

# BrickTop's

ESTABLISHED 2006



## APPETIZERS

### LOBSTER BISQUE 10

fresh Maine lobster, cream, brandy

### DEVEILED EGGS & MILLIONAIRE'S BACON 10

### ITALIAN SAUSAGE FLATBREAD\*\* 16

mild italian sausage, jack cheese, roasted red peppers, arugula

### FIG & PROSCIUTTO FLATBREAD 17

fig jam, gorgonzola, prosciutto di Parma

### SPINACH DIP 12

artichokes, parmesan cream sauce

### BLUE POINT OYSTERS, ROASTED OR CHILLED 18

on the half shell, Long Island Sound

### AHI TUNA TARTARE\*\* 14

stacked with avocado, mango, crispy wontons, pine nuts

### TEMPURA SHRIMP 12

sweet chili aioli

### SHORT RIB TACOS 12

pickled slaw, chipotle creme fraiche, cilantro

### HEIRLOOM TOMATO & BURRATA SALAD 14

local burrata, grilled bread, extra virgin olive oil, garden basil

## SEAFOOD

Wedge, Caesar or Garden Salad - 8

### SNAPPER VERACRUZ 24

oven-roasted tomatoes, olives, capers, rock shrimp, served over basmati rice

### CHILEAN SEABASS 32

panko crust, Asian ginger sauce, served with stir-fried vegetables

### CRAB CAKES 30

whole grain mustard sauce, served with coleslaw

### AHI TUNA STEAK 26

sesame seed crusted, seared rare, sliced, served with stir-fried vegetables

### DOVER SOLE MEUNIERE 38

pan sautéed, topped with brown butter & capers, served with creamy whipped potatoes

### FLORIDA GROUPER 30

simply grilled, served with kale & quinoa salad\*\*  
add crabmeat, lemon beurre blanc 4

### SCOTTISH SALMON 26

simply grilled, served with fresh sautéed spinach

### RAINBOW TROUT 24

simply grilled, lemon beurre blanc, capers, served with coleslaw, add crabmeat 4

## ENTRÉES

Wedge, Caesar or Garden Salad - 8

### NEW YORK STRIP 38

herb butter, served with a loaded baked potato

### BONE-IN RIBEYE 34

topped with cajun butter, served with a loaded baked potato

### FILET MIGNON 34

center cut, served with loaded baked potato

### CHURRASCO STEAK & FRIES 28

sliced American Kobe sirloin, chimichurri sauce, sweet potato fries, habanero honey mustard

### PRIME MEATLOAF 24

prime sirloin, served with creamy whipped potatoes

### POULET ROUGE 24

one-half chicken topped with salsa verde, served with creamy whipped potatoes

### CHICKEN MILANESE 24

parmesan crusted, capers, lemon beurre blanc, served with linguini

### BABY BACK RIBS 28

slow-roasted, served with coleslaw & french fries

## SANDWICHES & ENTRÉE SALADS

sandwiches served with coleslaw or french fries

### FISH TACOS 16

blackened fish of the day, sharp cheddar, avocado, cilantro

### CHEESEBURGER 15

served all the way with sharp cheddar

### THAI STEAK\*\* 18

marinated filet mignon, cucumber, jicama, avocado, mango, fresh herbs, vinaigrette

### COBB 18

grilled chicken, tomato, avocado, blue cheese, bacon, egg

## SIDES - 5

LOADED BAKED POTATO  
CREAMY WHIPPED POTATOES  
HERB BUTTERED GREEN BEANS

FRESH SAUTÉED CORN  
KALE & QUINOA SALAD\*\*  
FRESH SAUTÉED OR CREAMED SPINACH

MACARONI GRATIN  
STIR-FRIED VEGETABLES  
SWEET POTATO FRIES

\*\* Contains nuts. Please inform your server of any food allergies you may have so we may properly address them. Our steaks are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. There is a serious risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach, blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked.

