

BRICKHOUSE

SMALL PLATES/APPS

- PEPPERED FILET TIPS 18
- OCEAN PRAWN COCKTAIL 19
- SEARED SEA SCALLOPS 22
Sweet Corn Puree, Crispy Prosciutto, Corn Citrus Relish
- DUNGENESS CRAB COCKTAIL 28
- PRIME MEATBALLS 15
Oven Roasted, Sweet Tomato White Balsamic Jam, Basil Cream Cheese, Herb Baguette
- *STEAK TARTARE 18
Capers, Red Onion, Jalapeno, Crisp Baguette, Dressed in Egg Yolk, Worcestershire, Dijon & Tabasco
- PORK BELLY 18
Pomegranate Glaze, Crispy Sweet Potato, Poached Asian Pear

BAKED BRIE 18
Grapes, House Marinated Artichoke Hearts, Nuts, Roasted Garlic & Honey-Bacon Jam

CRAB & SHRIMP CAKES 25
Dungeness Crab, Oregon Bay Shrimp

SALAD/SOUP

- CLAM CHOWDER 10/15
Pacific NW Style White Chowder
- FRENCH ONION 14
- LOCAL ORGANIC GREENS 12
Heirloom Tomatoes, Candied Pecans, Blue Cheese Dressing
- *CAESAR 14
24 Month Parmigiano Reggiano, Rustic Croutons, Garlic & Anchovy Dressing
- ICEBERG WEDGE 14
Bacon, Heirloom Tomato, Rogue Creamery Blue Cheese
- BEET SALAD 16
Pickled Beets, Endive, Arugula, Radicchio, Candied Pumpkin Seeds, Rogue Blue Cheese Crumbles, Citrus Vinaigrette
- LOUIS 24
Fresh Dungeness Crab, Oregon Shrimp, Asparagus, Artichokes, Tomatoes, Egg, Louis Dressing

WILD SEAFOOD

- *FRESH FISH Ask
Please Inquire About Tonight's Offerings
- SEARED SEA SCALLOPS 44
Fresh, North Atlantic, White Balsamic Beurre Blanc
- SEAFOOD PLATTER Market
New England Lobster Tail, Seared Sea Scallops, Grilled Colossal Wild Ocean Garlic Prawns
- NEW ENGLAND LOBSTER Market
Single or Double Tail
- BEER BATTERED PRAWNS 35

PASTA

- BEEF TENDERLOIN PASTA 39
Filet Tips, Seasonal Mushrooms, Demi-Glace Cream Sauce, Fettuccine
- SEAFOOD PASTA 45
Wild Prawns, Sea Scallops, Fresh Fish, Fresh Herbs, Parmigiano Reggiano Cream Sauce
- PASTA PRIMAVERA 35
Fresh Vegetables, Parmigiano Reggiano, Extra Virgin Olive Oil & Fresh Herbs
- CHICKEN MARSALA 35
Marsala wine and butter sauce, mushrooms
Fettuccine

*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

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 65 8 oz 55 6 oz 49
Center Barrel Cut, Wrapped in Bacon

*FILET OSCAR 65
Dungeness Crab, Asparagus, *Béarnaise

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

*AMERICAN KOBE FILET 8 oz 79
Snake River Farms, Boise, ID Legendary Japanese Wagyu
Cattle Crossed With American Black Angus

*JAPANESE A5 KOBE FILET 35 / oz
Miyazaki Wagyu is Renowned as the World's Highest Quality
Custom Cuts Offered 4 to 8 oz

*RIB EYE STEAK 17 oz 59
USDA Choice Grade, Heavily Marbled

*BLACKENED RIB EYE 17 oz 59
USDA Choice, Seared with Cajun Spice

*AMERICAN KOBE RIB EYE 16 oz 89
Snake River Farms, Boise, ID Legendary Japanese Wagyu
Cattle Crossed With American Black Angus

*PRIME NEW YORK 14 oz 65

*NEW YORK PEPPER 14 oz 65
USDA Prime, Cracked Peppercorn Crust, Veal Demi

*PRIME TOP SIRLOIN 10 oz 45

CREATE SURF & TURF

Add Seafood to Any Steak

GRILLED PRAWNS 16

SEARED SEA SCALLOPS 22

*DUNGENESS CRAB OSCAR 20

NEW ENGLAND LOBSTER TAIL Market

CHOPS

BONELESS BEEF SHORT RIB 35
Vegetables, Mashed Potatoes, Demi Gravy

KUROBUTA PORK OSSOBUCCO 39
Snake River Farms, Oregon Berry Port Demi,
Creamy Polenta

VEGETABLES / SIDES

CREAMY POLENTA 10

SEARED ASPARAGUS 12

SAUTEED SPINACH 12

BRUSSELS SPROUTS 15
Candied Bacon, Toasted Almonds, Balsamic

SAUTEED MUSHROOMS 12