BRICK Street of Grand Blanc

MONTHLY WINE GATHERING, SECOND THURSDAY EVERY MONTH @ 6PM IN THE PUB
RESERVE YOUR SPOT

SHARABLES

Spinach Artichoke Dip — 13
Sautéed fresh spinach and artichokes in a creamy Romano sauce. Served with toasted pita bread.

Shrimp Cocktail — 12
Jumbo shrimp boiled to perfection, served with homemade spicy cocktail sauce.

Malibu Coconut Shrimp — 14
Shrimp encrusted with coconut served with an Orange Sherry Marmalade sauce.

Brick Street Chicken Tenders — 14
Served with honey mustard dip and BBQ sauces.

Tomato Basil Flatbread — 15
Flatbread topped with marinara sauce, mozzarella cheese, fresh sliced tomatoes, and topped with fresh basil and balsamic glaze.

Antipasto Flatbread — 14
Painted with a light olive oil with minced garlic. Topped with soppressata salami, spicy capicola, artichoke hearts, red onion, red pepper, banana peppers, black olives and finished with mozzarella and balsamic glaze

BBQ Chicken and Bacon Flatbread — 17
BBQ chicken, bacon, red onion, banana peppers, garlic, and basil tossed with olive oil and served on Italian flatbread with Provolone and Parmesan cheese.

SOUPS & SALADS

French Onion Au Gratin Soup — 8
A blend of onions, in a beef sherry broth with herbed crostini. Topped and baked with a blend of International cheeses.

Tomato Soup En Croute — 8
A house specialty with a puff pastry crust

Tomato Basil Bisque — 7
Homemade tomato soup with basil.

Soup of the Day
Cup $4 Bowl $7

Thai Lettuce Wraps — 18
Create your own Thai lettuce rolls. Char grilled Teriyaki chicken, carrots, julienne peppers, sesame pickled cucumbers, fried rice noodles and leaf lettuce leaves, with three delicious sauces; red chili soy, ginger hoisin, and chili jalapeno.

Wedge Salad — 12
Iceberg lettuce, diced tomatoes, bacon with Bleu cheese crumbles and dressing.
* Add Chicken $7 or Add Salmon $9

Orchard Chicken Salad — 17
Mixed greens topped with a marinated chicken breast, Granny Smith apples, fried wontons, dried cranberries, fresh strawberries and Bleu cheese. Raspberry Vinaigrette served on the side.

Taco Salad — 17
Crispy fried tortilla bowl piled with mixed greens, cheddar jack cheese, tomato, red onion, crispy tortilla chips - chicken or beef. Served with chipotle ranch.

Grilled Chicken Cobb Salad — 17
Fresh greens, grilled chicken, blue cheese crumbles, egg, tomato, red onion, bacon & cucumbers.

Southwest Chicken Caesar Salad — 17
Crisp Romaine, Parmesan Cheese and croutons with a zesty Southwest Caesar dressing, grilled chicken breast and an Asiago chip.
* add Anchovies -

SANDWICHES & BURGERS

The "Grilled Cheese" with Tomato Basil Soup — 17
Grilled sour dough toast with a pesto spread topped with tomato slices and our house blend of cheeses.
* add bacon $5

Killians Fish Sandwich — 17
Beer battered cod, served on an everything bun complimented with shredded lettuce and tarter sauce. Served with fries.

Turkey BLT Club Wrap — 17
Sliced turkey, apple wood smoked bacon, lettuce, tomato and mayo all wrapped up in a flour tortilla. Served with fries.

Georgia Reuben — 17
Thinly sliced turkey, Swiss cheese, coleslaw on marbled rye bread with Thousand Island dressing. Served with fries.

Crispy Chicken Club — 17
Deep fried or grilled chicken breast, topped with Swiss cheese, shredded lettuce, tomato, apple wood smoked bacon, with honey Dijon mayo, served on an everything bun. Served with fries.