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## Whites

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### SPARKLING

Ruffino Prosecco, DOC, Veneto, IT	9 / 32
Gloria Ferrer Brut, Sonoma County, CA	11 / 35
Veuve Clicquot, Reims, FR	16 / 80
Veuve Clicquot "La Grande Dame," Reims, FR	175
Moët & Chandon "Dom Perignon," Epernay, FR	200

### LATIN WHITES

Senda Verde Albariño, Rais Baixas, SP	10/36
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### ROSÉ

Whispering Angel, Côtes de Provence, FR	13 / 44
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### CHARDONNAY

Coastal Vines, CA	9 / 30
Hess Select, Monterey, CA	11 / 38
Ferrari-Carano, Sonoma, CA	13 / 44
Cakebread, Napa Valley, CA	20 / 80
Frog's Leap, Napa Valley, CA	55

### SAUVIGNON BLANC

Ferrari-Carano, Sonoma, CA	10 / 36
Kim Crawford, Marlborough, NZ	12 / 41
Groth, Napa Valley, CA	48
Cloudy Bay, Marlborough, NZ	55

### PINOT GRIGIO / PINOT GRIS

Coastal Vines, CA	9 / 30
Estancia, Monterey, CA	11 / 38
Maso Canali, Trentino, IT	42

### RIESLING

Chateau St. Michelle, Columbia Valley, WA	11 / 38
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## Whiskey & Bourbon

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Bulliet, <i>Bourbon</i> , KY	12
Basil Hayden, <i>Bourbon</i> , KY	12
Four Roses, <i>Bourbon</i> , KY	14
Knob Creek, <i>Bourbon</i> , KY	12
Maker Mark, <i>Bourbon</i> , KY	12
Russell's Reserve, <i>Bourbon</i> , KY	12
Woodford Reserve, <i>Bourbon</i> , KY	12
Gentleman Jack, <i>Whiskey</i> , TN	12
Single Barrel Jack, <i>Whiskey</i> , TN	12
Hibiki Harmony, <i>Whiskey</i> , Japan	16
Nikka Coffee Malt, <i>Whiskey</i> , Japan	18
Yamazaki, <i>Whiskey</i> , Japan	18
Glenlivet 12, <i>Scotch</i>	15
Glenlivet 18, <i>Scotch</i>	20
Johnnie Walker Black, <i>Scotch</i>	12
Johnnie Walker Gold, <i>Scotch</i>	18
Johnnie Walker Blue, <i>Scotch</i>	30
Macallan 12, <i>Scotch</i>	15
Macallan 18, <i>Scotch</i>	25
Macallan Rare Cask, <i>Scotch</i>	32
Oban, <i>Scotch</i>	18

Corkage Fee \$20 Per Bottle

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## Reds

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### LATIN REDS

Amalaya, Malbec, Salta	11 / 38
Santa Ema Reserve Merlot, Maipo Valley, Chile	10 / 36
Catena Malbec, Mendoza, AR	16 / 60
Juan Gil, Jumilla, SP	40
Catalina Santa Ema, Peumo Valley, Chile	76

### PINOT NOIR

Belle Glos Meiodi, Sonoma County, CA	13 / 44
Joseph Phelps "Freestone Vineyards," Sonoma, CA	15 / 58
Flowers, Sonoma Coast, CA	20 / 80
Bodega Chacra "Barda," Patagonia AR	52
Belle Glos Clark and Telephone, Santa Maria Valley, CA	62
Domaine Serene "Evenstad Reserve," Willamette Valley, OR	95

### ZINFANDEL

Klinker Brick, Napa Valley, CA	40
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### CABERNET SAUVIGNON

Coastal Vines, CA	9 / 30
Hess Select, North Coast, CA	11 / 38
BR Cohn, "Silver Label" North Coast, CA	13 / 44
Jordan, Alexander Valley, CA	22 / 86
Oberon, Napa Valley, CA	51
Chateau Montelena, Napa Valley, CA	63
Heitz, Napa Valley, CA	85
Caymus, Napa Valley, CA	98
Dunn "Howell Mountain," Napa Valley, CA	125
Silver Oak, Napa Valley, CA	145
Jarvis Reserve, Napa Valley, CA	189

### UNIQUE REDS

The Prisoner, Napa Valley, CA	15 / 58
E Guigal Côtes du Rhône, Southern Rhône, FR	38
Treana Red Blend, Napa Valley, CA	56
Stags' Leap Petite Syrah, Napa Valley, CA	59
Joseph Phelps "Insignia," Napa Valley, CA	265

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## On Tap

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J. Wakefield, El Jefe Hefeweizen	6.5
MIA, 305 Golden Ale	6.5
Stella Artois	6.5
Biscayne Bay, Saison	6.5
Funky Buddha, Hop Gun IPA	6.5
Wynwood, La Rubia Blonde Ale	6.5
Wynwood, Pop's Porter	6.5
Tank Brewing, Freedom Tower Amber Ale	6.5

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## Cocktails

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White Cranberry Cosmopolitan	12
Prickly Pear Margarita	12
Sangria <i>White or Red</i>	10
Mojito	10
Raspberry Martini	12
Rum Old Fashioned	10

