

BrickTop's

ESTABLISHED 2006



APPETIZERS

LOBSTER BISQUE 12

fresh Maine lobster, cream, brandy

HEIRLOOM TOMATO SALAD 14

buratta, extra virgin olive oil, basil

GOAT CHEESE VEGETARIAN FLATBREAD 16

artichokes, roasted red peppers, spinach, red onions

DEVEILED EGGS & MILLIONAIRE'S BACON 12

SPINACH & ARTICHOKE DIP 12

parmesan cream sauce

SUSHI

selection varies, see feature card

AHI TUNA TARTARE* 16

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

ARTICHOKES 12

simply grilled, aioli

TEMPURA SHRIMP 14

sweet chili aioli

SEAFOOD

Wedge, Caesar* or Garden Salad - 8

FLORIDA GROUPER 30

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

CRAB CAKES 30

whole grain mustard sauce, served with fresh sautéed corn

SCOTTISH SALMON 26

simply grilled, served with cole slaw

TROUT AMANDINE** 26

roasted almonds, brown butter, served with fresh sautéed spinach

SWORDFISH 30

simply grilled, served with asparagus

AHI TUNA STEAK* 26

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

CHILEAN SEA BASS 32

oven-roasted, served with fresh sautéed spinach

SHRIMP & GRITS 26

sautéed shrimp in a savory Creole sauce, warm cheddar grits, sunny side up egg

ENTRÉES

Wedge, Caesar* or Garden Salad - 8

FILET MIGNON 8oz.* 32

center cut, served with loaded baked potato

NEW YORK STRIP 14 oz.* 34

#1855 cut, 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)

BABY RACK RIBS 26

slow-roasted, served with cole slaw & french fries

CHICKEN MILANESE 24

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

BISTRO CHICKEN 24

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

PRIME MEATLOAF 24

prime sirloin, served with creamy whipped potatoes

HERB ROASTED CHICKEN 24

one-half chicken served au jus, 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 20

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

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
BUTTER BEAN SALAD

MACARONI GRATIN
STIR-FRIED VEGETABLES
BROCCOLI

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	11 / 55
Veuve Clicquot "Yellow Label," (half bottle), Reims, FR	44
Veuve Clicquot "Yellow Label," Reims, FR	89

ROSÉ

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

Coastal Vines, CA	8 / 28
Ariel, CA (non-alcoholic)	9 / 28
Hess Select, Monterey, CA	9 / 32
Merryvale Starmont, Napa Valley	10 / 36
Sonoma Cutrer, Sonoma Coast, CA	12 / 48
Cakebread, Napa Valley	78

SAUVIGNON BLANC

Le Grand Ballon, Loire Valley, FR	8 / 28
Kim Crawford, Marlborough, NZ	14 / 40

PINOT GRIGIO/PINOT GRIS

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

RIESLING

Jekel, Monterey, CA	9 / 32
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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	
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 Meiom, Sonoma County, CA	12 / 44
Belle Glos Clark & Telephone, Santa Maria Valley, CA	55

ZINFANDEL

Klinker Brick, Lodi, CA	10 / 36
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CABERNET SAUVIGNON

Coastal Vines, CA	8 / 28
Ariel, CA (non-alcoholic)	9 / 28
Liberty School, Paso Robles, CA	9 / 32
BR Cohn "Silver Label," North Coast, CA	14 / 52
Duckhorn "Decoy," Napa Valley	15 / 58
Caymus, Napa Valley	98
Silver Oak, Alexander Valley, CA	120

MERLOT

J. Lohr, Paso Robles, CA	9 / 32
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UNIQUE REDS

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

Beer

ON TAP

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

OTHER

Good People IPA	5
Sweet Water 420 Pale Ale	5
Stiegl Radler	5
Fat Bottom Seasonal	5
Michelob Ultra	5
Miller Lite	5
Guinness Draught	5
St. Pauli Girl (non-alcoholic)	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	

