

BrickTop's

ESTABLISHED 2006



APPETIZERS

LOBSTER BISQUE 12

fresh Maine lobster, cream, brandy

DEVEILED EGGS & MILLIONAIRE'S BACON 10

GOAT CHEESE VEGETARIAN FLATBREAD 16

roasted red peppers, spinach, red onions

AHI TUNA TARTARE* 16

stacked with avocado, mango, crispy wontons, pine nuts**

SUSHI ROLLS

selection varies, see feature card

BLUE POINT OYSTERS, ROASTED OR CHILLED* 18

on the half shell, Long Island Sound

TEMPURA SHRIMP 14

sweet chili aioli

HEIRLOOM TOMATO SALAD 16

local buratta, extra virgin olive oil, basil

ENTRÉES

Wedge, Caesar* or Garden Salad - 5

TROUT AMANDINE 22

roasted almonds, brown butter, served with fresh sautéed spinach

FLORIDA RED SNAPPER 24

pan sautéed, served with roasted cauliflower

CRAB CAKE 22

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

SCOTTISH SALMON 22

simply grilled, served with cole slaw

SWORDFISH 22

simply grilled, served with sautéed broccolini

STEAK & FRIES* 22

sliced steakhouse style, maitre d' butter

CHICKEN MILANESE 18

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

BABY BACK RIBS 22

slow-roasted, served with cole slaw & french fries

PRIME MEATLOAF 18

prime sirloin, served with creamy whipped potatoes

BISTRO CHICKEN 18

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

SANDWICHES & ENTRÉE SALADS

sandwiches served with cole slaw or french fries

LOBSTER ROLL 24

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

FISH TACOS 16

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

CHEESEBURGER* or BACON CHEESEBURGER* 16/18

sharp cheddar applewood smoked bacon

AHI TUNA BURGER* 16

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

KEY WEST FISH SANDWICH 16

dill tarter sauce, bibb lettuce, tomato, red onion

COBB 18

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

PALM BEACH 20

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

BBQ CHICKEN 18

roasted corn, avocado, black beans, ranch

SALMON PAILLARD 20

arugula, mango, orange & ginger citrus sauce

STEAK 18

baby iceberg, shaved cucumber, red radishes, vine ripe tomatoes, blue cheese dressing

SIDES - 5

FRESH SAUTÉED SPINACH
CREAMY WHIPPED POTATOES
SAUTÉED BROCCOLINI

HEIRLOOM TOMATOES
KALE & QUINOA SALAD**
ROASTED CAULIFLOWER

FRESH SAUTÉED CORN
STIR-FRIED VEGETABLES
OVEN-ROASTED ASPARAGUS

Split plate charge \$5

** 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

Ruffino Prosecco, DOC, Veneto, IT	10 / 38
Domaine Carneros "Brut," Napa Valley	11 / 44
Veuve Clicquot "Yellow Label," Reims, France	16 / 90
Schramsberg, Mirabelle, California	42
Tiamo Prosecco, Veneto, Italy	52
Veuve Clicquot "La Grande Dame," Reims, France	150
Dom Pérignon Epernay, France	250

ROSÉ

Whispering Angel, Côtes de Provence, France	14 / 52
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CHARDONNAY

Coastal Vines, California	10 / 30
Hess Select, Monterey, California	11 / 36
Macon La Roche Vineuse, Burgundy, France	13 / 48
Cakebread, Napa Valley	20 / 76
Iron Horse "Unoaked," Green Valley of Russian River Valley, California	56
Pahlmeyer, Napa Valley	150

SAUVIGNON BLANC

Kim Crawford, Marlborough, New Zealand	13 / 48
Hubert Brochard Sancerre, Loire Valley, France	15 / 56
Mira, Napa Valley	42
Groth, Napa Valley	45
Cloudy Bay, Marlborough, New Zealand	55

PINOT GRIGIO

Coastal Vines, California	10 / 30
Alois Lageder, Alto Adige, Italy	11 / 36
Lawson's "Dry Hill" Pinot Gris, Marlborough, New Zealand	48

RIESLING

Eroica, Columbia Valley, California	13 / 48
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Cocktails

Prickly Pear Margarita	12
House Made Prickly Pear Infused Tequila, Cointreau, Fresh Sour Mix	
Pineapple Martini	14
House Made Pineapple Infused Vodka	
Charred Grapefruit	12
Deep Eddy Ruby Red Grapefruit Vodka, charred grapefruit, basil & mint	
White Cranberry Cosmopolitan	14
Absolut Citron, Cointreau, & White Cranberry Juice	
Sangria	12
St. Germaine, Fresh Raspberries	

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	

Reds

PINOT NOIR

Meiomi, Sonoma Coast	13 / 48
Solena Grand Cuvee, Willamette Valley, Oregon	15 / 56
Frederic Magnien Côte de Nuits-Villages, Coeur de Roches, Burgundy, France	18 / 69
Walt, by Kathryn Hall, California	72
Pahlmeyer "Jayson," Napa Valley	85
Louis Latour Gevrey-Chambertin, Burgundy, France	95
Domaine Serene "Evenstad Reserve," Willamette Valley, Oregon	110
Roblet Monnot Volnay "Santenots," Premier Cru, Burgundy, France	220

ZINFANDEL

Klinker Brick "Old Vine," Lodi, California	12 / 42
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CABERNET SAUVIGNON

Coastal Vines, California	10 / 30
Hess Select, North Coast, California	11 / 36
Michael Pozzan, Sonoma County	14 / 52
Amavi Cellars, Walla Walla, Washington	16 / 60
Jordan, Alexander Valley, California	22 / 84
Silver Oak, Alexander Valley, California	28 / 100
Frank Family, Napa Valley	65
Jonata "Todos," Santa Ynez Valley, California	69
Heitz, Napa Valley	85
Chateau Montelena, Napa Valley	72
Z.D. Wines, Napa Valley	79
Silver Oak, Napa Valley	150
Beaulieu Vineyards "Georges de Latour," Napa Valley	185
Caymus "Special Select," Napa Valley	220

MERLOT

Vina Cobos "Felino", Mendoza, Argentina	13 / 48
Woodward Canyon "Nelms Road," Washington	50

BLENDS

The Prisoner, Napa Valley	18 / 69
Moulin de Cabanieu, Bordeaux, France	38
Arme Lot 1, Alexander Valley, California	42
Inglenook "Rubicon," Napa Valley	230
Joseph Phelps "Insignia," Napa Valley	265
Opus One, Napa Valley	325

UNIQUE REDS

Familia Zuccardi "Q" Malbec, Mendoza, Argentina	14 / 52
Badia a Coltibuono, Chianti, Italy	15 / 56
Bodegas "Muga" Reserva, Rioja, Spain	55
Stags' Leap Petite Syrah, Napa Valley	59

On Tap

Floridian Hefeweizen	7
Der Chancellor	7
Stella Artois Pilsner	7
Budweiser	7
Miller Lite	7
Corona Lite	7
Heineken	7
Goose Island IPA	7

