

BrickTop's

ESTABLISHED 2006



APPETIZERS

LOBSTER BISQUE 10

fresh Maine lobster, cream, brandy

DEVILED EGGS & MILLIONAIRE'S BACON 10

FIG & PROSCIUTTO FLATBREAD 17

fig jam, gorgonzola, prosciutto di Parma

SPINACH DIP 12

artichokes, parmesan cream sauce

SUSHI ROLLS

selection varies, see feature card

AHI TUNA TARTARE* 14

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

TEMPURA SHRIMP 12

sweet chili aioli

SHORT RIB TACOS 11

pickled slaw, chipotle creme fraiche, cilantro

SANDWICHES & ENTRÉE SALADS

sandwiches served with cole slaw or french fries

FISH TACOS 15

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

CHEESEBURGER* or BACON CHEESEBURGER* 14/16

sharp cheddar applewood smoked bacon

KEY WEST FISH SANDWICH 16

dill tartar sauce, bibb lettuce, tomato, red onion

CRISPY CHICKEN SANDWICH 14

aioli, pickles, red onion

AHI TUNA BURGER* 14

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

COBB 16

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

GRILLED SALMON 16

baby spinach, portabella mushrooms, roasted red peppers, warm mustard vinaigrette

BBQ CHICKEN 16

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

AHI TUNA* 18

avocado, cucumber, jicama, mango

THAI STEAK* 18

marinated filet mignon, cucumber, avocado, mango, fresh herbs, vinaigrette

ENTRÉES

Wedge, Caesar or Garden Salad - 5

FLORIDA GROUPER 24

simply grilled, served with brown rice
add crab meat, champagne beurre blanc 4

SCOTTISH SALMON 20

served with cole slaw

RAINBOW TROUT 18

champagne beurre blanc, capers, served with cole slaw
add crab meat 4

CRAB CAKE 20

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

HERB ROASTED CHICKEN 16

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

CHURRASCO STEAK & FRIES* 26

sliced steakhouse style, chimichurri sauce, sweet potato fries, habanero honey mustard

CHICKEN MILANESE 16

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

BABY BACK RIBS 22

slow-roasted, served with cole slaw & french fries

PRIME MEATLOAF 16

prime sirloin, served with creamy whipped potatoes

FILET MIGNON 8 oz.* 34

center cut, served with creamy whipped potatoes

SIDES - 5

SWEET POTATO FRIES

VINE RIPE TOMATOES

MACARONI GRATIN

CREAMY WHIPPED POTATOES

KALE & QUINOA SALAD**

STIR-FRIED VEGETABLES

BROCCOLI

FRESH SAUTÉED OR CREAMED SPINACH

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

Ruffino Prosecco , DOC, Veneto, IT	9 / 32
Gloria Ferrer Brut , Sonoma County, CA	11 / 35
Veuve Clicquot , Reims, FR	16 / 80
Veuve Clicquot “La Grande Dame,” Reims, FR	175
Moët & Chandon “Dom Perignon,” Epernay, FR	200

ROSÉ

Whispering Angel , Côtes de Provence, FR	13 / 44
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CHARDONNAY

Coastal Vines , CA	9 / 30
Hess Select , Monterey, CA	11 / 38
La Crema , Sonoma, CA	13 / 44
Sonoma-Cutrer , Russian River Ranches, CA	15 / 55
Cakebread , Napa Valley, CA	20 / 80

SAUVIGNON BLANC

Ferrari-Carano , Sonoma, CA	10 / 36
Kim Crawford , Marlborough, NZ	12 / 41
Groth , Napa Valley, CA	14 / 48

PINOT GRIGIO

Coastal Vines , CA	9 / 30
Estancia , Monterey, CA	11 / 38

RIESLING

Chateau St. Michelle , Columbia Valley, WA	11 / 38
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Cocktails

Sangria <i>White or Red</i>	10
Havana Smash Havana Club Anejo Bianco Rum, mint lemon	10
Charred Grapefruit Deep Eddy Ruby Red Grapefruit Vodka, charred grapefruit, basil & mint	10
Prickly Pear Margarita House Made Prickly Pear Infused Tequila, Cointreau, Fresh Sour Mix	12
Raspberry Martini Absolut Vodka, Chambord, Bonne Maman Raspberry Preserve	12
Rum Old Fashioned Ron Zacapa, orange, cherry	12
Lychee Martini Lychee infused vodka and St. Germain elderflower liqueur	12
White Cranberry Cosmopolitan Absolut Citron, Cointreau, & white cranberry juice	12

Reds

PINOT NOIR

Belle Glos Meiom , Sonoma County, CA	13 / 44
Joseph Phelps “Freestone Vineyards,” Sonoma, CA	15 / 58
Belle Glos Clark and Telephone , Santa Maria Valley, CA	62
Domaine Serene “Evenstad Reserve,” Willamette Valley, OR	95

ZINFANDEL

Klinker Brick, “Old Vine,” Lodi, CA	13 / 40
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CABERNET SAUVIGNON

Coastal Vines , CA	9 / 30
Hess Select , North Coast, CA	11 / 38
BR Cohn, “Silver Label,” North Coast, CA	13 / 44
Chateau Montelena , Napa Valley, CA	63
Jordan , Alexander Valley, CA	86
Caymus , Napa Valley, CA	98
Dunn “Howell Mountain,” Napa Valley, CA	125
Silver Oak , Napa Valley, CA	145

UNIQUE REDS

Santa Ema Reserve Merlot , Maipo Valley, Chile	10 / 36
Catena Malbec , Mendoza, AR	14 / 48
The Prisoner , Napa Valley, CA	15 / 58
Stags’ Leap Petite Syrah , Napa Valley, CA	59
Joseph Phelps “Insignia,” Napa Valley, CA	265

On Tap

Presidente	6.5
Blue Moon	6.5
Stella	6.5
Fat Tire, amber ale	6.5
Funky Buddha, Hop Gun	6.5
Wynwood, La Rubia Blonde Ale	6.5
Tank Brewing, Freedom Tower Amber Ale	6.5
8th tap	6.5

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	

