



## ENTREES

### Alaskan Halibut

served over white beans and fresh spinach sautéed with pancetta

### Sea Bass

baked with crushed macadamia nuts; brown rice and seasonal vegetables

### King Crab Legs

select wild-caught Center Section Legs, steamed and shelled;  
fresh seasonal vegetables and pasta

### Shrimp Scampi

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

### Fettuccine Pescatore

Maine Lobster, shrimp and scallops, tossed with fettuccine  
in a light parmesan cream sauce

### Diver Scallops Risotto

wild mushroom crusted scallops; served over mascarpone cheese risotto

### Free Range Chicken "Pesto"

breast of chicken sautéed with extra virgin olive oil, fresh basil, garlic,  
sun-dried tomato, pine nuts, parmesan cream sauce, over linguini

### Mushroom Ravioli

served in a sherry Parmesan cream sauce

### Pork Tenderloin

grilled with caramelized apples and roasted shallots;  
accompanied with garlic whipped potatoes

### Veal

sautéed Provimi veal medallions topped with Maine lobster, avocado and  
béarnaise sauce; served over pasta

### Filet Mignon

a generous cut of grilled beef tenderloin,  
accompanied with a cabernet sauvignon sauce and garlic whipped potatoes

### Rib Eye Steak

Prime Angus Beef steak; served with fries

### New York Pepper Steak

all natural, grass fed & grass finished, peppercorn sauce with roasted potatoes

### New Zealand Rack of Lamb

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

In addition to this sample menu, we offer daily featured dishes  
(elk, buffalo, venison, Australian lobster, and daily fresh fish)

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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