

Easter Sunday at Brick Street

Crab Cake Puffs

Maryland Crab Cakes stuffed in puff pastry dough. Served on a Bed of Black Oyster sauce.

\$10.95

The "Shrimp" Cocktail

Jumbo Shrimp served with our homemade cocktail sauce, fresh horseradish and capers.

\$11.95

Spinach Artichoke Dip

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

\$8.95

Malibu Coconut Shrimp

Jumbo shrimp encrusted with coconut. Served with orange mustard sauce.

\$10.95

Insalate Caprese

Fresh mozzarella, layered with Roman tomato, Sweet fresh Basis then topped with glaze served with French toast points..

\$9.95

Asian Spring Rolls

Seasonal Asian vegetables wrapped and fried and served with a ginger soy sauce.

\$8.95

Tomato Bruchette

Tomato, red onion, garlic and basil tossed with olive oil. Presented on fresh country bread with provolone cheese.

\$7.95

Our Featured Easter Sunday Entrees

All Entrées served with house salad or soup and rolls with cinnamon butter

Orchard Chicken Salad

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

\$16.95

Honey Dijon Chopped Chicken Salad

Chopped spring mix, with strawberries tri color peppers, green onion ,tomato, cheddar jack cheese, cucumbers,, toasted almonds, topped with our honey Dijon chicken and dressing

\$16.95

*Turkish Apricot Pork Chop**

Slow roasted pork tenderloin, rolled in crack Peppercorn, then topped with fresh herbs, and apricot sauce served with vegetable and garlic potato

\$19.95

*Glazed Virginia Ham Steak**

Served with stuffing , mashed potato, and fresh vegetable.

\$18.95

Lemon Encrusted Chicken Molang

Chicken breasts seasoned with panko lemon zest crumbs, sautéed with capers and honey Molang Sauce

19.95

*Napoli Chicken Marsala**

Fresh chicken breast and mushrooms, sautéed then simmered in a Marsala wine reduction and served with fettuccini.

\$19.95

Fettuccini Alfredo

Fettuccini pasta tossed with house made Alfredo sauce.

\$15.95

With chicken lightly seasoned or blackened

\$18.95

Sicilian Chicken

Italian breaded chicken sliced thin over a bed of penne pasta with a unique blend of Alfredo, marinara sauces topped with parmesan cheese.

\$19.95

*Tuscan Beef Tips Marsala**

Sautéed tender beef tips with a rich hint of Marsala wine, wild mushrooms and shallots, Served on top of penne pasta, topped with parmesan cheese and fresh basil.

\$19.95

*Traverse City Chicken**

Char grilled chicken breast topped with sautéed cinnamon spiced apples and dried cherries with sweet mashed potatoes.

\$19.95

More Easter Sunday Entrees

Stuffed Sole

Dover sole stuffed with Maine lobster tail meat stuffing and topped with lobster sherry cream sauce. Served with garlic mashed potatoes and vegetable of the day. .

\$21.95

Pecan Encrusted Whitefish

Fresh whitefish encrusted in pecans served over mashed potatoes and topped with a lemon butter sauce. Served with fresh vegetables.

\$19.95

Michigan Blueberry Walleye

Pan seared wall eye, lightly seasoned, glazed with fresh blueberry's and a hint of blueberry vodka sauce,. Served mashed potato and vegetable.

\$19.95

*Boston Glazed Salmon**

Fresh salmon filet brushed with chili lime glaze and baked. Topped with fresh fruit salsa. served over mashed sweet potatoes.

\$19.95

*Mango BBQ Glazed Salmon**

Fresh salmon filet brushed with Mango BBQ Sauce and baked. Topped with citrus relish served over mashed sweet potatoes.

\$19.95

Shrimp and Scallop Linguini

Shrimp and sea scallops sautéed with fresh garlic, shallots, basil and tomatoes in a creamy Alfredo sauce then tossed lightly with linguini.

\$21.95

Twin Lobster Tails

Twin coldwater tails, broiled to perfection, served with drawn butter, garlic mashed potato and vegetable.

\$29.95

*Surf & Turf**

Choice of filet mignon or prime rib of beef with a coldwater lobster tail, broiled to perfection, served with drawn butter, garlic mashed potato and vegetable

\$34.95

*Smothered New York Strip**

Char grilled and smothered with tri-colored sweet bell peppers and onions. Topped with Swiss and cheddar cheese and served with mashed potatoes.

\$22.95

*Roasted Portabella Filet**

Char grilled Angus Prime cut, topped with a portabella mushroom and Boursin cheese. Served over mashed potatoes with a red wine demi glaze

\$24.95

*Prime Rib of Beef**

Slow roasted to perfection, topped with natural au jus and served with mashed potatoes and vegetable.

\$21.95

*Char-Grill Filet Mignon**

Filet mignon char-grilled and served over mashed potatoes with vegetables and demi sauce.

6oz -21.95 9 oz - 24.95

*Char Grilled New York Strip**

Char grilled and served with vegetables, mashed potatoes and a house made demi sauce.

\$21.95

*All items at Brick Street are cooked to order. The Michigan Department of Public Health advises that eating raw or under-cooked meat, poultry, eggs or seafood imposes a health risk to everyone.