

BrickTop's

ESTABLISHED 2006



APPETIZERS

LOBSTER BISQUE 10

fresh Maine lobster, cream, brandy

DEVEILED EGGS & MILLIONAIRE'S BACON 10

BBQ CHICKEN FLATBREAD 14

Monterey Jack cheese, red onion

SMOKED SALMON 12

house cured, lemon herb aioli, crostini

SUSHI

selection varies, see feature card

ARTICHOKES 11

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 VEGGIE BURGER 14

sharp cheddar Monterey Jack

AHI TUNA BURGER* 16

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

FRENCH DIP 17

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

TROUT MEUNIÈRE 18

pan sautéed, 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

SHRIMP NEW ORLEANS 18

sautéed in a Creole sauce, basmati rice, griddled bread

BISTRO CHICKEN 16

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

STEAK & FRIES* 20

sliced steakhouse style, topped with maitre d' butter, served with creamed spinach

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 16

breaded to order, served with cole slaw & french fries

SIDES - 5

FRESH SAUTÉED CORN

MACARONI GRATIN

BROWN RICE

CREAMY WHIPPED POTATOES

KALE & QUINOA SALAD**

STIR-FRIED VEGETABLES

ASPARAGUS

FRESH SAUTÉED OR CREAMED SPINACH

BROCCOLI

** 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

La Marca Prosecco, Italy	9 / 32
Gloria Ferrer, Sonoma County, CA	9 / 40
Perrier-Jouet, France	65
Veuve Clicquot "Yellow Label," Reims, FR	110

ROSÉ

Whispering Angel, Côtes de Provence, FR	12 / 48
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CHARDONNAY

Coastal Vines, CA	8 / 28
Hess Select, Monterey, CA	9 / 30
Sonoma Cutrer, Russian River Ranches, CA	13 / 44
Cakebread, Napa Valley	18 / 75
Far Niente, Napa Valley	90

SAUVIGNON BLANC

Kim Crawford, Marlborough, NZ	10 / 40
Joseph Mellot Sancerre "La Chatellenie," FR	11 / 38
Cloudy Bay, Marlborough County, NZ	15 / 55

PINOT GRIGIO / PINOT GRIS

Coastal Vines, CA	8 / 28
Montevina, Pinot Grigio, CA	8 / 30

RIESLING

Nollen Erben "Piesporter," GA	8 / 30
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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	

Rosemary Ruby	10
Hendrick's gin, fresh grapefruit, Rosemary simple syrup	

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

Aperol Negroni	10
Hendricks Gin, Sweet Vermouth, Aperol	

Reds

PINOT NOIR

Castle Rock, CA	9 / 40
Poppy, Monterey County, CA	11 / 40
Meiomi, Sonoma Coast, CA	12 / 42
King Estate, OR	16 / 60
Belle Glos, Clark and Telephone, Santa Maria Valley, CA	55
Archery Summit, Willamette Valley	85

ZINFANDEL

Writer's Block, Lake County, CA	10 / 38
Ridge, Paso Robles, California	12 / 40

CABERNET SAUVIGNON

Coastal Vines, CA	8 / 28
Liberty School, Paso Robles, CA	9 / 30
Oberon, Napa Valley	11 / 40
Frank Family, Napa Valley	16 / 65
Jordan, Alexander Valley, CA	90
Inglenook "Cask", Napa Valley	120

MERLOT

14 Hands, Washington State	8 / 28
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UNIQUE REDS

Cigar Box Malbec, Argentina	9 / 36
Orin Swift, "The Prisoner," Napa Valley	16 / 65
Joseph Phelps, "Insignia," Napa Valley	265

Beer

ON TAP

Stella Artois Pilsner	6
Sweetwater 420	6
Monday Night Brewing Seasonal "The 4th Tap"	6

OTHER BEERS

White Blackbird	6
Long Day Lager	6
Prince of Pilsen	6
Bud Light	5
Miller Lite	5
Yuengling Lager	5
St. Pauli Girl (non-alcoholic)	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	

