

# BRICKHOUSE

## APPETIZERS

### SEAFOOD COCKTAILS

- OCEAN PRAWNS 22
- DUNGENESS CRAB 25
- NEW ENGLAND LOBSTER 25
- OREGON BAY SHRIMP 12

### \*STEAK TARTARE 18

Uncooked Prime Beef, Capers, Red Onion, Jalapeno, Crisp Baguette, Dressed in Egg Yolk, Worcestershire, Dijon & Tabasco

### PEPPERED FILET TIPS 18

USDA Prime Tenderloin, Mushrooms, Red Pepper, Onions, Demi

### SEARED SEA SCALLOPS 22

Sweet Corn Puree, Crispy Prosciutto, Corn Citrus Relish

### PRIME MEATBALLS 16

Fresh Mozzarella, Parmesan, Basil, Pomodoro, Garlic Bread

### 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

### PRAWNS SCAMPI 22

Prawns Sauteed in White Wine, Butter, Lemon, Garlic, Shallots & Herbs, Heirloom Tomatoes

### CRAB & SHRIMP CAKES 25

Dungeness Crab, Oregon Bay Shrimp

### PRAWNS AMARETTO 22

Grilled Prawns, Orange Amaretto Reduction, Creamy Polenta, Pistachios

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

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

## SALAD/SOUP

### CLAM CHOWDER 10/15

Pacific NW Style White Chowder

### LOCAL ORGANIC GREENS 12

Heirloom Tomatoes, Candied Pecans, Blue Cheese Dressing

### \*CAESAR 14

2+ Month Parmigiano Reggiano, Rustic Croutons, Garlic & Anchovy Dressing

### ICEBERG WEDGE 14

Bacon, Heirloom Tomato, Rogue Creamery Blue Cheese

### CAPRESE SALAD 16

Heirloom Tomato, Fresh Mozzarella, Whole Basil, Balsamic & Basil Oil

### BEET SALAD 16

Pickled Beets, Endive, Arugula, Radicchio, Candied Pumpkin Seeds, Rogue Blue Cheese Crumbles, Citrus Vinaigrette

### CRAB & SHRIMP LOUIS 29

Fresh Dungeness Crab, Oregon Shrimp, Asparagus, Artichokes, Tomatoes, Egg, Louis Dressing

## CHICKEN/PASTA

### BEEF TENDERLOIN PASTA 39

Filet Tips, Seasonal Mushrooms, Demi-Glace Cream Sauce, Linguine

### CHICKEN PARMESAN 35

Breaded, Pan Fried, Pomodoro, Fresh Mozzarella, Parmigiano Reggiano Linguine

### 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 PICCATA 35

White Wine, Lemon, Capers, Artichokes, Garlic, Herbs, Mashed Potatoes, House Vegetable

### CHICKEN MARSALA 35

Marsala Wine & Butter Sauce, Parmigiano Reggiano, Mushrooms, Linguine

# BRICKHOUSE

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

## \*STEAKS & CHOPS

\*FILET MIGNON 10 oz 69 8 oz 62 6 oz 52  
USDA PRIME Center Barrel Cut, Wrapped in Bacon

\*FILET OSCAR 69  
USDA PRIME, Dungeness Crab, Asparagus, \*Béarnaise

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

\*AMERICAN KOBE FILET 8 oz 85  
Snake River Farms, Boise, ID Legendary Japanese Wagyu  
Cattle Crossed With American Black Angus

\*RIB EYE STEAK 17 oz 69  
USDA Prime, Heavily Marbled

\*BLACKENED RIB EYE 17 oz 69  
USDA Prime, 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

\*USDA 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

## 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 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 Market

## VEGETABLES / SIDES

SEARED ASPARAGUS 12

SAUTEED SPINACH 12

BRUSSELS SPROUTS 15  
Candied Bacon, Toasted Almonds, Balsamic

SAUTEED MUSHROOMS 12

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