

# BRICKHOUSE

## SMALL PLATES/APPS

- PEPPERED FILET TIPS 16  
ZUCCHINI TEMPURA 9  
DUNGENESS CRAB COCKTAIL 20  
BACON-WRAPPED SCALLOPS 18  
CAJUN BBQ SHRIMP & GRITS 18  
\*AHI POKE 16  
BAKED BRIE & ROASTED GARLIC 14  
DUNGENESS CRAB CAKES 18

## SALAD/SOUP

Add Chicken 6 Bay Shrimp 5 Crab 10

- CLAM CHOWDER 8/12  
Pacific NW Style White Chowder
- LOCAL ORGANIC GREENS 9  
Heirloom Tomatoes, Candied Pecans, Blue Cheese Dressing
- \*CAESAR 12  
2+ Month Parmigiano Reggiano, Rustic Croutons,  
Garlic & Anchovy Dressing
- SPINACH SALAD 14  
Warm Bacon Dressing, Egg, Tomato, Mushrooms, Almonds
- ICEBERG WEDGE 12  
Bacon, Heirloom Tomato, Rogue Creamery Blue Cheese
- BIG LOUIS 39  
Fresh Dungeness Crab, Oregon Shrimp, Asparagus, Artichokes,  
Tomatoes, Egg, Louis Dressing
- Lil' LOUIS 24  
A Starter Version of our Big Louis

## WILD SEAFOOD

- \*FRESH FISH Ask  
Please Inquire About Tonight's Offerings
- SEARED SEA SCALLOPS 39  
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  
14 OZ Tails, Single or Double
- ALASKAN RED KING CRAB Market  
28-32 OZ
- BEER BATTERED PRAWNS 35  
Colossal Wild Ocean Prawns, Oblivion IPA Batter,
- FRESH TRUE COD FISH & CHIPS 25
- GRILLED GARLIC PRAWNS 35  
Colossal Wild Ocean White Prawns, Garlic, Butter & Herbs

## PASTA

- BEEF TENDERLOIN PASTA 29  
Filet Tips, Seasonal Mushrooms, Demi-Glace Cream Sauce,  
Fettuccine
- SEAFOOD PASTA 39  
Wild Prawns, Sea Scallops, Fresh Fish, Fresh Herbs,  
Parmigiano Reggiano Cream Sauce
- CHICKEN MARSALA 29  
Marsala wine and butter sauce, mushrooms  
Fettuccine

# 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 ETC

\*FILET MIGNON 10 oz 59 8 oz 49 6 oz 39  
Center Barrel Cut, Wrapped in Bacon

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

\*FILET & LOBSTER Market  
Petite Bacon-Wrapped Filet & 14 oz Lobster Tail

\*AMERICAN KOBE FILET 8 oz 65  
Snake River Farms, Boise, ID Legendary Japanese Cattle  
Crossed With American Black Angus & Raised in the PNW

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

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

\*PRIME TOMAHAWK RIB EYE 34 oz 99

\*PRIME NEW YORK 14 oz 49

\*NEW YORK PEPPER 14 oz 53  
USDA Prime, Cracked Peppercorn Crust, Veal Demi

\*STEAK BROCHETTES 29  
Tenderloin, Mushrooms, Tomatoes, Red Onion, Red Pepper

\*PRIME TOP SIRLOIN 10 oz 35

KUROBUTA PORK OSSOBUCCO 35  
Snake River Farms, Marionberry Port Demi, Polenta

PARTIES OF 6 OR MORE ONE CHECK PLEASE.  
18% GRATUITY MAY BE ADDED.

## CREATE SURF & TURF

Add Seafood to Any Steak

COLOSSAL GRILLED PRAWNS 15

BEER BATTERED PRAWNS 15

SEARED SEA SCALLOPS 19

\*DUNGENESS CRAB OSCAR 15

NEW ENGLAND LOBSTER TAIL Market

## VEGETABLES/SIDES

SEARED ASPARAGUS 9

SAUTEED SPINACH 9

STEAMED BROCCOLINI 9

FRIED BRUSSELS SPROUTS 12  
Candied Bacon, Toasted Almonds, Balsamic

DESCHUTES MUSHROOMS 15  
Local Grown, Organic

ONION RINGS 9

TRUFFLE FRIES 9

CREAMY POLENTA 9

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