

BRICK STREET BAR & GRILL

Reserve Steak List

Brick Street is the only restaurant in Genesee County and one of a few in the country to offer Angus Prime beef to our guests. Angus Prime beef standards are determined by aging, breed and diet, thus producing exceptional flavor due to marbling. Upholding these standards will allow you to experience the incomparable flavor of Angus Prime Beef.

Roasted Portabella Filet*

Char grilled eight ounce Angus Prime cut, topped with a portabella mushroom and Boursin cheese. Served over mashed potatoes with a red wine demi glace.

Market Price

Char grilled filet*

Char grilled eight ounce Angus Prime cut, served over mashed potatoes with fresh vegetable and demi glace.

Market Price

Char grilled Ribeye*

Char grilled sixteen ounce Angus Prime cut, served over mashed potatoes with fresh vegetable and demi glace.

Market Price

Roasted Garlic Ribeye*

Char grilled sixteen ounce Angus Prime cut, brushed with roasted garlic and topped with a Bleu cheese butter and served over mashed potatoes.

Market Price

Char grilled N.Y. strip*

Char grilled fourteen ounce Angus Prime cut and served over mashed potatoes with fresh vegetable.

Market Price

Peppercorn encrusted N.Y. Strip*

Char grilled fourteen ounce Angus Prime cut encrusted cracked black peppercorns and topped with gorgonzola cheese and onion hay. Presented on top of mashed potatoes with a roasted garlic demi glace.

Market Price

* All items at Brick Street Bar & Grill are cooked to order. "The Michigan Department of Public Health advises that eating raw or under-cooked meat, poultry, eggs or seafood imposes a health risk to everyone, but especially to elderly, young children under age 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness."