

TAPAS STREET

Spinach Artichoke Dip

Sautéed fresh spinach and artichokes in a creamy Romano sauce, served with pita bread points

Firecracker “Shrimp Cocktail”

Chilled jumbo Shrimp served with our own spicy Cajun horseradish cocktail sauce

Italian Meatballs ala Parmesan

Very traditional, served in an Italian red sauce then baked with Parmesan cheese and grilled crustini

Grilled Chicken and Bacon Flatbread

Grilled Chicken, Bacon, roasted tomato, red onion, banana peppers, garlic and basil tossed with olive oil, served on Italian flatbread with Provolone and Parmesan cheese, tossed with a honey Dijon Alfredo sauce

Thai Lettuce Wraps

Create your own Thai lettuce wrap - Cumin Chicken strips, carrots, bean sprouts, curry noodles, sesame pickled cucumbers and bib lettuce leaves with three delicious sauces; red chili soy, orange ginger or jalapeno sauce

Tomato and Basil Flatbread

Tomatoes, Mozzarella cheese, Italian red sauce, basil and balsamic glaze

Mexicali Quesadilla

Flour tortilla filled with veggies and cheese, served with salsa and sour cream

add chicken

The Caprese at Brick Street

Fresh Mozzarella, sliced and placed between fresh Roma tomatoes, basil, pesto and Parmesan cheese, glazed with balsamic vinaigrette and served with grilled baguettes

Polish Sausage Sliders*

On a mini bun with a special hot mustard sauce & sauerkraut

BBQ Pork Sliders*

On a mini bun with BBQ sauce and sliced pickle

Tomato Bruchette

Tomato, red onion, garlic and basil tossed with olive oil, served on Italian toasted baguette with Provolone and Parmesan cheese

Wings of the World

Jumbo wings served with three house made sauces. Hot Thai, Asian honey and BBQ. Served with celery and carrot sticks.

Southwestern Wings

Jumbo wing “zings” served with carrots, celery sticks and southwestern ranch dressing.

Calamari Tempura

Fried Calamari garnished with lemon aioli and fried capers,
served with marinara sauce

Malibu Coconut Shrimp

Shrimp encrusted with coconut and almond, served
with orange sherry marmalade sauce

Asian Spring Rolls

Seasonal Asian vegetables wrapped in an Asian pastry,
served with a ginger soy sauce

Honey Stung Chicken Tenders

Crispy Chicken tenders, served
with a honey mustard sauce

Seared Asian Pot Stickers

Chicken filled pot stickers, served with a cucumber relish
and a spicy peanut sauce

Brick Street Cheese Board

Four separate International cheeses with an assortment
of gourmet crackers with fresh fruit

Brick Street French Onion Au Gratin Soup

A blend of onions, in a beef madeira broth with herbed crustini,
topped and baked with a blend of International cheeses

Chicken Dumpling Soup

Brick Street home made Chicken dumpling soup

Cup Bowl

Lunch Only (M-F)

Soup & Salad or Soup & 1/2 Sandwich \$10

Soup of the Day

Enjoy Brick Street homemade soup

Cup Bowl

Lunch Only (M-F)

Soup & Salad or Soup & 1/2 Sandwich

Brick Street House Salad

Fresh greens, tomato, onions, croutons, cucumbers with choice of dressing

PRIVATE ROOMS FOR BANQUETS AVAILABLE

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Audio and visual available * Seating up to 85 * Planned menus and events

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Visit our website www.brickstreetonline

Comments or Suggestions direct to brickstreet@comcast.net

FIRST STREET

The "Classic" Wedge

Crisp Iceberg lettuce diced tomatoes, topped with house made Bleu cheese dressing and crisp bacon

Brick Street Chicken Wedge

Grilled chicken, crisp Iceberg lettuce, diced tomatoes, topped with house made Bleu cheese dressing and crisp bacon

Hot Bacon Spinach Salad

Grilled chicken, fresh spinach, crumbled bacon, sliced mushrooms, tomatoes, egg and red onion, served with hot bacon dressing

Honey Dijon Chicken Chopped Salad

Breaded chicken breast, with onions, cucumbers, bacon, red peppers, tomatoes and Swiss cheese, all chopped to perfection, then tossed in a Honey Dijon dressing

Garlic Peppercorn Bistro Steak Salad*

Grilled Sirloin, sliced and served over a bed of garden greens, with cherry tomatoes, red onion, Gorgonzola cheese and a balsamic vinaigrette

Orchard Chicken Salad

Mixed greens tossed with raspberry vinaigrette, granny smith apples, fried wontons, dried cranberries, fresh strawberries, Bleu cheese and marinated chicken breast

BBQ Chopped Chicken Salad

Chopped spring mix, with green onions, tri color peppers, tomato, Cheddar jack cheese, cucumbers, banana peppers and corn tortilla ribbons, topped with our BBQ chicken and sauce

Chicken Fatoush Salad*

Grilled chicken breast, chopped Romaine lettuce, Roma tomatoes, fried pita, cucumbers and red onions, tossed in a lemon vinaigrette dressing

Greek Salad*

Romaine lettuce, baby spinach, herb grilled chicken, cucumbers, Kalamata olives, Feta cheese and roasted red bell peppers with Greek vinaigrette

Brick Street Caesar Salad

Romaine lettuce tossed with southwestern Caesar dressing, shredded Parmesan, served with an Asiago cheese chip and garlic croutons

with grilled chicken

BETWEEN THE BRICKS

All sandwiches served with Brick Street Fries

BLT Club Wrap

Country farm smoked Bacon, roasted Turkey lettuce, tomato and mayonnaise wrapped up tight in a flour tomato tortilla

Greek Chicken Pita

Char-grilled Chicken breast, Feta cheese, olives, tomato and lettuce, with Greek dressing, served in a grilled pita

Bourbon Onion Chicken Sandwich

Chicken breast topped with roasted pepper, red onion, Swiss cheese, lettuce, with a BBQ bourbon sauce, served on a pretzel roll

BBQ "Polish" Sausage Sandwich

Char-grilled Polish sausage, topped with caramelized onions

The "Cubano"

Sliced Ham, pulled Pork, Swiss cheese, mustard and pickle, served on a grilled hoagie roll

Turkey Reuben Panini

Thinly sliced Turkey, Swiss cheese and sauerkraut, pressed on marbled Rye bread with Thousand Island Dressing

French Dip Sandwich

Oven roasted and shaved Rib Eye topped with caramelized onions, mushrooms and Swiss cheese served on a hoagie roll

BURGER BOULEVARD

All burgers served with Brick Street Fries

Brick Street Hamburger*

Black Angus char-grilled, served with tomato, lettuce, pickles and onions

Brick Street Cheeseburger*

Black Angus char-grilled, served with tomato, lettuce, pickles and onions

Mushroom Swiss Burger*

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

Bleu Cheese Burger*

Black angus char-grilled, topped with Bleu cheese, glazed red onion, lettuce and Dijon mayonnaise

BBQ Burger*

Black Angus char-grilled and drenched with BBQ sauce, topped with bacon, Cheddar cheese, lettuce and tomatoes

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SKILLET STREET

Add a side salad to any entrée for

Bourbon BBQ Chicken Skillet*

Char-grilled Bourbon BBQ Chicken breast, served with vegetables, mashed potatoes, with a demi glaze

“Michael’s” Chopped Sirloin Steak Skillet*

Char-grilled ground Sirloin, topped with mushrooms and caramelized onions, served with vegetables, mashed potatoes and topped with a demi glaze

“Mr. J’s” Polish Sausage Skillet*

Char-grilled Polish sausage, served with vegetables, sauerkraut, mashed potatoes and topped with a demi glaze

Bangkok Chicken Skillet*

Boneless stir-fry Chicken with Oriental vegetables, fried rice & chili glaze

Tenderloin Tips and Mushrooms

Sautéed tenderloin tips with wild mushrooms, served with mashed potatoes and a burgundy wine demi glaze

CLASSIC AVENUE “A”

Brick Street Fajitas*

Your choice of Chicken or Steak, served with roasted peppers, onions, lettuce, cheese, sour cream and salsa

Chicken Steak Combo

MACARONI CHEESE & HAM

Macaroni and smoked Gouda cheese sauce with Bavarian Ham

Smoked Baby Back Ribs*

Your choice of half or whole rack of Hickory smoked baby back ribs, glazed with house BBQ sauce, served with fries and coleslaw

Whole Slab 1/2 Slab

Smoked Ribs for Two*

A whole rack of Hickory smoked baby back ribs glazed with house BBQ sauce, served with sides for two

Hickory BBQ Platter*

Smoked Beef Brisket, Ribs and Chicken, served with red skin potatoes, baked beans and coleslaw

Brisket at the Street*

Slow smoked, roasted Beef Brisket glazed with house BBQ sauce, served with fries, baked beans and coleslaw

