

Valentines Day 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

Hawaiian Chicken Skewers

Char-grilled chicken on skewers with pineapple, peppers, onions in a Hawaiian marinade

\$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.

\$15.95

Honey Dijon Chopped Chicken Salad

Chopped spring mix, with strawberries tri peppers, green onion, tomato, cheddar jack cheese, cucumbers, toasted almonds, topped with our honey Dijon chicken and sauce

\$15.95

Our Featured Valentine 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.

\$29.95

*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

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

Traverse City Chicken*

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

\$19.95

Smothered Grilled Chicken

Seasoned grilled chicken breast smothered with grilled onions, mushrooms and Swiss cheese garlic sauce.

Served with garlic mashed potatoes and fresh vegetables.

\$19.95

Bangkok Chicken Sautéed

Two sautéed chicken breasts with sautéed sugar snap peas, pepper, pineapple, green onions and a spicy Thai coconut sauce and served over rice.

\$19.95

Classic Rib Eye*

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

New York Strip & Shrimp Creole *

ar-broiled New York Strip Steak cooked perfect to order, topped with sautéed jumbo shrimp Creole sauce and served over garlic mashed potatoes and vegetables

\$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

Brick Street Boston Scrod

Fresh scrod pan seared with light flour and seasoning.

Topped with black mussel ole-o, fresh garlic, parsley and olive oil. Served with mashed potatoes and vegetables

\$19.95

Teriyaki Grilled Salmon

Fresh grilled salmon with sautéed pepper blend with teriyaki sauce and rice.

\$21.95

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

New Orleans Seafood Giovanni *

Shrimp, lobster, Andouille Sausage, artichokes, green onion, tomato, fresh basil in a lobster garlic cream sauce over fettuccine

\$23.95

*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.