

Mothers Day at Brick Street

Firecracker "Shrimp Cocktail"

Chilled jumbo shrimp served with house made spicy Cajun cocktail sauce.

10.95

Maryland Crab Cakes

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

10.95

Smoked Salmon and Cheese Board

Cold smoked Norwegian salmon, garlic herb Boursin cheese mousse, assorted cheeses and gourmet crackers

12.95

Spinach Artichoke Dip

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

8.95

Asian Spring Rolls

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

8.95

Italian Bruschetta Flatbread

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

8.95

Brick Street Cheese Board

Four separate international cheese's with an assortment of gourmet crackers with fresh fruit

\$9.95

Our Featured Mother's Day Entrees

All Entrées served with house salad or

*Watercress Chicken Orzo Soup or Rock Shrimp Corn Bisque Soup
and rolls with butter*

*Prime Rib of Beef**

Slow roasted to perfection, topped with natural au jus
and served with twice baked potato and vegetable.

21.95

*Char-Grill Filet Mignon**

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

23.95

*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 glace.

25.95

*Filet Mignon Oscar**

Char grilled filet mignon served over a Blue Maryland Crab Cake which is topped with béarnaise sauce .
Served with twice baked potatoes and asparagus.

26.95

*Char Grilled Peppercorn Crusted New York Strip**

Char grilled and encrusted topped with frizzled onions and served with vegetables,
mashed potatoes and a house made demi glace.

22.95

Honey Dijon Chicken Spinach Salad

Marinated chicken breast, with onions, cucumbers, bacon, eggs, red peppers, tomatoes, Swiss cheese then tossed in a honey Dijon dressing.
17.95

Orchard Chicken Salad

Mixed greens tossed with raspberry vinaigrette, apples, fried wontons, dried cranberries, fresh strawberries, Bleu cheese and marinated chicken breast.
17.95

Traverse City Chicken*

Char grilled chicken breast topped with sautéed cinnamon spiced apples and dried cherries with sweet mashed potatoes.
19.95

Brick Street Penne Pasta

Wild mushroom, grape tomatoes, asparagus, roasted garlic, shallots Evo wine sauce and asiago cheese.
19.95

Italian Baked Stuffed Shells

Stuffed with fennel Italian sausage, Ricotta oregano cheese, topped with fire roasted tomato basil
19.95

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
\$19.95

Citrus Grilled French Chicken

Marinated in a lemon lime herb vinaigrette then chargrilled to perfection .
Served with rice and asparagus spears.
\$19.95

Chicken Florentine

Sautéed chicken,, sun dried tomato, asparagus , sautéed bell peppers, caramelized onions in a roasted garlic cream sauce. Served with rice pilaf and vegetable.
\$19.95

Brookshire Grilled Pork Chop

Grilled pork chop with cherry cream fig sauce served with mashed potatoes and vegetable.
21.95

Orange Roughy & Shrimp

Broiled orange Roughy, served with 3 grilled shrimp. Served with jasmine rice and vegetables.
21.95

Chile Lime Glazed Salmon

Broiled Fresh Filet of salmon with a pineapple salsa chili lime Served with jasmine rice and vegetables.
21.95

Diver Sea Scallops

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