

Appetizers

<p>Sautéed Mushrooms - \$10 Sautéed in butter, garlic, white wine & cream</p>	<p>Gorgonzola & Pancetta Fries - \$10 Fried potatoes rounds, gorgonzola cheese & crispy pancetta bacon</p>	<p>Sita - \$16 Grilled Filet mignon kabobs with flat bread</p>
<p>Coconut Prawns - \$14 Jumbo prawns panko breaded in sweetened coconut. Served with red pepper chutney</p>	<p>Braised Meatballs - \$10 Italian beef meatballs in tomato basil sauce topped with provolone & parmesan cheese</p>	<p>Fried Calamari - \$12 Calamari steaks lightly tossed with parmesan cheese</p>
<p>Calzone - \$12 Fried calzone stuffed with fresh mozzarella, red pepper, mushrooms, salami & pesto</p>	<p>Prawns Cocktail - \$16 Prawns tossed in house cocktail sauce & served with crostini</p>	<p>Fried Zucchini - \$10 Panko breaded and fried zucchini rounds</p>

Salads

(Add Minestrone soup: cup-\$4.00 bowl- \$8.00) (Clam Chowder served Friday & Saturday's only)

House Salad

Romaine & iceberg lettuce with olives, cucumbers, carrots, roasted red bell peppers, kidney beans, chick peas, red onions, salami & house Italian dressing - **\$12**

Caesar Salad

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

**Anchovy upon request*

Bacon House Salad

Romaine & iceberg lettuce tossed with egg, bacon, and cherry tomatoes. Served with a bourbon dressing (add \$3 for chicken) - **\$13**

Pasta & Grain

3 Course Option includes Minestrone Soup and House Salad (Additional \$5.00)

Spaghetti

Spaghetti tossed in porcini & meat sauce (Add meatball \$1.50 each)

\$14

Lasagna

Homemade lasagna noodles layered with meat sauce, ricotta, fresh mozzarella & parmesan cheeses

\$17

Farmers Special

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

\$25

Beef Stroganoff

Braised beef with mushrooms, sour cream & brandy. Tossed with homemade pappardelle pasta

\$22

Fettuccine Alfredo

Homemade fettuccine in classic alfredo sauce (Add chicken or shrimp \$3.00)

\$18

Pesto Seafood Pasta

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

\$23

Linguine With Clams

Clam meat and shelled clams sautéed in white wine, cream, red pepper flakes & garlic. Tossed with linguine

\$19

Ravioli

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

\$18

Three Cheese Ravioli

Ravioli stuffed with provolone, ricotta and parmesan cheese. Served with your choice of meat sauce, creamy pesto or alfredo sauce

\$18

Crab & Prawn Ravioli

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

\$22

Mushroom & Pancetta Risotto

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

\$18

Homemade Gnocchi

Choice of sauces – creamy pesto, bolognese or creamy gorgonzola sauce

\$18

\$4.00 Charge For Split or Shared Orders
\$1.50 Charge Per Person For Cake Cutting Fee
\$12.00 Corkage Fee for Standard Bottles of Wine

Dinners

*Dinners are served with sautéed vegetables & choice of Basil Pesto Pasta, Italian Meat Pasta, French Fries, or Baked Potato
3 Course Option 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) \$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 chicken stock, wine and house tomato sauce. Topped with jack and parmesan cheese (add \$4 for veal) \$19

Saltimbocca

Veal or chicken rolled with honey ham and swiss cheese. Seared & sautéed in cream, butter & sherry served with gnocchi (add \$4 for veal) *Automatically served with gnocchi as a side \$22

Sweet Breads

Veal sweet breads sautéed in butter, garlic, marsala & white wine \$24

Scampi

Large prawns sautéed in butter, garlic & white wine \$21

Prawn Sautee

Large breaded prawns sautéed in butter, garlic, white wine & stock \$21

Char-broiler

Filet Mignon

8oz bacon wrapped filet served with a peppercorn sauce \$35

Ribeye

16oz choice cut ribeye served with a peppercorn sauce \$35

Lamb Chops

Grilled rack of lamb, cut and served with a lemon mint cream \$29

Pork Chop

18 oz bone in pork chop topped with a parmesan bacon butter \$24

Salmon

Fresh salmon filet grilled and served with our daily sauce \$21

Brick House Burger

½ pound hand pressed ground chuck served on a toasted bun. Topped with American cheese, mayo, mustard, tomato, red onion & lettuce \$14

Portabella Burger

½ pound hand pressed ground chuck served on two marinated & grilled portabella mushrooms. Topped with swiss cheese and pesto caramelized red onions \$16

Char-broiler Additions

Creamy Gorgonzola

Imported Italian creamy gorgonzola cheese \$3

Sautéed Garlic Mushrooms

Portabella mushrooms sautéed in garlic, butter, & parsley \$3

Peruvian Stuffed Pepper

Peruvian pepper wrapped in bacon and stuffed with cream cheese, mozzarella, and cheddar \$5

Crab & Prawn Oscar

Dungeness crab & prawns sautéed in a dill hollandaise sauce \$9

\$4.00 Charge For Split or Shared Orders

\$1.50 Charge Per Person For Cake Cutting Fee

\$12.00 Corkage Fee for Standard Bottles of Wine



Monthly Specials

French Bread Meatball Pizza - \$14

Large French loaf topped with tomato sauce, basil, mozzarella cheese served with the Brick House meatballs

Primavera - \$15

Linguine tossed in olive oil, wine, garlic & seasonal vegetables

Crab Stuffed Prawns - \$26

Broiled prawns stuffed with Dungeness crab topped with Panko bread crumbs and basted in butter, Served with vegetables and your choice of side

Lamb Osso Bucco - \$24

Lamb Osso Bucco served in an Italian wine sauce over your

Weekly Menu Items

Monday Nights

Fundraiser Night

Please see the back for details on how to hold your fundraiser

Military Night

Come in for dinner with your military ID card and receive 10% off your food order

Tuesday Nights

Senior's Night

Seniors 55 + will receive 10% off their food order

Wednesday Nights

Fish & Chips - \$18

Bottomless London style cod fish beer battered & served with home made coleslaw and French fries

*No shared orders or take out for bottomless refills please

Thursday Nights

Lobster Special - \$35

Two 5 oz lobster tails served with vegetables and your choice of pasta or creamy risotto

Friday & Saturday Nights

Prime Rib - \$32

12 oz Prime rib with your choice of side, served with our daily vegetables.

*Larger cut Prime Rib available for an extra \$2 per ounce

Clam Chowder

Cup \$5 Bowl \$9



Events & Entertainment

New Years Eve Party

Option 1: \$75

Dinner Comedy Show and Party

Includes: Dinner, Comedy Show & Late Night New Years Eve Party

Dinner Options :

Bacon Wrapped Filet Mignon

Lamb Ossobuco

Scallop Fettuccine

Wild Mushroom Polenta

**Gelato Included*

Option 2: \$30

Late Night New Years Eve Party

Includes: Late Night Party, Party Favors

Live Music, Champagne Toast at Midnight & Post Party Breakfast.

Ask your server for more details or to purchase tickets!

Fundraisers

Book your all you can eat

fundraiser at the Brick House!

(Monday's Only)

\$20.00 Tickets

Includes soup, salad & your choice of endless pasta and sauce.

50 % of the proceeds go to your organization

Ask our staff for details!

Catering

Office Parties-Sandwich Boxes-Backyard Special Events-Weddings-Company Parties-Celebrations of Life-Graduation Parties etc.

WE DELIVER!

Give us a call today to book your next event

www.brickhousecatering-eg.com