

BrickTop's

ESTABLISHED 2006



APPETIZERS

LOBSTER BISQUE 10

fresh Maine lobster, cream, brandy

DEVEILED EGGS & MILLIONAIRE'S BACON 12

BBQ CHICKEN FLATBREAD 15

Monterey Jack cheese, red onion

SMOKED SALMON 14

house cured, lemon herb aioli, crostini

SUSHI

selection varies, see feature card

ARTICHOKES 12

simply grilled, aioli

TEMPURA SHRIMP 12

sweet chili aioli

SPINACH & ARTICHOKE DIP 12

parmesan cream sauce

SEAFOOD

Wedge, Caesar* or Garden Salad - 5

CHILEAN SEA BASS 32

oven-roasted, served with fresh sautéed spinach

CRAB CAKES 30

whole grain mustard sauce, served with fresh sautéed corn

AHI TUNA STEAK* 26

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

SHRIMP NEW ORLEANS 22

sautéed in a Creole sauce, basmati rice, griddled bread

FLORIDA GROUPER 30

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

SCOTTISH SALMON 26

simply grilled, served with fresh sautéed spinach

TROUT MEUNIÈRE 26

pan sautéed, topped with crab meat, served with fresh sautéed spinach

ENTRÉES

Wedge, Caesar* or Garden Salad - 5

FILET MIGNON 8oz.* 32

center cut, served with loaded baked potato

RIBEYE 14oz.* 30

#1855 cut, herb butter, served with loaded baked potato

STEAK & FRIES* 28

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

"SIGNATURE" PRIME RIB 28

served au jus, with loaded baked potato
(grated or creamy horseradish on request)

CHICKEN MILANESE 24

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

BABY BACK RIBS 26

slow-roasted, served with cole slaw & french fries

BISTRO CHICKEN 24

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

CRISPY CHICKEN TENDERS 18

breaded to order, served with cole slaw & french fries

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

AHI TUNA BURGER* 17

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

FRENCH DIP 18

thinly sliced prime rib, served au jus

COBB 17

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

PALM BEACH 20

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

AHI TUNA* 18

avocado, cucumber, jicama, mango

BBQ CHICKEN 17

mixed greens, roasted corn, avocado, black beans, ranch

SIDES - 5

LOADED BAKED POTATO
CREAMY WHIPPED POTATOES
ASPARAGUS

FRESH SAUTÉED CORN
KALE & QUINOA SALAD**
FRESH SAUTÉED OR CREAMED SPINACH

MACARONI GRATIN
STIR-FRIED VEGETABLES
BROCCOLI

BROWN RICE

** 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
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BrickTop's signature cocktail, aged in-house

Charred Grapefruit	10
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Deep Eddy Ruby Red Grapefruit Vodka, charred grapefruit, basil & mint

Papa Doble	10
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Ernest Hemmingway's drink of choice
Bacardi Rum, fresh grapefruit & lime juice, Luxardo cherry juice

Prickly Pear Margarita	10
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House Made Prickly Pear Infused Tequila, Cointreau, Fresh Sour Mix

Moscow Mule	10
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Vodka, Fresh Lime, Ginger Beer, Fresh Mint

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

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

Aperol Negroni	10
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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	

