

Easter Sunday at Brick Street

Maryland Crab Cakes

Twin Maryland Blue Crab Cakes sautéed, then topped with lemon caper remoulade

Firecracker Shrimp Cocktail

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

Spinach Artichoke Dip

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

Malibu Coconut Shrimp

Jumbo Shrimp encrusted with coconut. Served with an orange mustard sauce

Italian Bruschetta Flatbread

Mozzarella cheese, Roma tomato, fresh basil, garlic oil, topped with shredded Asiago cheese

Asian Spring Rolls

Asian vegetables wrapped and fried. Served with ginger soy

Sicilian Meatballs Parmesan

Traditional Meatballs topped with Italian red sauce and Parmesan cheese. Served with grilled crostini's

Our Featured Easter Sunday Entrees

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

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

Orchard Chicken Salad

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

Donatello Chicken Pasta

Sautéed Chicken and chopped asparagus, tossed in a white garlic cream sauce, then tossed in penne pasta

Citrus Grilled Chicken

Marinated in a lemon lime herb vinaigrette then char grilled to perfection. Served with rice and asparagus spears

*Traverse City Chicken**

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

Stuffed Pork Loin

Apple cranberry stuffed center cut Pork loin, served with a pork demi, garlic mashed potatoes and vegetable of the day

Italian Baked Stuffed Shells

Stuffed with fennel Italian sausage, Ricotta cheese and oregano, topped with a fire roasted tomato basil sauce

Balsamic Steak & Chicken

Balsamic marinated Sirloin steak and Chicken breast, topped with caramelized onions, sautéed mushrooms and roasted red peppers.
Served with garlic mashed potatoes and a vegetable

*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.

More Easter Sunday Entrees

Glazed Virginia Ham

Dearborn Ham glazed and served with apple cherry stuffing, mashed potatoes and vegetable of the day

Guests 12 and under

Fettuccine Alfredo

Fettuccini pasta tossed with house made Alfredo sauce. Served with garlic bread

\$ Add Grilled Chicken

Chicken Florentine

Sautéed Chicken topped with sun dried tomato, spinach, artichokes and caramelized onions in a roasted garlic cream sauce.
Served with rice pilaf and fresh vegetable

Potato Encrusted Orange Roughy

Broiled potato encrusted Orange Roughy, served with jasmine rice and fresh vegetable

Chile Lime Glazed Salmon

Broiled, fresh Filet of Salmon with a pineapple salsa and chili lime. Served with jasmine rice and fresh vegetable

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Diver Sea Scallops

New England scallops, pan seared with champagne butter. Served with jasmine rice and fresh vegetable

Sirloin Oscar*

Char grilled Sirloin, served over a Blue Maryland Crab Cake and topped with béarnaise sauce.

Served with mashed potatoes and fresh vegetable

Char Grilled Peppercorn Crusted New York Strip*

Char grilled New York Strip, encrusted and topped with frizzled onions. Served with mashed potatoes, fresh vegetable, and a house made demi glace.

Brick Street "Butter Ball" Steak

Char grilled center cut Sirloin on top of Texas toast, then topped with herbed butter.

Served with mashed potatoes and fresh vegetable

Smothered Sirloin

Char grilled center cut Sirloin, smothered with mushrooms, onions and house made demi glace, then topped with herbed butter.

Served with mashed potatoes and fresh vegetable

Roasted Portabella Filet

Char grilled Angus prime cut, topped with a Portabella mushroom and Boursin cheese. Served with mashed

potatoes and a red wine demi glace

Prime Rib of Beef*

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

Char-Grill Filet Mignon*

Filet Mignon char-grilled and served over mashed potatoes with fresh vegetable and a demi sauce

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