

Rum gelato blended with ground toasted pistachios & candied fruit - ~~\$7~~

Lemon Sorbet

Classic Italian lemon sorbet - ~~\$7~~

Chocolate Mousse

Bittersweet chocolate mousse topped with fresh whipped cream - ~~\$7~~

Cheese Cake

Old fashioned cheese cake served with chocolate and caramel sauce - ~~\$8~~

Apple Crisp

Apples, walnuts & rum raisins baked with an oatmeal crisp. Topped with our home made vanilla gelato - ~~\$8~~

Southern Fried Banana

Tempura fried banana served with home made peanut butter gelato. Topped with caramel & fresh whipped cream - ~~\$9~~

Beverages

Coffee/Tea: Regular, Decaf, Iced Tea, Hot Tea - **\$3.0**

Soft Drinks: Fountain: Pepsi, Diet Pepsi, Mist Twist, Mountain Dew, Dr. Pepper, Lemonade (Free Refills) - **\$3.0**
Bottle: Root Beer-Henry Weinhard's (No Free Refills) - **\$4.5**

Draft Beer: Bud Light, Coors Light
16oz: \$4.5, 34oz: \$8.0, Pitcher: \$15.0

Featured Beers: Selections vary. Ask Server for today's selection.
16oz: \$5.5, 34oz: \$10.0, Pitcher: \$19.0

Bottled Beer: Budweiser, Bud Light, Coors Light
Miller Lite, MGD, Michelob Ultra, Odoules Amber - **\$4.5**
Corona, Guinness, Heineken, Samuel Adams, Stella, Great Basin "Icky" IPA,
Angry Orchard, Coney Island Hard Root Beer - **\$5.5**

Romaine & iceberg lettuce topped with olives, cucumber, carrots, roasted red bell peppers, kidney beans, chick peas, red onions, salami, & house Italian dressing (add \$3 for chicken) - **\$12**

Caesar Salad

Romaine lettuce tossed with garlic croutons, aged parmesan cheese & creamy Caesar dressing (add \$3 for chicken) *Anchovy upon request - \$12*

Dinners are served with sautéed vegetables & choice of Basil Pesto Pasta, Italian Meat Pasta, French Fries, or Baked Potato
FAMILY STYLE includes minestrone soup & house salad (additional \$5.00)

Sautee

Marsala

Veal or chicken sautéed with mushrooms, olives, garlic, chicken stock & Marsala wine (add \$4 for veal)

A la Carte

\$19

Piccata

Veal or chicken sautéed with lemon, capers, butter, chicken stock & white wine (add \$4 for veal)

\$19

Scaloppini

Veal or chicken sautéed with mushrooms, garlic, chicken stock & white wine (add \$4 for veal)

\$19

Parmesan

Veal, chicken or eggplant breaded & sautéed in house tomato sauce, cheese, chicken stock & wine (add \$4 for veal)

\$19

Cutlet

Chicken breaded & sautéed with butter & parsley (add \$4 for veal)

\$19

Sweet Breads

Veal sweet breads sautéed in butter, garlic, Marsala & white wine

\$24

Scampi

Large prawns sautéed in butter, garlic & white wine

\$21

Grill

Filet Mignon

8oz Filet served with a peppercorn sauce

A la Carte

Market

Ribeye

16oz choice cut Ribeye served with a peppercorn sauce

Market

Prime Rib (available Friday/Saturday only) Limited Availability

12oz slow roasted rib roast served with a creamy horse radish sauce and Au Jus

Market

Fresh Fish

Ask Server for details (Limited Availability)

Market

Salmon

Fresh salmon filet grilled. Served with our daily sauce

\$19

Ribs

St. Louis style ribs slow roasted and flame grilled, then basted with our house mustard BBQ sauce

\$21



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Due to new California Water Board regulations, water is only allowed to be served upon request. If you would like a glass of water, please request it from your server.

cream

pancetta bacon

Grilled flat Mignon kabobs with flat bread

Fried Calamari - \$12
Lightly tossed with parmesan cheese

Italian Roasted Chicken Wings - \$11
Italian seasoned and roasted wings with spicy tomato dipping sauce

Coconut Prawns - \$14
Jumbo prawns panko breaded in sweetened coconut. Served with Red Pepper chutney

Fried Zucchini - \$10
Panko breaded and fried zucchini rounds

Prawns Cocktail- \$16
Prawns tossed in house cocktail sauce & served with crostini

Calzone- \$12
Fried Calzone stuffed with fresh mozzarella, red pepper, mushrooms, salami & pesto.

Pasta & Grain

Family style includes Minestrone Soup and House Salad (Additional \$5.00)

Farmers Special

Large beef short rib stewed in an Italian wine sauce. Served with home made pappardelle pasta or creamy polenta

Lamb Shank Osso Buco

Lamb shanks braised in an Italian wine sauce. Served over home made pappardelle pasta or creamy polenta

Tuna Aiutante

Seared Ahi tuna served over home made pappardelle pasta tossed in cream, wine & tarragon

Beef Stroganoff

Braised beef with mushrooms, sour cream & brandy. Tossed with home made pappardelle

Fettuccini Alfredo

Home made fettuccini in classic Alfredo (butter, cream & cheese) sauce (Add chicken \$3.00)

Pesto Seafood Pasta

Home made fettuccine in a mildly spicy creamy pesto sauce with cherry tomatoes, calamari, prawns, & seared salmon

Linguine With Clams

Clam meat and Shelled Clams sautéed in white wine, cream & garlic. Tossed with linguine

Ravioli

Home made spinach, swiss chard, beef & pork stuffed ravioli with your choice of meat sauce, creamy pesto or alfredo sauce

Three Cheese Ravioli

Home made ricotta, provolone & parmesan stuffed ravioli with your choice of meat sauce, creamy pesto or alfredo sauce

Crab & Prawn Ravioli

Home made Dungeness crab & prawn stuffed ravioli tossed in a creamy pepper tomato sauce

Mushroom & Pancetta Risotto

Creamy risotto with portabella & button mushrooms. Topped with fried pancetta

Grilled Vegetable Risotto

Sun-dried tomato risotto topped with grilled zucchini, portabella mushroom & red bell pepper sautéed in Balsamic vinegar

Home Made Gnocchi

Choice of sauces – creamy pesto, Bolognese or creamy Gorgonzola sauce

Prosciutto & Peas Macaroni & Cheese

A la Carte

\$25

\$24

\$22

\$22

\$18

\$23

\$19

\$18

\$18

\$22

\$18

\$18

\$18

