

BrickTop's

ESTABLISHED 2006



APPETIZERS

FRENCH ONION SOUP 10

caramelized onions, croutons, gruyere cheese

LOBSTER BISQUE 12

fresh Maine lobster, cream, brandy

GOAT CHEESE VEGETARIAN FLATBREAD 15

artichokes, roasted red peppers, spinach, red onions

MARGHERITA FLATBREAD 14

San Marzano tomatoes, burrata cheese

SUSHI ROLLS

selection varies, see feature card

ARTICHOKES 10

simply grilled, aioli

DEVILED EGGS & MILLIONAIRE'S BACON* 10

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 VEGGIE BURGER 14

sharp cheddar Monterey Jack

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

mixed greens, 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 GROUPER 24

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

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

CRAB CAKE 20

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

AHI TUNA STEAK 20

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

STEAK & FRIES 20

sliced steakhouse style, maitre d' butter

CHICKEN MILANESE 16

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

PRIME MEATLOAF 16

prime sirloin, served with creamy whipped potatoes

BISTRO CHICKEN 16

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

CRISPY CHICKEN TENDERS 16

breaded to order, served with cole slaw & french fries

BABY BACK RIBS 20

slow-roasted, served with cole slaw & french fries

SIDES - 5

FRESH SAUTÉED CORN

KALE & QUINOA SALAD**

MACARONI GRATIN

CREAMY WHIPPED POTATOES

BROCCOLI

STIR-FRIED VEGETABLES

FRESH SAUTÉED OR CREAMED SPINACH

OVEN ROASTED ASPARAGUS

** 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.

GIFT CARDS AVAILABLE at
BrickTops.com

Whites

SPARKLING

Ruffino Prosecco, Tuscany, Italy	8 / 34
Gloria Ferrer, Sonoma County, CA	10 / 40
Veuve Clicquot "Yellow Label," Reims, FR	98

ROSÉ

Whispering Angel, Côtes de Provence, FR	11 / 40
Elocuente, Sparkling Cava, SP	8 / 32

CHARDONNAY

Coastal Vines, CA	8 / 30
Hess Select, Monterey, CA	9 / 32
Merryvale Starmont, Napa Valley, CA	10 / 36
Sonoma Cutrer, Russian River Valley, CA	13 / 48
Cakebread, Napa Valley, CA	18 / 70

SAUVIGNON BLANC

Silver Peak, Sonoma	9 / 32
Miner, Napa Valley	12 / 44
Kim Crawford, Marlborough, NZ	11 / 40

PINOT GRIGIO / PINOT GRIS

Coastal Vines, Pinot Grigio, CA	8 / 30
Bottega Vinaia, Pinot Grigio, Trentino, IT	10 / 36

RIESLING

Chateau St. Michelle, Columbia Valley, WA	9 / 32
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Cocktails

Charred Grapefruit	10
Deep Eddy Ruby Red Grapefruit Vodka, charred grapefruit, basil & mint	
Papa Doble	10
Ernest Hemmingway's drink of choice Bacardi Rum, fresh grapefruit & lime juice, Luxardo cherry juice	
Prickly Pear Margarita	10
House Made Prickly Pear Infused Tequila, Cointreau, Fresh Sour Mix	
Moscow Mule	10
Vodka, Fresh Lime, Ginger Beer, Fresh Mint	
Bourbon Basil	10
Makers Mark, Blood Orange, Fever Tree Ginger Ale	
Raspberry Martini	10
Absolut Vodka, Chambord, Bonne Maman Raspberry Preserve	
Aperol Negroni	10
Hendricks Gin, Sweet Vermouth, Aperol	
Barrel Aged Manhattan	10
BrickTop's signature cocktail, aged in-house	

Reds

PINOT NOIR

Vinum Cellars "V Series," Monterey, CA	9 / 32
Montinore Estate, Willamette Valley, OR	11 / 40
Belle Glos "Meiomi," Sonoma Coast, CA	14 / 52

ZINFANDEL

Old Soul Old Vine, Lodi, CA	9 / 32
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CABERNET SAUVIGNON

Coastal Vines, CA	8 / 30
Hess Select, Monterey, CA	10 / 36
Daniel Cohn, Bellacosa, Sonoma County, CA	12 / 44
Duckhorn "Decoy," Sonoma County, CA	15 / 56
Jordan, Alexander Valley, CA	75
Caymus, Napa Valley, CA	100

MERLOT

Revelry, Columbia Valley, WA	9 / 32
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UNIQUE REDS

Catena Malbec, AR	12 / 44
Melville Syrah, Santa Rita Hills, CA	16 / 56
Orin Swift "The Prisoner," Napa Valley, CA	16 / 60

Beer

ON TAP		OTHER	
Bud Select	4	Bud Light	4
Kräftig Light	4	Corona	5
Stella Artois Pilsner	5.5	Heineken	5
Boulevard Tank	7	Guinness	5
Farmhouse Ale	6.5		
Schlafly	4.5		
4 Hands	6		
Six Mile Bridge	6		
"The 8th Tap"	6		

Hot Tea ~ Firepot Nomadic Teas

Oolong	5
Iron Goddess of Mercy	
Botanical Blend	5
Indian Rose Garden	
Black Tea	5
Breakfast Blend	

