

VALENTINES DAY AT BRICK STREET

French Onion Au Gratin Soup	\$5.95
A blend of onions, in a beef Madeira broth with herbed crostini. Topped and baked with a blend of International cheeses.	
Tomato Soup en Croute	\$6.95
A house specialty with a puff pastry crust.	
Spinach Artichoke Dip	\$5.00
Sautéed fresh spinach and artichokes in a creamy Romano sauce. Served with pita bread points.	
Malibu "Coconut" Shrimp	\$6.00
Shrimp encrusted with coconut and almond served with orange sherry marmalade sauce.	
Tomato and Basil Flatbread	\$8.95
Tomatoes, Mozzarella cheese, Italian red sauce, basil and balsamic glaze.	
Firecracker "Shrimp Cocktail"+	\$6.00
Chilled jumbo shrimp served with our own spicy Cajun horseradish cocktail sauce.	
The "Cheese Board" at Brick Street	\$8.00
Enjoy four separate International cheeses with an assortment of gourmet crackers and fresh fruit. Enough for 2. Great compliment to a glass or bottle of wine.	

ENTRÉES

ALL ENTRÉES SERVED ROLLS AND BUTTER AND SALAD WITH DRESSING..

Lobster Ravioli

tender lobster filled ravioli, tossed in a garlic creme sauce with asparagus spears and chunks of lobster meat. Topped with Parmesan cheese

\$21.95

Caprese Chicken

Grilled breast of chicken topped with basil pesto, fresh Buffalo mozzarella, sliced tomato, finished with a balsamic reduction. Served with potato and vegetable of the day.

\$21.95

Champagne Chicken & Shrimp.

Sautéed breast of chicken topped with a Champagne sauce, then complimented with grilled shrimp. Served with potato and vegetable Du Jour.

\$27.95

Pasta Primavera

Fettuccini Pasta tossed in garlic cream sauce with asparagus, peppers, onions, broccoli and sun dried tomatoes.

\$21.95

Chicken Marsala

Served with mushrooms, sautéed and simmered in a Marsala wine reduction, presented with fettuccine pasta.

\$22.95

Chicken Picatta

Sautéed with capers, then tossed with lemon butter sauce. Served with Angel Hair pasta.

\$22.95

+ add artichokes \$1.95 +

Broiled Salmon+

Lightly seasoned and broiled. Served with potato and vegetable Du jour.

\$22.95

Mango BBQ Glazed Salmon+

Brushed with Mango BBQ sauce and baked. Topped with citrus relish. Served with potato and vegetable Du jour.

\$22.95

Seafood Stuffed Flounder+

Fresh flounder fillets stuffed with scallop and shrimp seafood mixture. Broiled with a lemon dill butter sauce. Served with jasmine rice and vegetable Du jour.

\$24.95

Char Grilled NY Strip Steak**

Served with potato and vegetable Du jour and a house made demi glaze.

\$21.95

Smothered New York Strip*

Smothered with mushrooms and onions. Served with potato and vegetable Du Jour

\$24.95

Char Grilled Filet Mignon**

Prime cut Filet Mignon, char grilled, served with potato and vegetable Du jour with demi glaze.

\$25.95

add Shrimp to any entrée

\$6.95