

BRICK Street of Grand Blanc

1223 E. Grand Blanc Rd Grand Blanc, MI 48439
Phone 810.603.2114 - Facebook@brickstreetofgrandblanc - Website www.brickstreetonline.com

Appetizers

Spinach Artichoke Dip 10.95
Sautéed fresh spinach and artichokes in a creamy Romano sauce. Served with pita bread

Italian Meatballs 10.95
Very traditional, served in an Italian red sauce then baked with Parmesan cheese, with grilled crostini.

Brussel Sprouts 10.95
Deep fried and served with a balsamic glaze with just a touch of Parmesan cheese.

Tomato Bruschetta 10.95
Tomato, red onion, garlic and basil tossed with olive oil. Served on Italian toasted Baguette with Mozzarella and Parmesan cheese, drizzled with Balsamic glaze.

Pot Roast Nachos 15.95
Tender pot roast on tortilla chips, topped with cheddar jack cheese, mozzarella cheese, diced tomatoes, scallions and jalapenos with sour cream drizzle. Great shareable appetizer

Tomato Basil Flatbread 11.95
Thin crust flatbread topped with basil marinara sauce, mozzarella cheese, fresh sliced Roma tomatoes, and topped with fresh basil and balsamic glaze

Brick Street Chicken Tenders 11.95
A house specialty. Served plain with honey mustard dip or tossed in Honey BBQ, Garlic Parmesan or Spicy Buffalo. Choice of one sauce. Served with celery and carrot sticks

Buffalo Chicken Flatbread 11.95
Thin crust flatbread covered in Buffalo sauce with shredded mozzarella, grilled chicken and banana peppers. Drizzled with ranch dressing and garnished with green onions

Malibu "Coconut" Shrimp 13.95
Shrimp encrusted with coconut and almond served with Orange sherry Marmalade sauce.

Firecracker Shrimp Cocktail 13.95
Chilled jumbo shrimp served with spicy Cajun horseradish cocktail sauce.

Thai Lettuce Wraps 14.95
Create your own Thai lettuce roll. Char grilled Teriyaki chicken, carrots, julienne peppers, crispy wontons, sesame pickled cucumbers and leaf lettuce leaves, with three delicious sauces; red chili soy, orange ginger, and jalapeno.

Soups & Salads

French Onion Au Gratin Soup 6.95
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 6.95
A house specialty with a puff pastry crust.

Steak Chili 7.95
Tender braised steak tips and black beans in a zesty tomato sauce, topped with green onions

Cup of Soup
Tomato Basil Bisque 3.95 / Steak Chili 4.95

The "Classic" Wedge 9.95
Iceberg lettuce, diced tomatoes, topped with house made Bleu cheese dressing and crisp bacon. Add grilled chicken breast 4.95

Greek Chicken Salad 14.95
Char grilled chicken, Romaine lettuce with cucumbers, red onions, grape tomatoes, sliced black olives, Feta cheese and zesty Greek dressing. Served with grilled pita bread.

Orchard Chicken Salad \$14.95
Char grilled chicken, mixed greens tossed with a raspberry vinaigrette, granny smith apples, fried wontons, dried cranberries, fresh strawberries and Bleu cheese.

Burgers and Sandwiches

BBQ Brisket Tip Sandwich 15.95
House Smoked Brisket tossed in BBQ sauce, with cheddar cheese, green onions, vinegar slaw and fried onion hay, served with fries

BBQ Polish Sausage Sandwich 13.95
*Char grilled polish sausage brushed with BBQ Sauce and topped with sautéed peppers, onions and sauerkraut on a toasted hoagie bun
All sandwiches served with fries*

Crispy Chicken Club 15.95
Crispy fried chicken breast topped with Swiss cheese, shredded lettuce, tomato and apple wood smoked bacon, with honey Dijon mayo, served on an everything bun

Brick Street Hamburger* 11.95
*Black Angus char grilled, served with tomato, lettuce, pickles and onions.,
+ Add Cheese, American, Swiss or Cheddar \$1.25
+*

Mushroom Swiss Burger* 13.95

Black Angus char grilled, topped with sautéed mushrooms, Swiss cheese, lettuce, tomato and Dijon mustard.

