

THE BRICKYARD

STEAKHOUSE - SPIRITS - DUELING PIANOS

Fresh Fruit

Melons, berries, citrus, pineapple and kiwi fruit

Artisan Cheeses

Handmade cheeses from Ballard family Farms including Idaho Greek golden and sharp white cheddar.

Vegetable Crudités

Fresh Assorted Pastries

Buttery croissants and muffins baked in house paired with Marion berry preserves alongside pastries from Gaston's Bakery.

Crème Brulee French Toast

Hand cut French bread soaked overnight in rich crème brulee custard then grilled to order.

Swedish Potatoes

Shredded potatoes baked with crème fraiche, cheddar cheese, poppy seeds, and sliced scallions.

Scrambled eggs

with sharp cheddar and fresh chives.

Apple wood Smoked Bacon

Spicy Fennel Sausage Patties

Steak Frites

Hand breaded New York steaks flash fried and served with Fontanini sausage gravy.

Fresh Salmon Fillets

Char grilled wild King salmon fillets with shellfish veloute.

Eggs Benedict

Poached free range chicken eggs served over thick sliced Canadian bacon, atop a toasted English muffin, and crowned with rich hollandaise. Cooked to order and served tableside.

Crab Benedict

Our crispy crab cake, topped with fresh avocado, sliced Roma tomato, poached egg, and finished with béarnaise sauce and crab meat.

Mixed Green Salad

Our chefs will be putting out a variety of fresh salads made from our famous salad cart ingredients throughout the meal.

Chef Carved New York Strip Roast

With fresh or creamy horseradish.

Omelet Bar

Our Chef will create a unique omelet masterpiece with your choice of ingredients.

Belgian Waffle Station

Build the waffle of your dreams.

Delicious Desserts

BrickYard's homemade blueberry white chocolate cheesecake, baklava, plus assorted desserts.

