

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 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.

Margherita 20.5

Fresh mozzarella, red sauce, olive basil oil, fresh basil.

Italian Sausage 20.5

Onion, fennel, mozzarella, red sauce.

Hand-Cut Pepperoni 20.5

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 19

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.) 51

Aged Angus tenderloin, demi glace, 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.

BBQ Pork Chop 57

20 oz bone in pork chop grilled, plump chef BBQ seasoning, peach rum glaze, grilled peach, summer squash and fingerling potatoes.

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

Brussels Sprouts 14

Korean BBQ with pork belly.

Loaded Mashed Potatoes 13

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.

Cheese Potato Bake 10

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

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.

*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