

## Starters

### Thai Peanut Shrimp

Crispy fried shrimp smothered with Thai peanut sauce over coconut rice. \$10

### Curried Mussels

One pound of mussels stewed in a creamy coconut red curry sauce. Served with crostini. \$12

### Crab Fries

Old-bay seasoned potato wedges in a creamy crab & cheddar sauce. Finished with truffle ketchup. \$10

### Seared Tuna

Sesame encrusted Ahi Tuna seared to your liking. Served with Wakame seaweed salad, pickled ginger & wasabi. \$11

### Crab Dip

A creamy blend of crabmeat & cheeses. Baked and served with crostini. \$12

### Apollo's Greek Mezze

Mixed greens, hummus, pine nuts, roasted peppers, kalamata olives, feta & cucumbers. Served with crostini. \$9

### Spring Rolls

Three vegetable spring rolls served with a sweet chili sauce. \$8

### Poutine

A traditional dish of Quebec! Steak fries, cheese curd, caramelized onions & white truffle oil topped with a rich gravy. Small \$7 Large \$10

### Quesadilla

Served with sour cream, avocado & pico de gallo. \$7

Add Chicken \$8

Add Steak \$9

Add Shrimp \$10

### Wings

Served with your choice of spicy, mild, BBQ, Asian glaze or cajun ranch sauce. \$9

## Soups & Salads

Salad Additions: Grilled Chicken Breast \$5.5 Grilled Steak \$7 Jumbo Shrimp \$8

### Soup of the Day

Ask your server about our house-made soup of the day.

### French Onion Soup

Topped with house-made croutons, Provolone & Gruyere cheeses then baked until golden. \$5

### Caesar Salad

A classic Caesar salad topped with house-made garlic croutons & parmesan cheese. \$7.5

### Grilled Wedge

Grilled half-heart of romaine topped with tomatoes, hard-boiled egg, croutons & candied bacon with house-made gorgonzola dressing. \$9

### Cobb Salad

Turkey, prosciutto, applewood bacon, roasted corn, hardboiled egg, avocado & crumbled gorgonzola cheese over mixed greens with our house balsamic vinaigrette. \$10

### Ahi Tuna Salad

Seared Ahi sliced and served over mixed greens with tomatoes, carrots, pine nuts & Asian dressing. \$12

### Grilled Steak Salad

Grilled steak, tomatoes, parmesan cheese & crisp onion straws served over mixed greens with ranch dressing. \$10

### Sonoma Salad

Crisp Belgian endive, gorgonzola cheese, candied pecans, dried cranberries & house-made croutons served over mixed greens with olive oil and balsamic reduction. \$8.5

\*Consuming raw or undercooked meat, fish or poultry can increase the risk of food borne illness.

## Burgers

We proudly serve 100% Angus steak burgers. All burgers served with Steak Fries & a pickle.  
Substitute Sweet Potato Fries for \$2.75  
Substitute Koch's Turkey burger for \$1

### **The New Brick House Burger**

Applewood bacon, mushrooms, caramelized onions & gruyere cheese. Served with parmesan truffle fries. \$13

### **Southwest Burger**

Jalapenos, avocado, lettuce, tomato, onions, chipotle mayonnaise & cheddar cheese. \$10.5

### **Sunrise Gorgonzola Burger**

Candied Applewood bacon, fried farm-fresh egg, avocado, mayonnaise & crumbled gorgonzola cheese. \$12

### **Tumbleweed Burger**

Applewood bacon, caramelized onions, chipotle mayonnaise, bbq, crispy onions & cheddar cheese. \$11

### **Koch's Turkey Burger**

Ground turkey from Koch's Turkey Farm topped with roasted peppers, baby spinach, toasted Dijon & gruyere cheese. Served with sweet potato fries. \$12

### **Crab Burger**

Our jumbo lump crab cake served on a Kaiser roll with lettuce, tomatoes, onions & roasted pepper aioli. \$12.5

## Wraps

All wraps served with Steak Fries & a pickle  
Substitute Sweet Potato Fries for \$2.75

### **French Dip**

Thinly sliced roast beef, caramelized onion, provolone cheese & creamy horseradish sauce. Served with au jus. \$9.5

### **Grilled Steak**

Thinly sliced steak, spring mix, tomatoes, parmesan cheese, crispy onions & ranch dressing. \$10.5

### **Koch's Turkey Club**

Roasted Koch's turkey breast, applewood bacon, avocado, lettuce, tomatoes, onions & roasted pepper marmalade. \$11

### **Chicken Tumbleweed Wrap**

Grilled chicken, caramelized onions, applewood bacon, cheddar cheese, bbq sauce, chipotle mayo & crispy onions. \$11

