

OLD BRICK HOUSE

STARTERS

Aubrey's Chicken Bites Fresh hand breaded chicken tender bites tossed in BBQ or buffalo sauce. Served with homemade Ranch.	\$8.95
Ravioli Eight St. Louis style fried ravioli served with marinara.	\$8.25
Cheese Sticks Six deep fried cheese sticks served with marinara sauce.	\$8.25
Fried Mushrooms White mushrooms hand battered and served with homemade Ranch.	\$9.25

ENTREES

All entrees come with one house side and one upgraded side

Hamburger Steak 10 oz choice angus beef smothered with fresh mushrooms and onions.	\$16.95
Chicken Strips Four fresh, never frozen, hand battered chicken tenderloin.	\$14.95

DRINK SPECIALTIES



Black Cherry Manhattan Crown blackberry, dark cherries, sweet vermouth, and bitters	\$9
Greyhound Grapefruit juice and your choice of gin or vodka	\$6
Moscato Pineapple Spritz Chilled Moscato topped with pineapple juice and sprite	\$6

ADDITIONAL BEER

Coors Banquet • Main and Mill Pumpkin Draft • Amberbock Draft

Soft Drinks: Sweet Tea, Unsweet Tea, Coke, Coke Zero, Diet Coke, Mr. Pibb, Mellow Yellow, Sprite, Fanta Orange, Lemonade, Rootbeer

SANDWICHES

All sandwiches come with one side

Cheese: Provel, American, or Pepper jack

Lettuce, pickle, tomato, and onion available upon request

Chicken Sandwich 6 oz boneless chicken breast grilled or breaded, served on a Brioche bun.	\$10.95
Club Supreme Ham, turkey, bacon and choice of cheese layered high with lettuce and tomato. Served on white or wheat bread.	\$10.95
Hamburger 1/4 lb 100% choice angus beef. Add cheese \$1.00	\$10.49
Bacon Cheeseburger 1/4 lb 100% choice angus beef served with choice of cheese and two strips of bacon.	\$12.49
Mushroom Burger 1/4 lb 100% choice angus beef served with choice of cheese and sautéed mushrooms.	\$12.49
Brick Burger Bacon Cheeseburger with double patties, double cheese, and double bacon.	\$14.50
Monte Cristo Sweet and savory sandwich with turkey, ham and Provel cheese. Egg dipped and grilled to perfection.	\$10.49
Chicken Wrap Our fresh chicken strips (grilled or fried) wrapped in a warm tortilla with bacon, lettuce, tomato, and mayo.	\$9.49

HOUSE SIDES

Sides are available
a la carte for \$2.99

Chips
Liver Dumplings
Baked Potato
French Fries

UPGRADED SIDES

Upgraded sides are
available à la carte for \$5.99

Loaded Baked Potato \$2.99
Salad Bar \$2.99
Fried Mushrooms \$2.99
Fresh Grilled Vegetables \$2.99



\$2.99

EVERY DAY ENTREES



All entrees below come with a baked potato and green beans, carrots, or corn.
Upgrade one of the above sides for a trip to the salad bar - \$2.99

8 oz Burgundy Peppercorn Sirloin \$17.99

Sirloin marinated in a robust, savory blend of red wine, cracked black pepper, soy, and garlic. Recommended medium rare or medium.

Brown Sugar Pork Chops \$24

Two bone-in 10 oz pork chops, marinated in brown sugar and charbroiled to a golden brown exterior with a rich and juicy middle.

10 oz Ribeye \$32

Angus Ribeye, aged 21 days.

★ CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. ★