

BrickTop's

ESTABLISHED 2006



APPETIZERS

LOBSTER BISQUE 10

fresh Maine lobster, cream, brandy

FRENCH ONION SOUP 10

caramelized onions, croutons, gruyere cheese

DEVEILED EGGS & MILLIONAIRE'S BACON 10

GOAT CHEESE VEGETARIAN FLATBREAD 12

artichokes, roasted red peppers, spinach, red onions

SUSHI ROLLS

selection varies, see feature card

ARTICHOKES 10

simply grilled, aioli

SPINACH & ARTICHOKE DIP 10

parmesan cream sauce

TEMPURA SHRIMP 12

sweet chili aioli

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 14

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

CHEESEBURGER* or VEGGIE BURGER 12

sharp cheddar Monterey Jack

KEY WEST FISH SANDWICH 14

dill tartar sauce, bibb lettuce, tomato, red onion

FRENCH DIP 16

thinly sliced prime rib, served au jus

COBB 14

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

PALM BEACH 16

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

BBQ CHICKEN 14

roasted corn, avocado, black beans, ranch

AHI TUNA* 16

avocado, cucumber, jicama, mango

GRILLED SALMON 14

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

ENTRÉES

Wedge, Caesar* or Garden Salad - 4

FLORIDA RED SNAPPER 22

pan sautéed, served with broccoli

SCOTTISH SALMON 18

simply grilled, served with brown rice

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 steak house style, maitre d' butter

PRIME MEATLOAF 16

prime sirloin, served with creamy whipped potatoes

CHICKEN MILANESE 16

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

BABY BACK RIBS 20

slow-roasted, served with cole slaw & french fries

CRISPY CHICKEN TENDERS 14

breaded to order, served with cole slaw & french fries

BISTRO CHICKEN 16

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

SIDES - 5

TWICE BAKED POTATO

CREAMY WHIPPED POTATOES

BROCCOLI

FRESH SAUTÉED CORN

KALE & QUINOA SALAD**

BROWN RICE

FRESH SAUTÉED OR CREAMED SPINACH

MACARONI GRATIN

STIR-FRIED VEGETABLES

OVEN-ROASTED ASPARAGUS

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 / 37
Schramsberg Mirabelle, Napa Valley	9 / 55
Veuve Clicquot "Yellow Label," Reims, FR	45 / 89

ROSÉ

Whispering Angel, Côtes de Provence, FR	11 / 40
---	---------

CHARDONNAY

Coastal Vines, CA	8 / 28
Hess Select, Monterey, CA	9 / 32
Sonoma Cutrer, Russian River Valley, CA	13 / 48
Rombauer, Carneros, CA	16 / 60
Cakebread, Napa Valley	78

SAUVIGNON BLANC

Le Grand Ballon, Loire Valley, FR	8 / 28
Kim Crawford, Marlborough, NZ	11 / 40
Joel Gott, CA	36

PINOT GRIGIO/PINOT GRIS

Coastal Vines, CA	8 / 28
Vigneti Del Sole, Veneto, IT	9 / 28

RIESLING

Jekel, Monterey, CA	9 / 32
Loosen Brothers, Mosel, GR	10 / 36

Cocktails

Barrel Aged Manhattan	10
BrickTop's signature cocktail, aged in-house	

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	

Reds

PINOT NOIR

Deloach, CA	9 / 28
A to Z, OR	12 / 44
Belle Glos Meiomis, Sonoma County, CA	12 / 44
Belle Glos Clark & Telephone, Santa Maria Valley, CA	55

ZINFANDEL

Klinker Brick, Lodi, CA	10 / 36
-------------------------	---------

CABERNET SAUVIGNON

Coastal Vines, CA	8 / 28
Liberty School, Paso Robles, CA	9 / 32
BR Cohn "Silver Label," North Coast, CA	14 / 52
Duckhorn "Decoy", Sonoma County, CA	15 / 56
Jordan, Alexander Valley, CA	78
Heitz, Napa Valley	85
Caymus, Napa Valley	98
Silver Oak, Alexander Valley, CA	120

MERLOT

J. Lohr, Paso Robles, CA	9 / 32
--------------------------	--------

UNIQUE REDS

Trivento Amado Sur, <i>Malbec</i> , Mendoza, AR	9 / 32
Stags' Leap, <i>Petite Sirah</i> , Napa Valley	67
Orin Swift "The Prisoner," Napa Valley	78

Beer

ON TAP

Stella Artois Pilsner	6
Yazoo Seasonal	6
Kentucky Bourbon Barrel Ale	7
Tennessee Brew Works Seasonal	6

OTHER

Good People IPA	5
Paulaner Hefeweizen	5
Fat Bottom Seasonal	5
Michelob Ultra	5
Miller Lite	5
Guinness Draught	5
Heineken	5

Hot Tea ~ Firepot Nomadic Teas

Oolong	5
Iron Goddess of Mercy	

Botanical Blend	5
Indian Rose Garden	

Black Tea	5
Breakfast Blend	

Rooibos	5
Chai	