### **Buffalo Chicken**

Breaded chicken tossed in our spicy wing sauce with lettuce, tomatoes, onions, carrots & your choice of ranch or house bleu cheese dressing. \$9.5

### **Southwest Chicken**

Grilled chicken breast, cheddar cheese, chipotle mayonnaise, avocado, lettuce, tomatoes, onions,  
& jalapenos. \$9.5

### **Black & Bleu**

Thinly sliced steak, gorgonzola cheese, horseradish sauce, caramelized onions, applewood bacon, lettuce & tomatoes. \$11

### **Grilled Vegetable Wrap**

Zucchini, onions, peppers, mushrooms, spinach, tomatoes, provolone & roasted pepper aioli. \$9

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## Land & Sea

All are served with two sides of your choice.  
Add one crab cake to any entrée for \$10

### **Black Iron Steak**

10oz. certified Angus Flat Iron steak, Cajun-seasoned and blackened. Served on a cast iron skillet over a bed of caramelized onions. \$21

### **Filet Gorgonzola**

10oz. grilled certified Angus Filet Mignon topped with gorgonzola butter. \$30

### **New York Strip Au Poivre**

Center-cut certified angus strip steak peppercorn encrusted and pan roasted with a rich, wild mushroom-brandy sauce. Served over mashed potatoes. \$32

### **Land and Sea Risotto**

Creole seasoned certified Angus Flat Iron steak served over shrimp, scallion, roasted tomato & corn risotto. \$28

### **Chicken Cordon Bleu**

Breaded chicken breast stuffed with prosciutto & cheese and finished with a bacon beurre blanc. Served with mashed potatoes. \$20

### **Crab Cakes**

A pair of our signature crab cakes broiled to perfection. \$21

### **Pan Seared Scallops**

Jumbo sea scallops sautéed with brussel sprouts, applewood bacon and apples over mashed potatoes. Finished with white truffle emulsion. \$26

### **Stuffed Haddock**

10oz. Filet of haddock stuffed with our classic crab cake blend. Broiled and topped with beurre blanc. \$22

### **Sweet & Spicy Salmon**

Fresh Canadian Salmon pan-roasted and finished with an Asian glaze. Served with roasted lemon potatoes. \$25

### **Raspberry Duck**

Pan-roasted duck breast finished with an apple, pecan, bourbon relish and a raspberry glaze. Served with mashed potatoes. \$24

## Pasta

All are served with one side of your choice.

### **Cajun Alfredo**

A spicy, creamy alfredo sauce served over penne rigate. \$12

Add Chicken \$14.5

Add Shrimp \$17

### **Pesto Primavera**

Zucchini, roasted peppers, spinach, crimini mushrooms & oven roasted tomatoes sautéed in white wine then tossed with fettuccine in a creamy pesto sauce. \$14

### **Mushroom & Asparagus Penne**

Mushrooms & asparagus sautéed in a creamy white wine sauce. \$14

Add Chicken \$16

Add Shrimp \$19

### **Crab & Scallop Fettuccine**

Fresh bay scallops and crab meat sautéed in white wine with Applewood smoked bacon & oven roasted tomatoes in a creamy parmesan sauce. \$20

### **Black & Bleu Penne**

Beef tips, & shrimp sautéed with oven roasted tomatoes, applewood bacon & crimini mushrooms in a bourbon cream sauce topped with crumbled gorgonzola cheese & balsamic reduction. \$21

### **Rigatoni Gorgonzola**

Chicken sautéed with prosciutto & baby spinach. Finished in a creamy gorgonzola white wine sauce, & garnished with candied pecans. \$20

### **Chicken & Shrimp Curry**

Chicken, shrimp, bell peppers, onions & snow peas in a creamy red curry and coconut sauce. Served over coconut rice. \$20

### **Stir Fry**

Mixed vegetables sautéed in our house-made Asian sauce. Served over coconut rice. \$14

Add Chicken \$16

Add Beef \$17.5

Add Shrimp \$19

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## Dinner Sides

Steak Fries	Steamed Broccoli
Loaded Baked Potato	Vegetable of the day
Garden Salad	Potatoes Au Gratin
Caesar Salad	Mashed Potatoes
Sautéed Spinach	Roasted Brussel Sprouts

## Children's Menu

Penne with butter	\$6
Macaroni and cheese	\$6
Chicken fingers and fries	\$7.5
Cheeseburger and fries	\$7.5
Grilled cheese sandwich and fries	\$7.5

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Also

Check us out on:



The Brick House Grill specializes in custom catering  
for events of any kind.  
570.366.5220

\*A gratuity of 18% will be added to all tables of 8 or more.

At the Brick House Grill it is our mission to bring the freshest, local ingredients to your plate. Thank you for supporting our efforts, as well as the efforts of our local contributing farmers!



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