

BrickTop's

ESTABLISHED 2006



APPETIZERS

LOBSTER BISQUE 10

fresh Maine lobster, cream, brandy

HEIRLOOM TOMATO SALAD 14

local buratta, extra virgin olive oil, basil

GOAT CHEESE VEGETARIAN FLATBREAD 14

artichokes, roasted red peppers, spinach, red onions

DEVILED EGGS & MILLIONAIRE'S BACON 10

SUSHI ROLLS*

selection varies, see feature card

ARTICHOKES 10

simply grilled, aioli

TEMPURA SHRIMP 12

sweet chili aioli

SPINACH & ARTICHOKE DIP 10

parmesan cream sauce

SANDWICHES & ENTRÉE SALADS

sandwiches served with cole slaw or french fries

LOBSTER ROLL 20

fresh Maine lobster á la Young's Lobster Pound,
Belfast Maine

FISH TACOS 15

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

CHEESEBURGER* or BACON CHEESE BURGER* 14/16

sharp cheddar applewood smoked bacon

AHI TUNA BURGER* 16

seared rare, ginger, wasabi aioli, topped with ponzu cole slaw

FRENCH DIP 16

thinly sliced prime rib, served au jus

COBB 16

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

PALM BEACH 18

crab meat, poached shrimp, remoulade, avocado, tomato,
chopped egg

BBQ CHICKEN 16

roasted corn, avocado, black beans, ranch

AHI TUNA* 18

avocado, cucumber, jicama, mango

GRILLED SALMON 16

baby spinach, portabella mushrooms, roasted red peppers,
warm mustard vinaigrette

ENTRÉES

Wedge, Caesar* or Garden Salad - 5

FLORIDA RED SNAPPER 24

pan sautéed served with fresh sautéed corn

SCOTTISH SALMON 18

simply grilled, served with cole slaw

RAINBOW TROUT 18

simply grilled, lemon beurre blanc, capers,
served with cole slaw
add crab meat 4

AHI TUNA STEAK* 20

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

CRAB CAKE 20

whole grain mustard sauce, served with cole slaw
& french fries

STEAK & FRIES* 20

sliced steakhouse style, herb butter

CHICKEN MILANESE 16

parmesan crusted, capers, lemon beurre blanc, served with
pasta Alfredo

BISTRO CHICKEN 16

pan sautéed, thinly sliced, served with creamy whipped
potatoes & fresh sautéed spinach

PRIME MEATLOAF 16

prime sirloin, served with creamy whipped potatoes

BABY BACK RIBS 20

slow-roasted, served with cole slaw & french fries

CRISPY CHICKEN TENDERS 16

breaded to order, served with cole slaw & french fries

SIDES - 5

LOADED BAKED POTATO

CREAMY WHIPPED POTATOES

BROCCOLI

FRESH SAUTÉED CORN

KALE & QUINOA SALAD**

FRESH SAUTÉED OR CREAMED SPINACH

MACARONI GRATIN

STIR-FRIED VEGETABLES

BUTTER BEANS

18% gratuity added for parties of six or more

** Contains nuts. Please inform your server of any food allergies you may have so we may properly address them. *Our steaks, burgers and seafood 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.

GIFT CARDS AVAILABLE at
BrickTops.com

Whites

SPARKLING

La Marca Prosecco, IT	9 / 40
Schramsberg Mirabelle, Napa Valley, CA	12 / 55
Veuve Clicquot "Yellow Label," Reims, FR	98

ROSÉ

Whispering Angel, Côtes de Provence, FR	12 / 44
---	---------

CHARDONNAY

Canyon Road, Modesto, CA	8 / 28
Hess Select, Monterey, CA	9 / 32
William Hill, Central Coast, CA	10 / 36
Sonoma Cutrer, Russian River, CA	14 / 52
Trefethen, Napa Valley, CA	15 / 56
Cakebread, Napa Valley, CA	78

SAUVIGNON BLANC

Joel Gott, Napa, CA	9 / 32
Kim Crawford, Marlborough, NZ	12 / 44

PINOT GRIGIO/PINOT GRIS

Canyon Road, Modesto, CA	8 / 28
Barone Fini, IT	9 / 32
J Pinot Gris, Russian River Valley, CA	11 / 40

RIESLING

Kiona, Washington State	9 / 32
Pewsey Vale, Eden Valley, AUS	10 / 36

Cocktails

Barrel Aged Manhattan

BrickTop's signature cocktail, aged in-house	10
--	----

Prickly Pear Margarita

House Made Prickly Pear Infused Tequila, Cointreau, Fresh Sour Mix	10
--	----

Moscow Mule

Vodka, Fresh Lime, Ginger Beer, Fresh Mint	10
--	----

Charred Grapefruit

Deep Eddy Ruby Red Grapefruit Vodka, charred grapefruit, basil & mint	10
---	----

Raspberry Martini

Absolut Vodka, Chambord, Bonne Maman Raspberry Preserve	10
---	----

Pineapple Martini

House Made Pineapple Infused Vodka	10
------------------------------------	----

Reds

PINOT NOIR

Edna Valley, Central Coast, CA	10 / 36
Brella, Willamette Valley, OR	11 / 40
Belle Glos Meiom, Sonoma County, CA	12 / 44
La Crema, Sonoma, CA	14 / 52
Belle Glos Clark & Telephone, Santa Maria Valley, CA	80

ZINFANDEL

1000 Stories Bourbon Barrel Aged, Mendocino, CA	11 / 40
Boneshaker, Lodi, CA	12 / 44

CABERNET SAUVIGNON

Coastal Vines, CA	8 / 28
Louis Martini, Sonoma, CA	10 / 36
B-Side, Napa Valley, CA	13 / 48
BR Cohn "Silver Label," North Coast, CA	15 / 56
Jordan, Alexander Valley, CA	80
Caymus, Napa Valley, CA	105
Rodney Strong Brothers, Alexander Valley, CA	110

MERLOT

Robert Hall, Paso Robles, CA	11 / 40
------------------------------	---------

UNIQUE REDS

Decero, Malbec, Mendoza, Argentina	10 / 36
Charles Krug Purple Heart, Napa Valley, CA	12 / 44
Albertina, Cab Franc, Mendocino, CA	14 / 52
Robert Foley Griffin, Napa Valley, CA	16 / 60
Stags' Leap, Petite Syrah, Napa Valley, CA	67
Mullan Road Cellars by Dennis Cakebread, Columbia, WA	78

Beer

ON TAP

Stella Artois Pilsner	6
OMB	6
Wooden Robot	6
Triple C	6

OTHER

Unknown	6
Highland	6
Heineken	5
Birdsong	7
Bud Light	5
Sugar Creek	6
NoDa	7

Hot Tea ~ Firepot Nomadic Teas

Oolong

Iron Goddess of Mercy	5
-----------------------	---

Botanical Blend

Indian Rose Garden	5
--------------------	---

Black Tea

Breakfast Blend	5
-----------------	---

Rooibos

Chai	5
------	---

