

BrickTop's

ESTABLISHED 2006



APPETIZERS

LOBSTER BISQUE 10

fresh Maine lobster, cream, brandy

DEVEILED EGGS & MILLIONAIRE'S BACON 10

FIG & PROSCIUTTO FLATBREAD 17

fig jam, gorgonzola, prosciutto di Parma

SPINACH DIP 12

artichokes, parmesan cream sauce

HEIRLOOM TOMATO & BURRATA SALAD 14

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

MONKEY BREAD 12

dredged in cinnamon sugar, topped with warm vanilla cream cheese icing

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 11

pickled slaw, chipotle creme fraiche, cilantro

BRUNCH FAVORITES

all eggs are certified organic

EGGS BENEDICT 14

hollandaise, Virginia ham, served with BT potatoes

CRAB BENEDICT 15

hollandaise, served with BT potatoes

CALIFORNIA BENEDICT 14

hollandaise, fresh sautéed spinach, avocado, tomato, served with BT potatoes

STEAK & EGG SANDWICH 14

sliced churrasco steak, Boursin cheese, arugula, sunny side up egg, served with BT potatoes

BRIOCHE FRENCH TOAST** 14

caramelized bananas, Vermont maple syrup

CHICKEN & WAFFLE** 14

chicken tenders, malted waffle, served with bacon

HUEVOS RANCHEROS 14

corn tortillas, two fried eggs, black beans, salsa, avocado & queso fresco with BT potatoes

CHURRASCO STEAK & EGGS 20

two eggs, chimichurri sauce, served with BT potatoes & English muffin

AVOCADO TOAST 12

topped with two poached eggs, feta cheese, red radishes & pea shoot sprouts

SANDWICHES & ENTRÉE SALADS

sandwiches served with coleslaw or french fries

FISH TACOS 15

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

CHEESEBURGER 15

served all the way with sharp cheddar

COBB 16

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

THAI STEAK** 17

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

ENTRÉES

Wedge, Caesar or Garden Salad - 5

FLORIDA GROUPER 24

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

SCOTTISH SALMON 20

served with coleslaw

RAINBOW TROUT 18

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

AHI TUNA STEAK 22

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

POULET ROUGE 16

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

CHURRASCO STEAK & FRIES 26

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

CHICKEN MILANESE 16

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

BABY BACK RIBS 22

slow-roasted overnight, finished on the grill, served with coleslaw & french fries

FILET MIGNON 34

center cut, served with creamy whipped potatoes

SIDES - 5

KALE & QUINOA SALAD**

STIR-FRIED VEGETABLES

FRESH SAUTÉED OR CREAMED SPINACH

FRESH SAUTÉED CORN

CREAMY WHIPPED POTATOES

MACARONI GRATIN

HERB BUTTERED GREEN BEANS

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.

Whites

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

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

Reds

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

On Tap

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

Cocktails

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

