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 12
simply grilled, aioli

DEVILED EGGS & MILLIONAIRE'S BACON* 12

SPINACH & ARTICHOKE DIP 12
parmesan cream sauce

SEAFOOD

Wedge, Caesar* or Garden Salad - 6

SNAPPER VERACRUZ 28
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 cole slaw

AHI TUNA STEAK* 26
sesame seed crusted, seared rare, sliced, served with stir-fried vegetables

DOVER SOLE MEUNIERE 34
pan sautéed, brown butter, capers, served with creamy whipped potatoes

FLORIDA GROUPER 30
simply grilled, served with kale & quinoa salad**
add crab meat, lemon beurre blanc 4

RAINBOW TROUT 26
simply grilled, topped with crab meat, lemon beurre blanc, capers, served with cole slaw

SCOTTISH SALMON* 26
simply grilled, served with fresh sautéed spinach

ENTRÉES

Wedge, Caesar* or Garden Salad - 6

FILET MIGNON*, 8oz. 32
center cut, served with loaded baked potato

BRAISED BEEF SHORT RIBS 28
served with demi glace, fresh sautéed spinach & creamy whipped potatoes

"SIGNATURE" PRIME RIB* 28
served au jus, with loaded baked potato
(grated or creamy horseradish on request)

STEAK & FRIES* 28
sliced steakhouse style, maitre d' butter

CHICKEN MILANESE 24
parmesan crusted, capers, lemon beurre blanc, served with pasta Alfredo

BABY BACK RIBS 26
slow-roasted, served with cole slaw & french fries

BISTRO CHICKEN 24
pan sautéed, thinly sliced, served with creamy whipped potatoes & fresh sautéed spinach

PRIME MEATLOAF* 24
prime sirloin, served with creamy whipped potatoes

SANDWICHES & ENTRÉE SALADS

sandwiches served with cole slaw or french fries

FISH TACOS 16
blackened fish of the day, sharp cheddar, avocado, cilantro

CHEESEBURGER* or VEGGIE BURGER 15
sharp cheddar Monterey Jack

FRENCH DIP* 18
thinly sliced prime rib, served au jus

COBB 17
grilled chicken, tomato, avocado, blue cheese, bacon, egg

PALM BEACH 18
crab meat, poached shrimp, remoulade, avocado, tomato, chopped egg

BBQ CHICKEN 17
mixed greens, roasted corn, avocado, black beans, ranch

SIDES - 5

LOADED BAKED POTATO
CREAMY WHIPPED POTATOES
OVEN ROASTED ASPARAGUS
FRESH SAUTÉED CORN
KALE & QUINOA SALAD**
FRESH SAUTÉED OR CREAMED SPINACH
BROCCOLI
STIR-FRIED VEGETABLES
MACARONI GRATIN

** 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

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

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

UNIQUE REDS

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

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

Beer

ON TAP

Bud Select	4
Kräftig Light	4
Stella Artois Pilsner	5.5
Boulevard Tank	7
Farmhouse Ale	6.5
Schlafly	4.5
4 Hands	6
Six Mile Bridge	6
"The 8th Tap"	6

OTHER

Bud Light	4
Corona	5
Heineken	5
Guinness	5

Hot Tea ~ *Firepot Nomadic Teas*

Oolong 5
Iron Goddess of Mercy

Botanical Blend 5
Indian Rose Garden

Black Tea 5
Breakfast Blend