BBQ Bacon Burger* 13.95

Black Angus char grilled then drenched with BBQ sauce. Topped with bacon, Cheddar cheese, lettuce, onion and tomatoes.

Entrées

All entrées served with Rolls, Butter and Brick Street chopped salad. Your choice of Ranch, Raspberry, Thousand Island, French, Italian or House Vinaigrette Dressing

Designer Mac & Cheese 11.95

Creamy rich and cheesy topped with bread crumbs then placed under the broiler. You can design you own with the following:
+ Add bacon 3.95, Add broccoli 2.95, Add chicken 4.95, Add shrimp 7.95 +

Burnt Ends Brisket Dinner 19.95

House Smoke Brisket tossed in BBQ sauce, topped with onion hay. Served with vegetable and fries.

Raymond's Polish Dinner 19.95

Grilled Polish Sausage, Sauerkraut, vegetable and Stuffed Cabbage Roll served with potatoes

Bangkok Chicken 18.95

Boneless stir-fry chicken, Oriental vegetables, bell peppers, red onion, bamboo shoots, water chestnuts fried rice & chili glaze. Garnished with broccoli

Baked Spaghetti & Meatballs 18.95

Pasta tossed in Marinara sauce with meatballs. Topped with Mozzarella and Provolone cheeses and baked. Served with crostini

Chicken Broccoli Alfredo 18.95

Chicken and broccoli in Alfredo sauce, tossed with fettuccine noodles, then topped with Romano Cheese

Chicken Picatta 18.95

Sautéed with capers, then tossed with lemon butter sauce. Served over angel hair pasta
+ Add artichokes 1.95 +

Chicken Parmesan 19.95

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

Fajitas at Brick Street

Char-grilled boneless chicken breast or New York steak cut into strips served with roasted tri-color peppers, and onions. Served with flour tortilla shells, lettuce, tomato, cheddar jack cheese, sour cream and salsa.
+ Chicken 15.95 Steak 19.95 +

Vegetarian Stir Fry 15.95

Broccoli, bell peppers, cucumbers, tomato, mushroom, red onions with a sweet chili sauce, served on a bed of rice
+ Add Chicken 4.95 Add Shrimp 6.95 +

Fish and Chips Dinner 15.95

3 pieces of Lightly battered fresh cod, served with French Fries and tartar sauce

Old Fashioned Pot Roast 17.95

Tender roasted pot roast, celery, onions & baby carrots in a rich demi glaze. Served with creamy mashed potatoes

"Michael's" Chopped Sirloin 16.95

Char grilled ground sirloin, topped with mushrooms and caramelized onions, served with vegetables and potato Du jour and demi.

Seafood, Steaks & Ribs

Glazed Salmon+ 19.95

Fresh Salmon brushed with chili lime glaze and baked. Topped with fresh fruit salsa. Served with Sweet potato and vegetable Du Jour.

Broiled Salmon+ 21.95

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

Stuffed Orange Roughy 24.95

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

Mango Salmon+ 21.95

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

Smoked Baby Back Ribs*+ 24.95

Full rack of Hickory smoked baby back ribs glazed with BBQ sauce. Served with Fries
+ ½ slab of Ribs 19.95 +

Char Grilled New York Strip 21.95

12 oz. grilled NY Strip Served with potatoes and vegetable of the day
+ add Shrimp \$7.95 +

Carne Asada New York Steak 24.95

New York Strip in a Latin marinade char grilled and sliced then topped with Adobo sauce and black bean and corn salsa, cilantro lime rice and crispy tortilla strips
+ add Shrimp \$7.95 +

Brick Street Filet Medallions 29.95

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 +

Michigan Food Law warns against the risk of consuming raw or under cooked proteins