\$19

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POULTRY PARKWAY

Add a side salad to any entrée for

Traverse City Chicken

Char-grilled Chicken breast topped with sautéed cinnamon spiced apples and dried cherries, served with sweet mashed potatoes

Chicken Picatta

Chicken breast sautéed with artichoke hearts and capers, tossed with a lemon butter sauce, presented over angel hair pasta, served with garlic bread

Chicken Parmesan

Baked, lightly breaded Chicken breast, sautéed and topped with tomato brochette and cheese, presented over angel hair pasta draped with marinara sauce, served with garlic bread

Chicken Marsala

Fresh Chicken breast and mushrooms, sautéed and simmered in a Marsala wine reduction, presented over angel hair pasta, served with garlic bread

PASTA AVENUE

Add a side salad to any entrée for

Fettuccini Alfredo

Fettuccini pasta tossed with house made Alfredo sauce, served with garlic bread
with Chicken

Italian Baked Cannelloni*

Seasoned ground Italian sausage and beef Sirloin with spinach and Ricotta, rolled in fresh pasta sheets, topped with basil marinara and Mozzarella cheese, served with garlic bread

Donatello Chicken Pasta*

Sautéed Chicken, sun dried tomato, asparagus, sautéed bell peppers, caramelized onions in a roasted garlic cream sauce, then tossed in penne pasta, served with garlic bread

Pasta and Meatballs

Three large homemade meatballs simmered in marinara sauce, tossed with angel hair pasta and Romano cheese, served with garlic bread

Pasta Del Estate

Fresh tomato, garlic, basil and olive oil tossed with fresh angel hair pasta, served with garlic bread

Add chicken

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UNDER THE BRIDGE

Add a side salad to any entrée for

Orange Roughy Picatta

Pan seared Orange Roughy, topped with sautéed artichokes, tomatoes and capers in a lemon butter sauce

Seared Sashimi Tuna*

Pan seared, sesame encrusted, with pickled ginger, a wasabi and soy chili reduction, served with rice and vegetables

Glazed Salmon*

Fresh Salmon brushed with chili lime glaze and baked, topped with a fresh fruit salsa and served with mashed sweet potatoes

Broiled Salmon*

Fresh Salmon lightly seasoned and broiled, served with jasmine rice and fresh vegetable

Mango BBQ Glazed Salmon*

Fresh Salmon brushed with Mango BBQ sauce and baked, topped with citrus relish and served with mashed potatoes

Classic Fish and Chips

Lightly battered fresh Cod filets, served with French Fries, coleslaw and tarter sauce

Seafood Stuffed Flounder *

Fresh Flounder fillets stuffed with a Scallop and Shrimp seafood mixture,
Broiled in a lemon dill butter sauce,
served with Jasmine rice and vegetable du jour

Shrimp Scampi

Shrimp sautéed in garlic butter and fresh herbs,
tossed with Fettuccini pasta, served with garlic bread

Broiled Orange Roughy

A fresh Orange Roughy filet, lightly seasoned and broiled,
presented over mashed potatoes with fresh vegetables

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STEAK FREEWAY

Add a side salad to any entrée for

Brick Street “Butter Ball” Steak*

Char-grilled center cut Sirloin, on top of Texas Toast, then topped with herbed butter, served with vegetable and mashed potatoes

Smothered “Butter Ball” Steak*

Char-grilled center cut Sirloin, smothered with mushrooms, onions and house made demi glaze, topped with herbed butter, served with vegetable and mashed potatoes

Steak & Scallop*

Char-grilled center cut Sirloin with herbed Scallops, served with vegetable and mashed potatoes

Steak & Shrimp*

Char-grilled center cut Sirloin with herb grilled Shrimp skewer, served with vegetable and mashed potatoes

Roasted Portabella Filet Mignon*

Prime cut Filet, char-grilled and topped with a Portabella mushroom, Boursin cheese with a red wine demi glaze, served with mashed potatoes

Char Grilled Filet Mignon*

Prime cut Filet, char-grilled with a house made demi glaze, served with vegetable and mashed potatoes

Char Grilled NY Strip Steak*

NY Strip, char-grilled with a house made demi glaze, served with vegetable and mashed potatoes

Char Grilled Rib-Eye*

Rib-Eye, char-grilled with a house made demi glaze, served with vegetable and mashed potatoes

Sides for your Steak

Sautéed Caramelized Onions

Sautéed Mushrooms

Grilled Portabella Mushroom

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