

## APPETIZERS

### Brickhouse Wings 17

Lightly breaded, original Brickhouse style, pickled Fresno peppers.

### Buffalo Wings 17

Lightly breaded, celery, blue cheese.

### Minnesota Butchers' Board 21

Local charcuterie and cheese pairing, traditional accompaniments.

### Roasted Cauliflower 16.5

Mediterranean olives, Anaheim pepper, green onion gremolata.

### Butternut Squash Hummus 18

roasted garlic squash hummus, candy pepitas, fried chickpeas, pickled carrots, Za'tar spice, fried sage, olive oil. Served with naan and crackers.

### Pig Pen 16

Thick-cut Sassy bacon, roasted peanuts, and mint.

### Quesadilla 18.5

Smoked brisket or Brickhouse chicken, flour tortilla, cheddar and pepper jack cheese, pickled red onion, pico de gallo, avocado, chipotle cream.

### Saku Block Tuna\* 23

Sesame-seared Ahi Tuna, poke glaze, sriracha avocado, green onions, crispy onions, rice paper, pickled ginger, wasabi.

### Shore Lunch 19

Fried golden-brown sunfish, tartar sauce, lemon.

### Sticky Ribs 24

Pork rib, ginger, pickled watermelon rind, spicy cabbage.

## SOUPS & SALADS

### Soup

Soup du Jour 8 Cup / 12 Crock

Chicken & Biscuit 15 Crock

Roasted Tomato Soup 8 Cup / 12 Crock 

### House Special Salad 9 / 14

Mixed greens, watermelon radish, shaved carrot, roasted tomato, prosciutto crisp, pepitas, white balsamic vinaigrette.

### Grilled Caesar Salad 11 / 17

Grilled romaine, Parmesan, croutons, lemon, dressing.

### Farmhouse Salad 20

Mixed greens, hard boiled egg, Sassy bacon, tomato, avocado, carrot, cheese, cucumber, watermelon radish, green goddess dressing.

### Buddha Bowl 19

Napa cabbage, mixed greens, watermelon radish, shaved carrot, pickled red onion, avocado, edamame, roasted peanuts, tamari-ginger vinaigrette.

### Apple Kohlrabi Salad 19.5

fresh apples, kohlrabi, spinach, frisee, Ama Blue cheese, tarragon curry vinaigrette, crisp parsnip, candied pecans.

### Pear Beet Salad 19.5

pears, pickled beet, Boursin cheese, citrus garlic croutons, candy pepitas, toasted walnuts, baby kale, pear maple vinaigrette.

### Additions:

Brickhouse Chicken 8 

Ahi Tuna\* 14 

Salmon 14 

Glazed Pork Belly 8

## FLATBREADS

GF crust available upon request \$4

### Hand-Cut Pepperoni 20.5

Banana peppers, mozzarella, red sauce.

### Jalapeno Popper 20.5

chimichurri, bacon, mozzarella and cheddar cheese, jalapenos, green onions, white onions, crispy onions, cream cheese.

### Italian Sausage 20.5

Onion, fennel, mozzarella, red sauce.

### Brickhouse Chicken 20.5

Fresno peppers, pickled red onion, arugula, green onion, white sauce.

\*White sauce contains gluten\*

### Mediterranean 20.5

Olives, roasted peppers, artichoke hearts, herbs, olive oil, feta cheese.

## HANDHELDS

All items served with house-cut fries

Sub sweet potato fries or fresh fruit for \$4 | GF bun available for some items \$3

### Brickhouse Burger\* 19.5

Custom Prime-Grade blend, Brickhouse cheese, griddled onions, lettuce, our secret sauce, toasted butter bun.

### Royale Style\* 22

With bacon, onion rings and BBQ.

### Santa Fe Brickhouse Burger\* 21

Custom prime-grade blend, pepperjack cheese, pico de gallo, fresno peppers, lettuce, guacamole, chipotle aioli, toasted butter bun.

