

# 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

### TEMPURA SHRIMP 12

sweet chili aioli

### HOMEMADE DONUTS 10

crème anglaise, hot fudge & raspberry dipping sauces

### ARTICHOKES 12

simply grilled, aioli

### SHORT RIB TACOS 12

pickled slaw, chipotle creme fraiche, cilantro

## BRUNCH FAVORITES

### LOBSTER BENEDICT\* 22

hollandaise, fresh Maine lobster, avocado, sliced tomato, served with home fries

### EGGS BENEDICT\* 14

hollandaise, Virginia ham, served with home fries

### CRAB BENEDICT\* 15

hollandaise, served with home fries

### CALIFORNIA BENEDICT\* 14

hollandaise, fresh sautéed spinach, avocado, tomato, served with home fries

### EGGS BRICKTOP'S\* 14

sausage, egg, Monterey Jack cheese casserole, served with home fries

### STEAK & EGGS\* 20

filet mignon medallions, scrambled eggs, served with home fries & English muffin

### SHRIMP & GRITS\* 20

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

### BRIOCHE FRENCH TOAST\*\* 14

caramelized bananas, maple syrup, served with bacon

### CHICKEN & WAFFLE\*\* 16

chicken tenders, malted waffle, served with bacon

### BLUEBERRY OR PECAN WAFFLE\*\* 14

malted waffle, served with bacon

## 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

### 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

### PRIME MEATLOAF 18

prime sirloin, served with creamy whipped potatoes

### 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

## 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 BACON CHEESEBURGER\* 16/18

sharp cheddar applewood smoked bacon

### 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

## SIDES - 5

### KALE & QUINOA SALAD\*\*

### STIR-FRIED VEGETABLES

### WARM CHEDDAR GRITS

### FRESH SAUTÉED CORN

### FRESH SAUTÉED SPINACH

### ENGLISH PEAS & MASCARPONE

### MACARONI GRATIN

### CREAMY WHIPPED POTATOES

### 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, Pinot Gris, Willamette Valley, OR	14 / 48

### RIESLING

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

## Brunch Libations

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<b>Bloody Mary</b>	9
Skyy Vodka, Zing Zang	

<b>French 75</b>	9
Bombay Gin, Fresh Lemon Juice, Champagne	

<b>Rosemary Greyhound</b>	9
Skyy Vodka, Grapefruit Juice, Rosemary Simple Syrup	

<b>Screwdriver</b>	9
Skyy Vodka, Fresh Orange Juice	

<b>Peach Belini</b>	9
Peach Nectar, Peach Schnapps, Champagne	

<b>Blood Orange Mimosa</b>	9
Blood Orange Juice, Champagne	

## Hot Tea ~ Firepot Nomadic Teas

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

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

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

<b>Rooibos</b>	5
Chai	

## 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

## 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