French Dip — 19
Pot roast topped with caramelized onions, mushrooms and Swiss cheese with Au Jus. Served with fries./

Brick Street Hamburger* — 16
Char grilled black Angus patty served with lettuce, tomato, pickle and onion. Served with fries.
* Add American, Swiss, or Cheddar

American Cheeseburger* — 17
Black Angus char grilled, served with American Cheese, tomato, lettuce, pickles and onions. Served with fries.

Mushroom Swiss Burger* — 18
Black Angus char grilled, topped with sautéed mushrooms, Swiss cheese, lettuce, tomato and Dijon mustard. Served with fries.

BBQ Bacon Burger* — 19
Glazed with BBQ sauce, topped with bacon, cheddar cheese, lettuce, onion, tomatoes and fried onion hay. Served with fries.

ENTRÉE"S

Add a house salad with entrée's $3
Rolls and butter available upon request.

Brick Street Mac and Cheese — 15
Penne pasta in our rich and creamy house cheese blend and topped with Panko bread crumbs.
* Add bacon 5. Chicken, 7 Add shrimp 9, Add broccoli 4

Michael's Chopped Sirloin — 19
Char grilled ground sirloin, topped with mushrooms and caramelized onions. Served with potato and vegetable Du Jour.

Raymond's Polish Dinner — 20
Grilled Polish sausage, sauerkraut, vegetable and stuffed cabbage roll. Served with potatoes.

Old Fashioned Pot Roast — 24
Tender roasted pot roast, celery and onions in a rich demi glaze. Served with creamy mashed potatoes and vegetable du jour.

Chicken Fajitas — 18
Boneless chicken breast cut into strips served with our roasted onion and pepper medley. Served with flour tortilla shells, lettuce, tomato, cheddar jack cheese, sour cream and salsa.

New York Strip Steak Fajitas — 22
New York Strip steak served with roasted tri-color peppers, and onions. Served with flour tortilla shells, lettuce, tomato, cheddar jack cheese, sour cream and salsa.

Pasta Del Estate — 17
Angel hair pasta tossed with baby spinach, sun dried tomatoes, garlic, grape tomatoes, and shallots in a white wine sauce.
* Add grilled chicken 7 - Add grilled shrimp 10

Bangkok Chicken — 21
Boneless crispy chicken or shrimp, broccoli, oriental vegetables, and stir-fried rice drizzled with our sweet chili sauce.
* Shrimp 26

Chicken Pesto Alfredo — 21
Chicken tossed in rich garlic Alfredo sauce, with fettuccini pasta.

Chicken Picatta — 21
Angel hair pasta tossed in creamy white wine lemon butter sauce, and topped with pan seared chicken breast and capers.

Chicken Parmesan — 23
Chicken breast, lightly breaded and fried, topped with Marinara sauce and cheese, and baked with Parmesan cheese. Served with angel hair pasta.

Salmon at Brick Street — 24
Your choice, Broiled, BBQ Mango or Glazed.
Served with sweet potato and vegetable Du Jour.

Fish and Chips Dinner — 19
Three pieces of lightly battered cod, served with fries and house made tarter sauce. Served with coleslaw.

Seafood Stuffed Flounder+ — 26
Fresh flounder fillets stuffed with scallop and shrimp seafood mixture. Broiled with a lemon dill butter sauce. Served with jasmine rice and vegetable Du Jour.

Smoked Baby Back Ribs — 27
Glazed with BBQ sauce. Served with fries and cole slaw.
* ½ order of Ribs $19

***Char Grilled NY Strip Steak** — 29
Served with potato and vegetable Du jour and a house made demi glaze.
* Add mushrooms $3 - sautéed onions $3 - shrimp $10

***Brick Street Filet Medallions** — 39
Two petite 4 oz. Filet Mignon with grilled portabella mushroom and onions drizzled with demi glaze. Served with potatoes and vegetable Du jour.
* Add mushrooms $3 - sautéed onions $3 - shrimp $10

***Filet Mignon** — 39
8 oz prime filet with potato and vegetable Du Jour.
* Add mushrooms $3 - sautéed onions $3 - shrimp $10

* ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.