

THE BRICKYARD

STEAKHOUSE - SPIRITS - DUELING PIANOS

STARTERS

Parmesan Truffle Calamari Fries

Tender squid steak strips lightly breaded then quick fried and tossed with white truffle oil, parmesan cheese and mixed herbs. Presented with fresh lemon and roasted garlic mayonnaise. 13

Oysters

Fresh Northwest oysters on the half shell with citrus cocktail sauce. 3/each

Oysters Rockefeller

Fresh oysters topped with bacon, shallot, garlic, spinach, parmesan cheese and baked, finished with béarnaise. 17

Tuna Tartar

Sashimi grade Ahi paired with fresh avocado, edamame vinaigrette, scallions and pickled ginger on a bed of seasonal greens with sesame wonton chips. 13

Scampi Prawns

Wild Mexican prawns sautéed with fresh lemon, butter, garlic, Chablis, grape tomato and basil. 15

Baked Brie

Phyllo wrapped brie, spiked with toasted cashew and apple brown sugar butter, served with berries and crostini. 13

Crab Cakes

Crisped Dungeness crab cakes presented on citrus greens with caper remoulade and lemon. 14

Dungeness Crab Dip

Washington Dungeness crabmeat with hearts of palm, cream cheese, goat cheese and Grana Padano baked with a crust and served with parmesan crostini. 14

Idaho Potato Jackets

Crispy russet skins filled with whipped potatoes, smoked bacon, sharp cheddar, and fresh chive finished with chimichurri steak cuts. 11

Crab Stuffed Mushrooms

Crimini mushroom caps stuffed with our Dungeness crab dip and parmesan cheese then baked till golden brown. 12

STEAKS

We use only the finest beef for all Brickyard hand cut steaks. Unless otherwise stated, our steaks are Certified Angus Beef®, well known for superior marbling and tenderness. To accentuate the natural flavors, we season our steaks with Kosher salt and freshly cracked black pepper.

Our tableside salad chef will present a wide variety of premium ingredients to create your own salad masterpiece, or try one of our signature soups! All of our steak entrées are complimented by one of our Idaho potato creations.

Rib Eye Steak

Prized for its tenderness and rich flavor, our chefs hand cut this one pound classic and charbroil it with reverence. 38

Bone in Rib Eye

Extra thick, 28 oz. "cowboy" cut of our most highly marbled rib steak, cooked on the bone for superior flavor. Complimented with fresh vegetables and sautéed mushrooms. 72

Chateaubriand for Two

16 oz. double cut tenderloin presented on a carving board with wild sautéed mushrooms and seasonal vegetables 72
Please allow additional preparation time.

Filet Mignon

An incredibly tender 10 oz. barrel cut tenderloin that suits well to our signature sauces. 42

Petite Filet Mignon

A smaller 7 oz. portion of our most tender cut. 34

The New York

A flavorful 14 oz. center cut strip loin steak prepared charbroiled. 34

To add to your steak experience please consider adding

Dungeness crabmeat and béarnaise 12

Bacon wrapped Diver scallops 13

Scampi Prawns 13

Enhance your steak with any of our signature sauces

Cabernet demi glace

Smoked bleu cheese

Béarnaise

Chimichurri

Extra Rare - very red and cold
Rare - cold red center, soft
Medium Rare - warm red center, firmer

Medium - pink center and firm
Medium Well - smaller pink center
Well Done - gray to brown throughout and crispy

IDAHO GROWN POTATOES

Yukon Whipped Potatoes

Buttery whipped local golds.

BrickYard Baker

One pound Idaho russet with sour cream, butter, fresh chives and smoked bacon.

Truffle Fries

Hand cut seasoned steak fries tossed in white truffle oil, accompanied with roasted garlic mayonnaise.

Peanut Butter Mashed Potatoes

Fire roasted red bell pepper, smoky chipotle, and peanut butter hand mashed with Yukon Gold potatoes.

Potato Cakes

Crispy golden brown roasted garlic croquettes topped with chive aioli.

Fingerling Potatoes

Roasted fingerling potatoes seasoned with salt, pepper and fresh herbs.

Potatoes Au Gratin

Thin sliced potatoes layered with cheese and béchamel then baked with a crust.

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SOUP AND TABLESIDE SALAD

Onion Soup

Caramelized onions steeped in rich madeira wine infused veal stock then finished with crostini, gruyere cheese, fried onion straws and fresh chives. 8

Smoked Bacon & Yukon Gold Potato Soup

Idaho Yukon gold potatoes poached in chicken stock then slow cooked with applewood smoked bacon, chives and fresh cream. Garnished with hand cut shoestring fries. 6

BrickYard Tableside Salad

Crisp greens, a selection of premium ingredients and choice of dressing hand tossed at your table. A' la carte 9

ENTRÉES

Our entrées include a visit from our tableside salad chef or soup.

Kobe Flat Iron

From Idaho's Snake River Farms seared, rested and carved, presented over truffled fries, chimichurri, blistered grape tomatoes and a sunny side up egg. 36

Beef Wellington

Beef tenderloin seasoned with porcini salt and pepper, topped with mushroom duxelle, enrobed in delicate phyllo, baked to medium rare and rested over whipped potatoes, seasonal vegetable and a side of demi glace. 34

Duck Two Ways

Pan seared breast over root vegetables and rendered bacon, confit laced with huckleberry cabernet reduction. 28

Elk Tenderloin

Pan seared elk filet mignon with wild mushroom demi glace laced with Cognac over whipped potatoes and Chef's vegetables. 48

Beef Short Ribs Bourguignon

Bourguignon bone in short ribs slow braised and presented over wild mushroom risotto finished with demi glace. 30

Diver Scallops & Prawns

Diver scallops and bacon wrapped prawns atop celery root puree, fried tart apple and saffron caramel. 38

Alaskan Halibut

Fillet of halibut, finished with a sautéed diver scallop and Dungeness crab béarnaise. Paired with fingerling potatoes, olive oil poached tomatoes, and melted leeks. 40

BrickYard Chicken

One half natural chicken oven roasted under the weight of a brick, with whole grain mustard pan sauce, Yukon Gold whipped potatoes, and grilled fresh vegetables. 29

Cardamom Crusted Lamb Chops

Over herbed Israeli cous cous with pistachio and soft golden raisins finished with minted demi glace. 36

FIXED PRICE MENU

Each entrée includes a visit from our tableside salad chef, fresh baked rolls, grilled vegetables, whipped potatoes and an Idaho huckleberry cobbler for dessert. 33

New York Steak

10 oz. *Certified Angus Beef®* strip steak seasoned with kosher salt and cracked pepper.

Cider House Chicken

Tender chicken breast brined with white wine and cider, grilled and finished with bacon apple jam.

Pork Porterhouse

Thick cut, bone in steak charbroiled and rested presented with mission fig rosemary chutney.

Fresh King Salmon

Fresh in season fillet pan seared finished with caper butter sauce.

A' LA CARTE SIDES

Creamed Spinach

Fresh leaves sautéed with cream, garlic and aged parmesan finished with a crisp crust. 7

Grilled Fresh Vegetables

In season, simply prepared. 6

Sautéed Mushrooms

Crimini, oyster and shitake mushrooms sautéed with garlic, shallot and fresh herbs dusted with Grana Padano cheese. 7

BrickYard Mac-n-Cheese

Gemelli pasta in an indulgent sauce of sharp cheddar, gruyere and Grana Padano, crisp bacon and cream, finished with a broiled crumb crust. 7

Ask your waiter for a Dessert menu with After Dinner Cocktails and beverages.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

A 20% gratuity will be added to parties of six or more.