

VALENTINE'S DAY AT BRICK STREET

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

Maryland Crab Cakes

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

Firecracker "Shrimp Cocktail"

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

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.

Spinach Artichoke Dip

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

Bacon wrapped Scallops

With a Teriyaki aioli Asian slaw

Tomato Bruchette

Tomato, red onion, garlic and basil tossed with olive oil. Served on toasted Italian Baguette with provolone and parmesan cheese

Malibu Coconut Shrimp

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

Sicilian Meatballs ala Parmesian

Very traditional, served in an Italian red sauce then baked with parmesan cheese

French Onion Au Gratine' Soup

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

Our Featured Valentine's Day Entrees

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

Prime Rib of Beef*

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

Salmon Florentine*

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

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

Grilled Garlic Peppercorn Bistro Steak Salad*

Grilled tender aged steak, sliced and served over a bed of garden greens, with cherry tomatoes, red onion and Gorgonzola cheese, balsamic vinaigrette

CHICKEN KIEV

Boneless chicken breast stuffed with broccoli, spinach and herbed Boursin Monterey Cheese and topped with roasted garlic supreme sauce, rice and vegetable

Traverse City Chicken*

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

Chicken Marsala

Fresh chicken breast and mushrooms, sauteed and Simmered in a Marsala wine reduction, presented with angel hair pasta

Pasta Del Estate

Fresh tomato, garlic, basil and olive oil tossed with fresh angel hair pasta.

Add chicken

Add shrimp

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

Chicken Parmesan

Lightly breaded chicken breast, sautéed and topped with tomato bruchette, cheese and baked. Draped with marinara sauce and served over angel hair pasta

Broiled Salmon*

Fresh Salmon lightly seasoned and broiled. Served with jasmine rice and fresh vegetable.

Glazed Salmon*

Fresh Salmon brushed with chili lime glaze and baked. Topped with fresh fruit salsa and served over mashed sweet potatoes.

Diver Sea Scallops

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

Shrimp Scampi

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

Char-Grilled Filet Mignon*

Filet mignon char-grilled and served over 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.

Apple Cranberry Stuffed Pork Loin

Herb roasted pork loin with sweet potato, braised red cabbage and caramelized. Granny Smith apples

*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.