

BRICKHOUSE

APPETIZERS

- SEAFOOD COCKTAILS
 OCEAN PRAWNS 22
 DUNGENESS CRAB 29
 OREGON BAY SHRIMP 12
- PEPPERED FILET TIPS 22
 USDA Prime Tenderloin, Mushrooms, Red Pepper, Onions, Demi
- HOKKAIDO SCALLOPS & BACON 29
- 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
- ZUCCHINI TEMPURA 16
- KALBI BEEF SKEWERS 18
- PRAWNS SCAMPI 22
 Sautéed in White Wine, Butter, Lemon, Garlic, Shallots & Herbs, Heirloom Tomatoes
- CRAB & SHRIMP CAKES 29
 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

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

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

Debit Cards No Surcharge.

Credit Cards 3.00% Surcharge

To Help Offset Processing Costs. This Amount is Not More Than What We Pay in Fees.

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
- *USDA PRIME TOP SIRLOIN 8 oz 39

SAUCES 4

- BEARNAISE
- PEPPERCORN DEMI GLACE
- BORDELAISE
- BONE-MARROW BUTTER

WILD SEAFOOD

Sustainably Sourced, Limited Availability

- *FRESH FISH Ask
Please Inquire About Tonight's Offerings
- SEARED SEA SCALLOPS 59
Fresh, Japanese Hokkaido, 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
- BEER BATTERED PRAWNS 18
- SEARED SEA SCALLOPS 29
- 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

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