

# CHEF SPECIALS

## APPETIZER

**AHI TUNA** ..... **20.95**  
Seasoned & Seared sashimi tuna, served with a wakame seaweed salad and a wasabi dill mayo sauce.

## ENTRÉES

**BRICKSTREET GRILLED CHEESE** ..... **16.95**  
A rich blend of Swiss, Pimento and Prairie Breeze cheeses, Applewood Smoked Bacon, Sliced Tomato, fresh Basil with a garlic crust. Served with a cup of Tomato Basil Bisque

**MATT'S PANCETTA SANDWICH** ..... **15.95**  
Sliced marinated pork belly topped with Swiss cheese, pickles and a brown sugar Dijon mustard, served on a toasted bun.

**CLASSIC REUBEN** ..... **16.95**  
House-brined Corned Beef Brisket, Swiss cheese, sauerkraut and house-made Russian dressing.

**THE DESIGNER MAC** ..... **16.95**  
They all claim to be the best - put us to the test! Cavatappi noodles tossed in a blend of Swiss, Cheddar and Smoked Gouda, then topped with Panko bread crumbs and parmesan and baked to perfection.  
+ ADD LOBSTER 9.95   ADD BACON 4.95   ADD BUFFALO CHICKEN 7.95

**CAJUN SHRIMP DINNER** ..... **19.95**  
Served over red pepper cheddar grits, with a lime vinaigrette slaw.