

# APPETIZERS

<b>SAUTEED MUSHROOMS - \$10</b> Button mushrooms sautéed in butter, garlic, white wine & cream	<b>GORGONZOLA &amp; PANCETTA FRIES - \$10</b> Fried potato rounds topped crispy pancetta & gorgonzola cheese.	<b>FRIED CALAMARI - \$13</b> Calamari steaks breaded in panko & topped with parmesan cheese.
<b>BRAISED MEATBALLS - \$12</b> Italian beef meatballs in homemade marinara topped with provolone & parmesan cheese	<b>SITA - \$16</b> Grilled Filet mignon kabobs with flat bread	<b>COCONUT PRAWNS - \$14</b> Jumbo prawns panko breaded in sweetened coconut. Served with red pepper chutney
<b>CALZONE - \$12</b> Fried calzone stuffed with fresh mozzarella, red pepper, mushrooms, salami & pesto	<b>PRAWNS COCKTAIL- \$16</b> Prawns tossed in house cocktail sauce & served with crostini	<b>FRIED ZUCCHINI - \$10</b> Panko breaded and fried zucchini rounds

# 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 \$4 for chicken)

*\*Anchovy upon request*

\$12

## BRICK HOUSE CHEF SALAD

Romaine & iceberg lettuce tossed with ham, turkey, egg, avocado, bacon, cherry tomatoes & cheddar cheese. Served with ranch dressing (add \$4 for chicken)

\$13

# 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

## WILD MUSHROOM RAVIOLI

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

\$20

## 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

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

\$18

# 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)

## SAUTEED

<b>MARSALA</b>	\$20
Veal or chicken sautéed with mushrooms, olives, garlic, chicken stock & marsala wine (add \$4 for veal)	
<b>PICCATA</b>	\$20
Veal or chicken sautéed with lemon, capers, butter, chicken stock & white wine (add \$4 for veal)	
<b>SCALOPPINI</b>	\$20
Veal or chicken sautéed with mushrooms, garlic, chicken stock & white wine (add \$4 for veal)	
<b>PARMESAN</b>	\$21
Veal, chicken or eggplant breaded & sautéed in chicken stock, wine and house tomato sauce. Topped with jack and parmesan cheese (add \$4 for veal)	
<b>SALTIMBOCCA</b>	\$21
Veal or chicken rolled with honey ham and swiss cheese. Seared & sautéed in cream, butter & sherry served with gnocchi and cherry tomato (add \$4 for veal) *Automatically served with gnocchi as a side	
<b>SWEET BREADS</b>	\$22
Veal sweet breads sautéed in butter, garlic, marsala & white wine	
<b>SCAMPI</b>	\$23
Large prawns sautéed in butter, garlic & white wine	

## Char-broiler

<b>FILET MIGNON</b>	\$36
8oz bacon wrapped filet served with a peppercorn sauce	
<b>RIBEYE</b>	\$35
16oz choice cut ribeye served with a peppercorn sauce	
<b>LAMB CHOPS</b>	\$31
Grilled rack of lamb, cut and served with a lemon mint cream	
<b>PORK CHOP</b>	\$26
18 oz bone in pork chop topped with a parmesan bacon butter	
<b>SALMON</b>	\$23
Fresh salmon filet grilled and served with our daily sauce	
<b>BRICK HOUSE BURGER</b>	\$14
½ pound hand pressed ground chuck served on a toasted bun. Topped with American cheese, mayo, mustard, tomato, red onion & lettuce	
<b>PORTABELLA BURGER</b>	\$16
½ pound hand pressed ground chuck served on two marinated & grilled portabella mushrooms. Topped with swiss cheese and pesto caramelized red onions	

## CHAR-BROILER ADDITIONS

<b>CREAMY GORGONZOLA</b>	\$3
Imported Italian creamy gorgonzola cheese	
<b>FRENCH FRIED ONION STRINGS</b>	\$4
A mound of thinly sliced red onions coated in flour and deep fried	
<b>SAUTEED GARLIC MUSHROOMS</b>	\$5
Portabella mushrooms sautéed in garlic, butter, & parsley	
<b>PERUVIAN STUFFED PEPPER</b>	\$6
Peruvian pepper wrapped in bacon and stuffed with cream cheese, mozzarella, and cheddar	

\$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



## MONTHLY SPECIALS

### **CALAMARI DORE- \$22**

Calamari steak sautéed in a red wine marsala and lite tomato base sauce, served with your choice side.

### **EGGPLANT CAPRESE- \$19**

Layered eggplant, mozzarella, and tomatoes topped with pesto.

### **CAJUN RISOTTO- \$18**

Blackened chicken breast served over a linguica and tomato risotto.

### **STEAMED MUSSELS- \$21**

Steamed Mussels in a white wine and garlic sauce served with garlic bread.

## WEEKLY MENU ITEMS

### Monday Nights

#### **MILITARY NIGHT**

Salute to all military members and veterans.  
Brick House

Offers a 25% discount to all who have served.

### Tuesday Nights

#### **RED & BLUE NIGHT**

Brick House offers all first responders a 25% discount on their meal.

### 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 - \$40**

Two 6 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*



## CATERING

*Having a celebration? The Brick House Restaurant & Lounge offers full service catering.*

*Back yard BBQ's—office parties—graduations—Weddings and various other occasions.*

*Please contact us at*

[WWW.BRICKHOUSEDINING.COM](http://WWW.BRICKHOUSEDINING.COM)

## 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!**