

APPETIZERS

- Brickhouse Wings 17

Lightly breaded, original Brickhouse style, pickled Fresno peppers.
- Buffalo Wings 17

Lightly breaded, celery, blue cheese.
- Minnesota Butchers' Board 22

Local charcuterie and cheese pairing, traditional accompaniments.
- Roasted Cauliflower 16.5

Mediterranean olives, Anaheim pepper, green onion gremolata.
- Summer Hummus 19

Roasted garlic hummus, cucumbers, carrots, house pickles, pickled red onions, cherry tomato, mint, olive oil, sumac. Served with naan and crackers.
- Pig Pen 16

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

- Avocado Spring Roll 22

Rice paper wrapped with avocado, butter lettuce, carrots, radish, fresh herbs, house pickles. Served with peanut hoisin, sweet chili, lime avocado sauce.
- 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* 24

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

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.
- Farmhouse Salad 21

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

- Berry and Brie 20

Mixed greens and butter lettuce, brie, candy pecans, shaved red onions, lemon poppy vinaigrette.
- Buddha Bowl 19

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

Brickhouse Chicken 8

Ahi Tuna* 14

Salmon 14

Diablo Prawns 19

Glazed Pork Belly 8

FLATBREADS

GF crust available upon request \$4

- BH Chicken 21

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

White sauce contains gluten
- Mediterranean 21

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

- Margherita 21

Fresh mozzarella, red sauce, olive basil oil, fresh basil.
- Italian Sausage 21

Onion, fennel, mozzarella, red sauce.
- Hand-Cut Pepperoni 21

Banana peppers, mozzarella, red sauce.

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* 20**
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* 22**
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 20**
Veggie white bean burger, rice breaded, bibb lettuce, tomato, red onion, avocado, spicy chipotle mayo.

- BH Chicken Sandwich 20**
Brickhouse chicken, Brickhouse cheese, heirloom tomato, arugula, peri-peri sauce, ciabatta bun.
- Turkey Burger 20**
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* 27**
Smoked prime rib, Gruyere cheese, caramelized onion, horseradish sauce, au jus, baguette.

ENTRÉES

- Brickhouse Chicken Entrée 35**
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.
- Filet Mignon* (6 oz.) 53**
Aged Angus tenderloin, demi glaze, grilled asparagus.
- Ribeye* (24 oz.) 80**
Cowboy seasoned, butter basted, twice-baked mashed potatoes. A feast meant to share.
- Martini Steak 49**
8 oz flat iron steak topped with blue cheese crumbles, sliced olives and drizzled with gin and vermouth. Served with roasted summer vegetables.

- Sizzling Rice with Brickhouse Chicken 24**
With edamame, pickled red onion and Fresno peppers.
- Cracker-Crusted Walleye 36.5**
Cracker-crusted, sauteed wild mushroom with creamy wild rice, lemon dill aioli.
- Prawn Diablo Pasta 39**
Jumbo prawns, bucatini pasta, pomodoro sauce, cream, fresh basil, parmesan, garlic toast.
- Sweet Chili Salmon Gnocchi 39**
Pan seared Skuna Bay salmon, potato gnocchi, sauteed summer vegetables, basil, parmesan cheese, crispy onions.
- Pineapple Chickpea Curry 29**
Thai style red curry, roasted summer vegetables, pineapple, chickpeas, coconut milk, Thai basil, pickled Fresno, cilantro. Served with steamed rice.

SIDES

- Loaded Mashed Potatoes 13**
Seasoned sour cream, bacon, cheddar cheese, green onion
- Macaroni ‘n’ Cheese 14**
- Hash Browns 10**
- BH Style Hash Browns 15**
Cotija, chorizo, chipotle aioli.

- Zucchini Parm 12**
Roasted zucchini, red sauce, parmesan cheese, panko bread, basil, mozzarella cheese.
- Brussels Sprouts 14**
Korean BBQ with pork belly.
- Grilled Asparagus 13**

- Roasted Summer Vegetables 13**
Oven roasted assorted vegetables, olive oil, Oregon sea salt.
- Gnocchi A La Sorrentina 17**
Sauteed summer vegetables, gnocchi with pomodoro sauce, fresh mozzarella and basil.