

# BrickTop's

ESTABLISHED 2006



## APPETIZERS

### LOBSTER BISQUE 12

fresh Maine lobster, cream, brandy

### FRENCH ONION SOUP 12

caramelized onions, croutons, gruyere cheese

### DEVEILED EGGS & MILLIONAIRE'S BACON 12

### MARGHERITA FLATBREAD 15

San Marzano tomatoes, burrata cheese

### SUSHI ROLLS

selection varies, see feature card

### TEMPURA SHRIMP 14

sweet chili aioli

### SHORT RIB TACOS 14

pickled slaw, chipotle creme fraiche, cilantro

### ARTICHOKES 14

simply grilled, aioli

## SEAFOOD

Wedge, Caesar\* or Garden Salad - 8

### FLORIDA RED SNAPPER 28

pan sautéed, served with brown rice

### CRAB CAKES 30

whole grain mustard sauce, served with cole slaw

### AHI TUNA STEAK\* 28

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

### RAINBOW TROUT 26

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

### CHILEAN SEA BASS 36

panko crust, Asian ginger sauce, served with stir-fried vegetables

### DOVER SOLE MEUNIERE 38

pan sautéed, brown butter, capers, served with creamy whipped potatoes

### SCOTTISH SALMON 28

simply grilled, served with fresh sautéed spinach

### SWORDFISH 28

simply grilled, served with fresh sautéed corn

## ENTRÉES

Wedge, Caesar\* or Garden Salad - 8

### FILET MIGNON 8 oz.\* 36

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, maitre d' butter

### “SIGNATURE” PRIME RIB 30

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

### PRIME MEATLOAF 26

prime sirloin, served with creamy whipped potatoes

### BABY BACK RIBS 28

slow-roasted, served with cole slaw & french fries

### CHICKEN MILANESE 26

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

### BISTRO CHICKEN 26

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

### HERB ROASTED CHICKEN 26

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

## SANDWICHES & ENTRÉE SALADS

sandwiches served with cole slaw or french fries

### FISH TACOS 18

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

### CHEESEBURGER\* or BACON CHEESEBURGER\* 18/20

sharp cheddar applewood smoked bacon

### FRENCH DIP 20

thinly sliced prime rib, served au jus

### COBB 20

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

### PALM BEACH 22

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

### BBQ CHICKEN 20

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

## SIDES - 5

LOADED BAKED POTATO

CREAMY WHIPPED POTATOES

FRESH SAUTÉED SPINACH

FRESH SAUTÉED CORN

KALE & QUINOA SALAD\*\*

ENGLISH PEAS & MASCARPONE

MACARONI GRATIN

STIR-FRIED VEGETABLES

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](http://BrickTops.com)

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## Whites

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### 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

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## Cocktails

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<b>Bourbon Basil</b>	11
Makers Mark, Blood Orange, Fever Tree Ginger Ale	

<b>Puka Punch</b>	12
Bacardi, Appleton & Myers rums, fresh juices	

<b>Moscow Mule</b>	12
Vodka, Fresh Lime, Ginger Beer, Fresh Mint	

<b>Aperol Negroni</b>	12
Hendricks Gin, Sweet Vermouth, Aperol	

<b>Barrel Aged Manhattan</b>	13
BrickTop’s signature cocktail, aged in-house	

<b>Pineapple Martini</b>	13
House made pineapple infused Vodka	

<b>Prickly Pear Margarita</b>	13
House Made Prickly Pear Infused Tequila, Cointreau, Fresh Sour Mix	

<b>Raspberry Martini</b>	13
Absolut Vodka, Chambord, Bonne Maman Raspberry Preserve	

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## Reds

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### 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

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## Beer

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### 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

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## Hot Tea ~ *Firepot Nomadic Teas*

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<b>Oolong</b>	5
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Iron Goddess of Mercy

<b>Botanical Blend</b>	5
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Indian Rose Garden

<b>Black Tea</b>	5
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Breakfast Blend

<b>Rooibos</b>	5
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Chai

