, Fettuccine
SEAFOOD PASTA 33
Wild Prawns, Sea Scallops, Fresh Fish, Fresh Herbs,
Parmigiano Reggiano Cream Sauce
BLACKENED CHICKEN FETT 22
Parmigiano Reggiano Garlic Cream Sauce, Cajun Spices
PENNE PRIMAVERA 19
Fresh Vegetables, Parmigiano Reggiano, Tossed With
Extra Virgin Olive Oil & Fresh Herbs

*ENTRÉE SALADS

ALL OF OUR SALAD GREENS ARE ORGANIC

- KING SALMON SALAD 25
Fresh NW King Salmon, Organic Greens, Citrus Dressing
*STEAK SALAD 22
Asian Chimichurri, Field Greens, Fresh Vegetables,
Soy Ginger Vinaigrette, Crispy Wonton
*CHICKEN CAESAR 17
BIG LOUIS 35
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 38
USDA Choice, Center Barrel Cut, Wrapped in Bacon

FILET GORGONZOLA 10 oz 49 7 oz 38

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

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

STEAK SKEWERS 24
Asian Chimichurri, Green Curry Crème Fraiche,
Fresh Vegetables, Jasmine Rice

PRIME TOP SIRLOIN 8 oz 27 6 oz 22

BONE-IN DUROC PORK CHOP 25

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

SIDES

SEARED ORGANIC ASPARAGUS 8

ORGANIC GREEN BEANS & BACON 8

ORGANIC STEAMED BROCCOLI 8

TRUFFLE FRIES 8

CREATE SURF & TURF

Add Seafood to Any Steak

GRILLED PRAWNS 9

BEER BATTERED PRAWNS 9

SEARED SEA SCALLOPS 15

*DUNGENESE CRAB OSCAR 12

NEW ENGLAND LOBSTER TAIL Market

WILD SEAFOOD

Due to Fishing Conditions, Availability May be Limited

FRESH ALASKAN HALIBUT 35
Parmesan Encrusted, Citrus Beurre Blanc

*FRESH CHINOOK SALMON 33
Char-Grilled, Lemon Herb Butter

FRESH BLACKENED ROCKFISH 22
Roasted Corn Salsa

DUNGENESE CRAB CAKES 29

SEARED SEA SCALLOPS 35
Fresh, North Atlantic, Citrus Beurre Blanc

FRESH FISH TACOS 18
Cucumber Pico de Gallo

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

NEW ENGLAND LOBSTER Market

CAJUN FRIED OYSTERS 22

BEER BATTERED PRAWNS 22

SEAFOOD CIOPPINO 33
Ocean Prawns, Sea Scallops, Clams, Fresh Fish, Saffron
Pomodoro Sauce, Garlic Herb Baguette

FRESH TRUE COD FISH & CHIPS 19