### California Wagyu Burger\* 25

American Wagyu, American cheese, butterleaf lettuce, tomato, mayonnaise, toasted butter bun.

### Spicy Bean Veggie Burger 18.5

Veggie white bean burger, rice breaded, bibb lettuce, tomato, red onion, avocado, spicy chipotle mayo.

### Brickhouse Chicken Sandwich 18.5

Brickhouse chicken, Brickhouse cheese, heirloom tomato, arugula, peri-peri sauce, ciabatta bun.

### Turkey Burger 19.5

Turkey, white bean, and avocado burger, ancho chili seasoning, Brickhouse cheese, heirloom tomato, pickled onion, curry mayonnaise, toasted butter bun.

### Smoked Reuben 23

House-smoked corned beef, Swiss cheese, sauerkraut, thousand island dressing, pumpernickel bread.

### Prime Rib Sandwich\* 26.5

Smoked prime rib, Gruyere cheese, caramelized onion, horseradish sauce, au jus, baguette.

## ENTRÉES

### Brickhouse Chicken Entrée 33

House-cut fries, spicy cabbage, Texas toast, trio of dipping sauces: peri-peri, white BBQ, saffron-garlic aioli.

### Sticky Ribs Entrée 38

Pork ribs, ginger, sizzling rice, spicy cabbage, tamari glaze.

### Steak and Mushrooms 55

8 oz flat iron steak grilled with caramelized onions and mushrooms in garlic butter, mashed potatoes, grilled asparagus, demi.

### Filet Mignon\* (6 oz.) 49

Aged Angus tenderloin, demi glaze, grilled asparagus.

### Ribeye\* (24 oz.) 80

Cowboy seasoned, butter basted, twice-baked mashed potatoes. A feast meant to share.

### Pear Bourbon Porkchop 59

20oz Sakura bone in pork chop grilled, pear bourbon glaze, roasted root vegetables, served with roasted garlic mashed potatoes.

### Sizzling Rice with Brickhouse Chicken 24

With edamame, pickled red onion and Fresno peppers.

### Calabria Shrimp Pasta 38

fresh bucatini pasta, sauteed shrimp with garlic, shallots, Calabrian peppers, Rosé sauce, garlic bread.

### Red Curry Salmon 39

pan seared Skuna Bay salmon, red curry sauce, roasted squash and broccolini, pepita, almonds, crispy onions, pickled Fresno, fresh herbs served with basmati rice.

### Eggplant Rollatini 28

Squash, wild rice, olives, cauliflower, artichoke, citrus marinara sauce, bread crumbs, roasted broccolini, pine nuts.

### Cracker-Crusted Walleye 36.5

Cracker-crusted, sauteed wild mushroom with creamy wild rice, lemon dill aioli.

## SIDES

### Brussels Sprouts 13

Korean BBQ with pork belly.

### Loaded Mashed Potatoes 12

### Macaroni 'n' Cheese 13

### Hash Browns 10

**BH Style Hash Browns 15**  
Cotija, chorizo, chipotle aioli.

### Cheese Potato Bake 10

Cheddar, potato, cream of mushroom, cream cheese, and corn flake crust.

### Grilled Asparagus 12

**Grilled Broccolini 12**  
grilled broccolini, toasted pine nuts, citrus olive oil, Maldon salt.

### Candy Squash 11

fried squash tossed with spiced maple syrup, Za'tar spice, citrus tahini sauce, candy pepitas, fried sage.

### Winter

### Root Vegetables 12

baby carrots, potatoes, parsnip, rosemary, Maldon salt, olive oil.

\*These items are served raw or undercooked, or contain or may contain, raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness. A credit card processing fee of 2.9% will be applied to all orders paid with credit card. For your convenience, customers may avoid this extra fee by paying with debit card or cash. Thank you!

 Gluten Friendly  
 Vegan  
 Dairy Free  
 Contains Nuts