



ENTREES

Ahi Tuna with Lobster Risotto

pepper crusted, pan-seared with wasabi drizzle 40.00

Alaskan Halibut

served over white beans and fresh spinach sautéed with pancetta 32.00

Sea Bass

baked with crushed macadamia nuts; brown rice and seasonal vegetables 34.00

Prawns Scampi

sautéed in olive oil, garlic, lemon and white wine; served over linguine 28.00

Seafood Thermidor

lobster, shrimp and diver scallops in a Mornay sauce 45.00

Diver Scallops Risotto

wild mushroom crusted scallops; served over mascarpone cheese risotto 34.00

Free Range Lemon Chicken

sautéed with extra virgin olive oil, artichoke hearts, mushrooms & sun-dried tomatoes, white wine lemon butter sauce with Garganelli pasta 25.00

Mushroom Ravioli

sherry Parmesan cream sauce 22.00

Veal Piccata

Provimi veal scallop sautéed in butter with capers; served over pasta 30.00

Filet Mignon

accompanied with a cabernet sauvignon sauce and garlic whipped potatoes 36.00

Wagyu New York Steak

bone-in strip loin, roasted potatoes and seasonal vegetables 44.00

Rib Eye Steak

PrimeGrade Beef; served with fries 44.00

New Zealand Rack of Lamb

roasted with garlic, rosemary and a fresh mint sauce;
garlic whipped potatoes 36.00

2020 Spring / Summer Main Entrees Menu

Please contact the restaurant directly to inquire about the availability of a specific menu item

Bricks Restaurant and Wine Bar, 1695 S. Virginia Street, Reno, NV 89502

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