



*9027 ELK GROVE BLVD
ELK GROVE, CA 95624
(916) 714-0840
www.brickhouse-eg.com*

Appetizers



Sautéed Mushrooms

Mushrooms sautéed in butter, garlic, and wine. Served with Genova bread

Coconut Prawns

Large coconut breaded prawns fried and served with sweet & spicy red pepper chutney sauce

Fried Calamari

Lightly breaded and fried topped with parmesan cheese. Served with marinara

Fried Ravioli

Homemade Ravioli deep fried. Served with marinara

Steamed Clams

Little Neck Clams in Garlic, Cream, White Wine, Butter, and Pepper Flake Finished with Chopped Tomatoes and Basil

Salads

House Salad

Romaine and ice burg lettuce topped with olives, cucumber, carrots, peproccini peppers, roasted red bell peppers, kidney beans, chick peas, red onions, salami, and house Italian dressing

Caesar Salad

Romaine lettuce tossed with garlic croutons, aged parmesan cheese and creamy Caesar dressing.

Anchovy upon request



Spinach & Garlic Salad

Fresh spinach leaves with roasted red peppers, almonds, red onions and creamy garlic dressing

LOTS & LOTS OF GARLIC

Pasta



Ravioli

Spinach, chard, beef, and pork ravioli with your choice of meat sauce, creamy pesto, or butter and cheese

Farmers Special

Beef short ribs stewed in an Italian wine sauce. Served over rigatoni

Spaghetti

Choice of sauces – Basil Pesto, Italian Meat

Linguini With Clams

Clams sautéed in white or red sauce. Served over linguini

Scampi

Large prawns sautéed in butter, garlic, and wine. Served over linguini

Prawns Sauté

Large breaded & fried prawns sautéed in butter, garlic, wine & stock. Served over linguini

Calamari Sauté

Calamari sautéed in wine, tomato sauce, and stock. Served over linguini



House Specialty

Entrées are served with sautéed vegetables and your choice of either Basil Pesto pasta, Italian Meat pasta, French Fries, or Baked Potato

Daily Specials

<i>Sunday</i> Cioppino	<i>Monday</i> Italian Pot Roast w/Mashed Potatoes	<i>Tuesday</i> Pork Chops	<i>Wednesday</i> Australian Lobster Tail	<i>Thursday</i> Lamb Chops	<i>Friday</i> Prime Rib Clam Chowder (sold separately)	<i>Saturday</i> Prime Rib
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Grill

Flank Steak

Grilled and topped with sautéed garlic



Ribs

St. Louis, flame grilled, basted with our house mustard BBQ sauce

Brick House Burger & Fries

½ pound hand pressed ground chuck served on a toasted bun and topped with American cheese, tomato, red onion and lettuce

Rib Eye

18oz (bone in) steak flame grilled

10oz petite cut (boneless) steak flame grilled

Salmon

Fresh Salmon filet grilled & served with daily sauce. (Ask server for details)

Fresh Fish

Please ask your server for today's selection

Sauté

Marsala

Veal or Chicken sautéed with mushrooms, olives, garlic, stock & Marsala wine

Picatta

Veal or Chicken sautéed with lemon, capers, butter, stock & white wine

Parmesan

Veal or Chicken breaded & sautéed in house tomato sauce, cheese, stock & wine

Scaloppini

Veal or Chicken sautéed with mushrooms, garlic, stock & wine



Breaded Cutlet

Veal or Chicken breaded and sautéed with butter & parsley

Sole

Panko breaded and fried and topped with butter & capers

Sweet Breads

Veal Sweet Breads sautéed in butter, garlic, Marsala & White wine



Beverages

Tea

Iced Tea, Hot Tea (Free Refills)

Coffee

Regular, Decaf

Soft Drinks

Coke, Diet Coke, Cherry Coke, Xtra Pibb, Sprite, Orange, Lemonade (Free Refills)

Root Beer

Bottle: Root Beer –Henry Weinhard's (No Free Refills)

Beer

Draft: Budweiser, Bud Light, Coors Light (All 16oz)

Blue Moon, New Castle, Pyramid Hefeweizen, Sierra Nevada, *Featured Draft (ask your server)*

Bottle: Budweiser, Bud Light, Coors, Coors Light, Miller Lite, MGD, Michelob Ultra, Odoules Amber, Pabst
Corona, Guinness, Pacifico, Heineken, Samuel Adams

Dessert



Spumoni Ice Cream

Rum ice cream blended with ground candied pistachios and candied fruit

Chocolate Mousse

Bitter sweet chocolate mousse topped with fresh whipped cream

Cheese Cake

Old fashioned cheese cake

Root Beer Float

Draft root beer and vanilla ice cream, topped with a light whipped cream

Apple Crisp

Apples, cinnamon, and brown sugar baked with an oatmeal crisp and served with vanilla ice cream

Vanilla Ice Cream



House Specialty