

BRICKHOUSE

APPETIZERS

- SEAFOOD COCKTAILS
 OCEAN PRAWNS 22
 DUNGENESS CRAB 25
 OREGON BAY SHRIMP 12
- PEPPERED FILET TIPS 22
 USDA Prime Tenderloin, Mushrooms, Red Pepper, Onions, Demi
- BACON WRAPPED SCALLOPS 24
 Fresh North Atlantic
- PRIME MEATBALLS 18
 Fresh Mozzarella, Reggiano, Basil, Pomodoro, Garlic Bread
- PORK BELLY 19
 Pomegranate Glaze, Crispy Sweet Potato, Poached Asian Pear
- *STEAK TARTARE 19
 Uncooked Prime Beef, Capers, Red Onion, Jalapeno, Crisp Baguette, Dressed in Egg Yolk, Worcestershire, Dijon & Tabasco
- BAKED BRIE 18
 Roasted Garlic, Grapes, House Marinated Artichoke Hearts, Nuts
- PRAWNS SCAMPI 22
 Sautéed in White Wine, Butter, Lemon, Garlic, Shallots & Herbs, Heirloom Tomatoes
- CRAB & SHRIMP CAKES 25
 Dungeness Crab, Oregon Bay Shrimp
- MANILA CLAMS 22
 White Wine, Butter, Garlic, Shallots, Herbs
- PRAWNS AMARETTO 22
 Grilled, Orange Amaretto Reduction, Creamy Polenta, Pistachios

PARTIES OF 6 OR MORE ONE CHECK
 20% GRATUITY MAY BE ADDED

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

SALAD / SOUP

- CLAM CHOWDER 10/18
 Pacific NW Style White Chowder
- FRENCH ONION SOUP 16
 Caramelized Onions, Sherry, Beef Broth, Crostini, Gruyere
- LOCAL ORGANIC GREENS 14
 Heirloom Tomatoes, Candied Pecans, Blue Cheese Dressing
- CAESAR 15
 24 Month Parmigiano Reggiano, Rustic Croutons, Garlic & Anchovy Dressing
- ICEBERG WEDGE 15
 Bacon, Heirloom Tomato, Rogue Creamery Blue Cheese, Red Onion
- CAPRESE SALAD 16
 Heirloom Tomato, Fresh Mozzarella, Whole Basil, Balsamic & Basil Oil
- BEET SALAD 18
 Pickled Beets, Endive, Arugula, Radicchio, Candied Pumpkin Seeds, Rogue Blue Cheese Crumbles, Citrus Vinaigrette
- CRAB & SHRIMP LOUIS (ENTRÉE) 49
 Fresh Dungeness Crab, Oregon Shrimp, Asparagus, Artichokes, Tomatoes, Egg, Louis Dressing

CHOPS / CHICKEN / PASTA

- BEEF TENDERLOIN PASTA 39
 Filet Tips, Seasonal Mushrooms, Demi Cream Sauce, Linguine
- SEAFOOD PASTA 49
 Wild Prawns, Sea Scallops, Fresh Fish, Fresh Herbs, Parmigiano Reggiano Cream Sauce
- PASTA PRIMAVERA 35
 Fresh Vegetables, Parmigiano Reggiano, EVOO, Fresh Herbs
- CHICKEN MARSALA 39
 Marsala Wine & Butter Sauce, Parmigiano Reggiano, Mushrooms, Linguine
- BONELESS BEEF SHORT RIB 39
 Vegetables, Mashed Potatoes, Demi Gravy
- KUROBUTA PORK OSSO BUCCO 39
 Snake River Farms, Oregon Berry Port Demi, Creamy Polenta

BRICKHOUSE

SERVING USDA PRIME BEEF, NATURALLY RAISED IN THE NORTHWEST,
CENTER CUT, CUSTOM AGED, HORMONE FREE
SERVED WITH DAILY VEGETABLE, CHOICE OF POTATO

*STEAKS

*FILET MIGNON 10 oz 75 8 oz 65 6 oz 55
USDA PRIME Center Barrel Cut, Wrapped in Bacon

*FILET OSCAR 75
USDA PRIME Dungeness Crab, Asparagus, Béarnaise

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

*AMERICAN WAGYU FILET 8 oz 89
Snake River Farms, Boise, ID Legendary Japanese Wagyu Cattle
Crossed With American Black Angus

*RIB EYE STEAK 18 oz 75
USDA PRIME Heavily Marbled

*BLACKENED RIB EYE 18 oz 75
USDA PRIME Seared with Cajun Spices

*BONE-IN RIBEYE STEAK 24 oz 99
USDA PRIME Limited Availability

*AMERICAN WAGYU RIB EYE 16 oz 95
Snake River Farms, Boise, ID Legendary Japanese Wagyu Cattle
Crossed With American Black Angus

*NEW YORK STEAK 16 oz 75 12 oz 59
USDA PRIME

*NEW YORK PEPPER 16 oz 75 12 oz 59
USDA PRIME Cracked Peppercorn Crust, Veal Demi

*BONE-IN NEW YORK STEAK 20 oz 90
USDA PRIME Limited Availability

*USDA PRIME TOP SIRLOIN 10 oz 49

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

WILD SEAFOOD

Sustainably Sourced, Limited Availability

*FRESH FISH Ask
Please Inquire About Tonight's Offerings

SEARED SEA SCALLOPS 49
Fresh, North Atlantic, Citrus 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

CIOPPINO 65
Half Dungeness Crab, Scallops, Prawns, Clams, Mussels,
Fresh Fish, Charred Baguette, Tomato Saffron Broth

BEER BATTERED PRAWNS 36

CREATE SURF & TURF

Add Seafood to Any Steak

GRILLED PRAWNS 18

SEARED SEA SCALLOPS 24

DUNGENESS CRAB OSCAR 24

NEW ENGLAND LOBSTER TAIL Market

VEGETABLES / SIDES

SEARED ASPARAGUS 12

SAUTEED SPINACH 12

BRUSSELS SPROUTS 15
Seasonal Preparation

SAUTEED MUSHROOMS 12

SAUCES 4

BEARNAISE

PEPPERCORN DEMI GLACE

BORDELAISE

BONE-MARROW BUTTER