



## Starters

### Tempura Green Beans 17

spicy mustard sauce

### Steak Tartare 28

fresh ground creek stone Beef , garlic crostini, capers, whole grain mustard, caviar

### Ahi Tuna Poke 25

avocado, macadamia nuts, passion fruit, coconut, crispy wontons

### Shrimp and Pork Potstickers 18

soy mirin sauce

### Vegetable Crudit  19

radish, carrot, cauliflower, turnips, black garlic miso dipping sauce

### Dungeness Crab Fondue 20

braised artichoke, melted leek, gruyere and brie, garlic crostini

### Crispy Deviled Eggs 28

dungeness crab, caviar

### Creole BBQ Shrimp 24

Mangrove shrimp, garlic bread, scallions, creole BBQ sauce

### Avocado Toast 19

Grilled Asiago Bread, Pimiento Cheese, Pine Nut Agro-Dolce - add egg \$4, add bacon \$3

### Jumbo Shrimp Cocktail 24

lemon, fermented chili cocktail sauce

### Cheese Plate 35

curated selection of domestic and international cheeses with seasonal accompaniments

## Soup and Salad

### Soup of the Day 15

### Cesar Salad 19

romaine lettuce, focaccia, spanish white anchovies

### Peaches & Burrata 25

hobb's prosciutto, local honey, serpent cucumber, black garlic cracker

### Brutus Salad 21

romaine, fuji apple, aged cheddar, candied pecans, avocado, herb vinaigrette

### Asparagus Salad 21

sleeping beauty cheese, piquillo peppers, olives, cara cara orange, lemon oil

### Crab Louie Salad 33

blue crab lump meat, baby iceberg, local egg, cherry tomato, louie dressing

### Crispy Shrimp Cobb Salad 26

romaine, Nueske's bacon, house smoked cheddar, avocado, artichoke, creamy Mustard Dressing

### Brix Chicken Salad 25

baby greens, cherry tomato, bacon, avocado, pickled pepper, herb cream

## Sides

### Cary's Truffle Mac-N-Cheese 13

## Lunch Entrees

### Pan Seared Alaskan Halibut 47

coconut rice, Dungeness crab, shiitake mushroom, hot & sour lobster broth

### Brix Fried Chicken 37

cheddar biscuit, seasonal vegetable, mashed potatoes, gravy

### Caramelized Sea Scallops 44

potato puree, forest mushrooms, sweet corn, hazelnuts, black truffle vinaigrette

### Steak Frites 41

Creekstone flatiron steak, steak house mushrooms, truffle aioli, fries

### Wood Grilled Filet Mignon 56

truffled mac-n-cheese, grilled asparagus, whole mustard hollandaise sauce

### Pickled Chicken Caesar Sandwich 26

focaccia, brix fried chicken, pickle spice, romaine, caesar dressing

### Brix French Dip 31

caramelized onion roll, herb roasted prime rib, Gruyere cheese, grilled onions, horseradish aioli, fries

### Brix Burger 27

house smoked goat cheddar, bacon marmalade, pickled pepper, mushroom, chipotle remoulade, fries

### Forest Mushroom Risotto 26

black truffle, parmesan reggiano

## Pasta

### Creamy Jambalaya Pasta 29

Tiger Prawns, Andouille Sausage, Grilled Chicken, Penne Pasta, Cajun Cream Sauce

### Red Wine Braised Lamb Sugo 32

pappardelle, kalamata olives, baby artichokes, pecorino

### Short Rib Ravioli 31

grilled asparagus, porcini mushroom ragu, pecorino

### Seafood Provencal 29

Angel hair pasta, rock shrimp, clams, fresh tomato, kalamata olive

### Gabe's Vegetable Alfredo 28

rigatoni, artichokes, portabella, broccolini, parmesan cream sauce

### Dungeness Crab Tagliatelle 32

crispy prosciutto, sea urchin butter

### Kelleher Family Vineyards by the Glass

Chardonnay - 'Three Sisters' Russian River 2021 22

Sauvignon Blanc - Napa 2022 22

Rose - Kelleher Family Vineyards 'Rose of Pinot Noir', RRV 2022 20

Cabernet Sauvignon - 'Brix Vineyard' Oakville 2013 26

Flight of Kelleher Family Vineyards 'Brix Vineyard', Oakville



**Grilled Asparagus 13**

**Charred Edamame Beans 13**

sesame chili

**Celery Root Croquette 13**

mushroom madeira cream

**Brix Fries 9**

**Truffle Fries 11**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

## Weekly Specials

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### Sunday All Day

Prime Rib

\$45.00 – King Cut

\$41.00 – Queen Cut





Hanks Orange Cream Soda 12oz	6	
Fentimans "Curiosity Cola" 9.3oz	7	
House Made Lemonade	7	
Moschetti Artisan Roaster" Organic Black Iced Tea	5	
		\$30 Corkage Fee per 750ml Bottle
		Limit Two Per Party