

BrickTop's

ESTABLISHED 2006



APPETIZERS

LOBSTER BISQUE 12

fresh Maine lobster, cream, brandy

FRENCH ONION SOUP 12

caramelized onions, croutons, gruyere cheese

DEVILED EGGS & MILLIONAIRE'S BACON 12

MARGHERITA FLATBREAD 15

San Marzano tomatoes, burrata cheese

SUSHI ROLLS

selection varies, see feature card

TEMPURA SHRIMP 12

sweet chili aioli

SHORT RIB TACOS 12

pickled slaw, chipotle creme fraiche, cilantro

ARTICHOKES 12

simply grilled, aioli

ENTRÉES

Wedge, Caesar* or Garden Salad - 6

FLORIDA RED SNAPPER 24

pan sautéed, served with brown rice

SCOTTISH SALMON 22

simply grilled, served with cole slaw

RAINBOW TROUT 22

simply grilled, lemon beurre blanc, capers, served with cole slaw
add crab meat 4

CRAB CAKE 22

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

AHI TUNA STEAK* 22

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

BABY BACK RIBS 22

slow-roasted, served with cole slaw & french fries

CHICKEN MILANESE 18

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

HERB ROASTED CHICKEN 18

one-half chicken served au jus, with creamy whipped potatoes

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

STEAK & FRIES* 20

sliced steakhouse style, maitre d' butter

SANDWICHES & ENTRÉE SALADS

sandwiches served with cole slaw or french fries

LOBSTER ROLL 22

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

FRENCH DIP 18

thinly sliced prime rib, served au jus

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

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

AHI TUNA* 18

avocado, cucumber, jicama, mango

CRAB CAKE 20

mango, avocado, orange citrus vinaigrette

SIDES - 5

KALE & QUINOA SALAD**

STIR-FRIED VEGETABLES

BROCCOLI

FRESH SAUTÉED CORN

FRESH SAUTÉED SPINACH

ENGLISH PEAS & MASCARPONE

MACARONI GRATIN

CREAMY WHIPPED POTATOES

VINE-RIPE TOMATOES

** 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

Zonin Prosecco, Veneto, Italy	9 / 30
Gloria Ferrer, Sonoma County, CA	10 / 35
Veuve Clicquot “Yellow Label,” Reims, FR	16 / 85

ROSÉ

Ponzi Pinot Noir Rose, Willamette Valley, OR	13 / 44
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CHARDONNAY

Coastal Vines, CA	9 / 30
Hess Select, Monterey, CA	10 / 32
La Crema, Sonoma, California	12 / 43
Bourgogne “Reserve”, Burgundy, FR	13 / 44
Sonoma-Cutrer Russian River Ranches, Sonoma, CA	15 / 55
Rombauer, Carneros, CA	18 / 68

SAUVIGNON BLANC

Hess Select, North Coast, CA	9 / 32
Kim Crawford, Marlborough, NZ	11 / 40
Hubert Brochard Sancerre, Loire Valley, FR	14 / 50

PINOT GRIGIO / PINOT GRIS

Coastal Vines, CA	9 / 30
Alois Lageder, Alto Adige, IT	13 / 42
King Estate, <i>Pinot Gris</i> , Willamette Valley, OR	14 / 48

RIESLING

Fess Parker, Santa Barbara, CA	11 / 40
Schloss Vollrads, GR	13 / 48

Cocktails

Bourbon Basil	11
Makers Mark, Blood Orange, Fever Tree Ginger Ale	

Puka Punch	12
Bacardi, Appleton & Myers rums, fresh juices	

Moscow Mule	12
Vodka, Fresh Lime, Ginger Beer, Fresh Mint	

Aperol Negroni	12
Hendricks Gin, Sweet Vermouth, Aperol	

Barrel Aged Manhattan	13
BrickTop’s signature cocktail, aged in-house	

Pineapple Martini	13
House made pineapple infused Vodka	

Prickly Pear Margarita	13
House Made Prickly Pear Infused Tequila, Cointreau, Fresh Sour Mix	

Raspberry Martini	13
Absolut Vodka, Chambord, Bonne Maman Raspberry Preserve	

Reds

PINOT NOIR

Elouan, OR	11 / 36
Belle Glos “Meiomi,” Sonoma Coast, CA	12 / 38
Belle Glos, Clark and Telephone, Santa Maria Valley, CA	55
Domaine Serene “Evenstad Reserve,” Willamette Valley, OR	89

ZINFANDEL

Klinker Brick “old vine,” Lodi, CA	14 / 40
Earthquake, Lodi, CA	15 / 52

CABERNET SAUVIGNON

Coastal Vines, CA	9 / 30
Hess Select, North Coast, CA	11 / 32
BR Cohn, “Silver Label”, North Coast, CA	14 / 48
Oberon, Napa Valley, CA	15 / 51
Rombauer, CA	18 / 68
Groth, Napa Valley, CA	74
Hess Collection “Mt. Veeder,” Napa Valley, CA	85
Caymus, Napa Valley, CA	98

MERLOT

Ray’s Station, North Coast, CA	11 / 38
Raymond Reserve Merlot, Napa Valley, CA	14 / 48

UNIQUE REDS

Rosso Di Altesino, Super Tuscan, Tuscano, IT	12 / 46
Chateau Bellevue, Bordeaux, FR	13 / 48
Familia Zuccardi “Q” Malbec, Mendoza, AR	14 / 56
“The Prisoner,” Napa Valley, CA	17 / 68
Stag’s Leap Petite Syrah, Napa Valley, CA	67

Beer

OTHER

Sam Adams Seasonal	5
Strongbow Cider	5
Heineken	5
Corona	5
Bud Light	5
Michelob Ultra	5

ON TAP

Stella Artois Pilsner	6
Blue Moon	6
Funky Buddha Brewery	7
Fort Myers Brewing Co.	7

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	

