

# THANKSGIVING AT BRICK STREET

## **Spinach Artichoke Dip**

Sautéed fresh spinach and artichokes in a creamy Romano sauce. Served with pita bread

## **Brussel Sprouts**

Deep fried and served with a balsamic glaze with just a touch of Parmesan cheese.

## **Firecracker Shrimp Cocktail**

Chilled jumbo shrimp served with spicy Cajun horseradish cocktail sauce.

## **Tomato Bruschetta**

Tomato, red onion, garlic and basil tossed with olive oil. Served on Italian toasted Baguette with Mozzarella and Parmesan cheese, drizzled with Balsamic glaze.

## **Malibu Coconut Shrimp**

Shrimp encrusted with coconut and almond served with Orange sherry Marmalade sauce.

## **French Onion Au Gratin Soup**

A blend of onions, in a beef Madeira broth with herbed crostini. Topped and baked with a blend of International cheeses.

## **Tomato Soup en Croute**

A house specialty with a puff pastry crust.

### THANKSGIVING DAY ENTRÉES

ALL DINNERS SERVED WITH HOUSE CHOPPED SALAD AND ROLLS AND BUTTER

DRESSINGS - THOUSAND ISLAND, FRENCH, RASPBERRY VINGERETTE, ITALIAN AND RANCH

## **Thanksgiving Traditional Turkey Dinner**

Slow oven roasted turkey with whipped potatoes, turkey gravy, stuffing, vegetables and cranberry sauce.

## **Michigan Dearborn Ham**

Slow roasted oven glazed ham with gravy, stuffing, potato and vegetables Du jour and cranberry sauce.

## **Combination Turkey and Ham Dinner**

Slow oven roasted breast of turkey and glazed ham with whipped potatoes, turkey gravy, stuffing, with vegetables and cranberry sauce.

MORE THANKSGIVING DAY ENTRÉES

**Butternut Squash Ravioli with Maple Glazed Chicken.**

Butternut squash Ravioli with sautéed roasted red peppers, maple glazed chicken, apple wood smoked bacon and a sage cream sauce. Topped with candied pecans

**Chicken Parmesan**

Chicken breast, sautéed and topped with Marinara sauce and cheese, then baked and topped with Parmesan cheese. Served over angel hair pasta.

**Chicken Picatta**

Sautéed with capers, then tossed with lemon butter sauce. Served over angel hair pasta  
+ Add artichokes 1,95 +

**Broiled Salmon**

Lightly seasoned and broiled. Served with mashed sweet potato and vegetable Du Jour.

**Stuffed Orange Roughy**

Fresh Orange Roughy filet stuffed with lobster, shrimp and scallops. Served with potato and vegetable Du jour

**Mango Salmon**

Brushed with Mango BBQ sauce and baked. Topped with citrus relish. Served with mashed sweet potato and vegetable Du Jour.

**Beef Burgundy**

Tender braised beef sautéed with mushrooms and onions in a rich brown Burgundy wine sauce. Topped with sour cream and served over fettuccine.

**Char Grilled NY Strip Steak\*\***

Served with potato and vegetable Du jour and a house made demi glaze.  
+ Add Mushrooms \$1.95 Add Sautéed Onions \$1.95 Add Shrimp \$7.95 +

**Brick Street Filet Medallions**

Two 4 oz. Filet Mignon with grilled portabella mushroom caps then topped with demi glaze.  
Served with potato and vegetable Du jour.  
+ add Shrimp \$7.95 +

\*ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER.  
CONSUMING UNDERCOOKED MEATS OR EGGS MAY INCREASE YOUR RISK OF  
FOODBORNE ILLNESS