

# BRICKHOUSE

## APPETIZERS

- PEPPERED FILET TIPS 18  
Mushrooms, Red Pepper, Onions, Demi
- OCEAN PRAWN COCKTAIL 19
- SEARED SEA SCALLOPS 22  
Sweet Corn Puree, Crispy Prosciutto, Corn Citrus Relish
- DUNGENESS CRAB COCKTAIL 25
- PRIME MEATBALLS 15
- \*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
- \*SEARED JAPANESE A5 KOBE 95  
Miyazaki Wagyu is Renowned as the World's Highest Quality
- BAKED BRIE 18  
Grapes, House Marinated Artichoke Hearts, Nuts,  
Roasted Garlic & Honey-Bacon Jam
- CRAB & SHRIMP CAKES 25  
Dungeness Crab, Oregon Bay Shrimp

\*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.  
20% GRATUITY MAY BE ADDED

## SALAD/SOUP

- SEAFOOD 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
- BEEF SALAD 16  
Pickled Beets, Endive, Arugula, Radicchio, Candied Pumpkin  
Seeds, Rogue Blue Cheese Crumbles, Citrus Vinaigrette
- CRAB & SHRIMP LOUIS 24  
Fresh Dungeness Crab, Oregon Shrimp, Asparagus, Artichokes,  
Tomatoes, Egg, Louis Dressing

## 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

# BRICKHOUSE

NATURALLY RAISED IN THE NORTHWEST,  
CENTER CUT, CUSTOM AGED, HORMONE FREE BEEF

## \*STEAKS & CHOPS

\*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 99  
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 29 / oz  
Miyazaki Wagyu is Renowned as the World's Highest Quality  
Custom Cuts Offered 4 to 8 oz

\*RIB EYE STEAK 17 oz 65  
RR Ranch Signature, Heavily Marbled

\*BLACKENED RIB EYE 17 oz 65  
RR Ranch Signature, Seared with Cajun Spices

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

\*PRIME NEW YORK 16 oz 65

\*NEW YORK PEPPER 16 oz 65  
USDA Prime, Cracked Peppercorn Crust, Veal Demi

\*PRIME TOP SIRLOIN 10 oz 45

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

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

## WILD SEAFOOD

\*FRESH FISH Ask  
Please Inquire About Tonight's Offerings

SEARED SEA SCALLOPS 44  
Fresh, North Atlantic, White Balsamic Beurre Blanc

SEAFOOD PLATTER 99  
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

## CREATE SURF & TURF

Add Seafood to Any Steak

GRILLED PRAWNS 16

SEARED SEA SCALLOPS 22

\*DUNGENESS CRAB OSCAR 20

NEW ENGLAND LOBSTER TAIL 55

## VEGETABLES / SIDES

SEARED ASPARAGUS 12

SAUTEED SPINACH 12

BRUSSELS SPROUTS 15  
Candied Bacon, Toasted Almonds, Balsamic

SAUTEED MUSHROOMS 12