

# Appetizers

## *Sautéed Mushrooms - \$10*

Sautéed in butter, garlic, white wine & cream

## *Gorgonzola & Pancetta Fries - \$11*

Fried potatoes rounds, gorgonzola cheese

## *Sita - \$16*

Grilled Filet mignon kabobs with flat bread

## *Coconut Prawns - \$15*

Jumbo prawns panko breaded in sweetened coconut. Served with red pepper chutney

## *Braised Meatballs - \$12*

Italian beef meatballs in tomato basil sauce topped with provolone & parmesan cheese

## *Fried Calamari - \$13*

Calamari steaks lightly tossed with

## *Calzone - \$12*

Fried calzone stuffed with fresh mozzarella, red pepper, mushrooms, salami & pesto

## *Prawns Cocktail - \$16*

Prawns tossed in house cocktail sauce & served with crostini

## *Fried Zucchini - \$10*

Panko breaded and fried zucchini rounds

# Salads

(Add Minestrone soup: cup-\$4.00 bowl- \$9.00) ( 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 \$4 for chicken) - **\$12**

*\*Anchovy upon request*

## *Bacon House Salad*

# Pasta & Grain

**3 Course Option includes Minestrone Soup and House Salad (Additional \$6.00)**

## *Spaghetti*

Spaghetti tossed in porcini & meat sauce (Add meatball \$2.00 each)

**\$14**

## *Lasagna*

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

**\$20**

## *Farmers Special*

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

**\$26**

## *Beef Stroganoff*

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

**\$23**

## *Fettuccine Alfredo*

Homemade fettuccine in classic alfredo sauce (Add chicken or shrimp \$4.00)

**\$16**

## *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

**\$21**

## *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

**\$23**

## *Mushroom & Pancetta Risotto*

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

**\$18**

## *Homemade Gnocchi*

\$5.00 Charge For Split or Shared Orders  
\$1.50 Charge Per Person For Cake Cutting Fee  
\$14.00 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 \$6.00)*

## Sautee

### *Marsala*

Veal or chicken sautéed with mushrooms, olives, garlic, chicken stock & marsala wine (add \$4 for veal) **\$20**

### *Piccata*

Veal or chicken sautéed with lemon, capers, butter, chicken stock & white wine (add \$4 for veal) **\$20**

### *Scaloppini*

Veal or chicken sautéed with mushrooms, garlic, chicken stock & white wine (add \$4 for veal) **\$20**

### *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) **\$21**

### *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 **\$23**

### *Scampi*

**\$23**

## Char-broiler

### *Filet Mignon*

8oz bacon wrapped filet served with a peppercorn sauce **\$36**

### *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 **\$31**

### *Pork Chop*

18 oz bone in pork chop topped with a parmesan bacon butter **\$26**

### *Salmon*

Fresh salmon filet grilled and served with our daily sauce **\$23**

### *Brick House Burger*

½ pound hand pressed ground chuck served on a toasted bun. Topped with **\$14**

American cheese, mayo, mustard, tomato, red onion & lettuce

**\$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 **\$6**

### *Crab & Prawn Oscar*

Dungeness crab & prawn sautéed in a dill hollandaise sauce **\$10**

\$5.00 Charge For Split or Shared Orders  
\$1.50 Charge Per Person For Cake Cutting Fee  
\$14.00 Corkage Fee for Standard Bottles of Wine



## Events & Entertainment

### *St. Patrick's Day*

#### *Drink Specials*

ALL DAY HAPPY HOUR!

Discounted Appetizers

\*Appetizers will be served after 3 PM

\$4 Well Liquor

\$4 House Wine

\$3 Draft or Bottled Domestic

\$4 Draft or Bottled Premium

#### *Dinner Specials*

*\*Starting at 5:00 PM*

*Irish nachos made with thick cut sliced  
Potato chips topped with Guinness beer  
cheese. Served with bacon, sour cream &  
chives -\$14.00*

*Corned beef and cabbage served with  
mustard roasted potatoes -\$16.00*

*Traditional Irish shepherd's pie with  
ground lamb stew topped with crusted  
mashed potatoes -\$18.00*

## *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!***



## Monthly Specials

### *Ricotta Gnocchi - \$18*

Ricotta cheese dumpling served in a rosemary tomato vodka sauce

### *Wild Mushroom Ravioli - \$20*

Ravioli stuffed with portabella mushrooms and mascarpone cheese tossed in a wild mushroom & wine reduction

### *Prawn Stuffed Halibut - \$22*

Halibut rolled with prawns, sautéed spinach & onions, topped with a lemon dill butter.

Served with your choice of side

### *Spicy Tenderloin Medallions - \$24*

Medallions of tenderloin beef marinated in a spicy teriyaki sauce grilled & served with your choice of side.

## 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 - \$37*

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

Friday & Saturday Nights

### *Prime Rib - \$33*

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 \$10*

\*May be included in your 3 course meal