

New Years Eve at Brick Street

The "Shrimp" Cocktail

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

\$11.95

Maryland Crab Cakes

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

\$10.95

Mozzarella Tomato Balsamic

Fresh mozzarella cheese towered with sweet roma tomatoes, fresh basil, extra virgin olive oil, with a hint of balsamic glaze. Accompanied with an array of olives. With garlic croutons.

\$9.95

Malibu Coconut Shrimp

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

\$10.95

Spinach Artichoke Dip

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

\$8.95

Burgundy Mushrooms

Button mushrooms, sautéed in burgundy wine, then topped with Provolone and parmesan cheese.

\$9.95

Oysters on the Half Shell

Fresh Shucked oyster on a bed of ice lemons, cocktail sauce and capers,

1/2 dozen \$10.95 1 dozen \$19.95

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.

\$8.95

Orchard Chicken Salad

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

\$16.95

BBQ Chopped Chicken Salad

Chopped spring mix, with green onions, tri peppers, tomato, cheddar jack cheese, cucumbers, banana peppers and corn tortilla ribbons, topped with our BBQ chicken and sauce. Served with Soup

\$16.95

Our Featured New Years Eve Entrees

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

*Stuffed Pork Loins**

Twin center cut pork loins, stuffed with mushrooms, fresh basil, roasted red peppers & Boursin cheese, then topped with red wine demi. Served with garlic mashed potato and vegetable.

\$21.95

Twin Lobster Tails

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

\$32.95

*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

Michigan Blueberry Walleye

Fresh walleye, seasoned, then pan seared, glazed with blueberry schnapps and fresh blueberry garlic butter. Served with potato and vegetables.

\$19.95

*Prime Rib of Beef**

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

\$21.95

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

\$19.95

Traverse City Chicken*

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

\$19.95

Sicilian Chicken Parmesan

Lightly breaded chicken breast sautéed and then topped with tomato bruchette and cheese then baked and draped with marinara sauce and served with fettuccini.

\$19.95

Strawberry Chicken

Tempura chicken with fresh strawberries, shallots, scallions, tossed in a strawberry sauce Served with Jasmine rice and vegetable

\$19.95

Shrimp & Tip Skillet*

Sautéed Shrimp accompanied with season beef tips, red onion and fresh garlic, tossed in a zip sauce, served with garlic masked potato and vegetable

\$23.95

Lake Superior Broiled Whitefish

Lightly seasoned and broiled. Presented over mashed potatoes with fresh vegetables.

\$19.95

Pecan Encrusted Whitefish

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

\$21.95

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 potatoes.

\$21.95

Char-Grill Filet Mignon*

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

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 glace.

\$21.95

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.

\$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.

\$26.95

Classic Rib Eye*

Hand cut rib steak charbroiled , then topped with sautéed onions and mushroom served with mashed potatoes and vegetable..

\$23.95

Filet Mignon Oscar*

Char grilled filet mignon served over a Blue Maryland Crab Cake which is topped with a lemon caper rommolote'.Served with mashed potatoes and asparagus.

\$26.95

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.

\$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.