

New Years Eve at Brick Street

Firecracker "Shrimp Cocktail"

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

Maryland Crab Cakes

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

The Caprese at Brick Street

Fresh mozzarella sliced and placed between fresh Roma tomatoes, basil, pesto and parmesan cheese glazed with balsamic, served with grilled baguette

Malibu Coconut Shrimp

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

Spinach Artichoke Dip

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

Mediterranean Stuffed Portabella

Sun dried tomato, spinach, artichoke and roasted garlic all stuffed into a roasted portabella mushroom, served with tomato voulette sauce, then topped with asiago.

Grilled Chicken and Bacon Flatbread

Grilled chicken, bacon, roasted tomato, red onion, garlic and basil tossed with olive oil. Served on Italian flatbread with provolone and parmesan cheese.

Smoked Salmon and Cheese Board

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

Brick Street Cheese Board

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

Brick Street French Onion Au Gratine' Soup

A blend of onions, in a beef madeira broth, herbed crustini, Baked and topped with a blend of international cheese's.

Our Featured New Years Eve Entrees

All Entrées served with house salad or 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.

Twin Lobster Tails

Twin coldwater tails, broiled to perfection, served with drawn butter, twice baked potato and vegetable.

Surf & Turf*

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

Chicken Marsala*

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

Traverse City Chicken*

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

Fettuccini Alfredo

Fettuccini pasta tossed with house made Alfredo sauce.

Teriyaki Chicken

char broiled with teriyaki sauce and grilled pineapple. Topped with Asian vegetables and served over steamed rice

Add Chicken

Add Shrimp

Michigan Blueberry Walleye

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

Lemon Dill Broiled Orange Roughy

Lightly seasoned and broiled. Potato encrusted presented with fresh vegetables.

Salmon Florentine*

Fresh salmon filet topped with spinach , ricotta cheese and sun dried tomato. Served with jasmine rice and asparagus spears.

Mango BBQ Glazed Salmon*

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

Diver Sea Scallops

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

Shrimp Scampi

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

Seared Sashimi Tuna*

Pan seared sesame encrusted, with pickled ginger, wasabi and soy chili reduction. Served with rice and vegetables.

Char-Grill Filet Mignon*

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

Char Grilled New York Strip*

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

Smothered Filet Mignon*

Smothered with onions and mushrooms. Topped with Bleu cheese served over mashed potatoes and demi.

Wild Mushroom Strip*

Char grilled strip served with mashed potatoes. Topped with a wild mushroom blend, shallots and garlic demi.

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.

Stuffed Pork Chop*

Center cut pork chop, stuffed with mushrooms, fresh basil, roasted red peppers & Boursin cheese, then topped with red wine demi. Served with twice baked potato and vegetable.

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.

Lamb Chop Dijonaise

Marinated New Zealand lamb chops, chargrilled with rosemary au jus. Served with twice baked and 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.