

BrickTop's

STEAKS/CHOPS/SEAFOOD



APPETIZERS

SOUP OF THE DAY 10

LOBSTER BISQUE 10

fresh Maine lobster, cream, brandy

DEVEILED EGGS & MILLIONAIRE'S BACON 10

MARGHERITA FLATBREAD 15

San Marzano tomatoes, burrata cheese

SUSHI

selection varies, see feature card

TEMPURA SHRIMP 12

sweet chili aioli

SHORT RIB TACOS 12

pickled slaw, chipotle creme fraiche, cilantro

GRILLED ARTICHOKEs 10

simply grilled, aioli

ENTRÉES

Wedge, Caesar* or Garden Salad - 6

FLORIDA GROUPER 24

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

SCOTTISH SALMON 18

simply grilled, served with cole slaw

RAINBOW TROUT 18

simply grilled, lemon 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* 20

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

BBQ PORK BABY BACK RIBS 20

slow-roasted, served with cole slaw & french fries

CHICKEN MILANESE 16

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

HERB ROASTED CHICKEN 16

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

PRIME MEATLOAF 16

prime sirloin, served with creamy whipped potatoes

BISTRO CHICKEN 16

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 15

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

CHEESEBURGER* or BACON CHEESEBURGER* 14/16

sharp cheddar applewood smoked bacon

AHI TUNA BURGER* 16

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

FRENCH DIP 16

thinly sliced prime rib, served au jus

COBB 16

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

PALM BEACH 18

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

BBQ CHICKEN 16

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

AHI TUNA* 18

avocado, cucumber, jicama, mango

GRILLED SALMON 18

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

SIDES - 5

KALE & QUINOA SALAD**

STIR-FRIED VEGETABLES

BROCCOLI

FRESH SAUTÉED CORN

FRESH SAUTÉED SPINACH

ASPARAGUS

BUTTER BEANS

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	18 / 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	14 / 50
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

Cocktails

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	

Charred Grapefruit	13
Deep Eddy Ruby Red Grapefruit Vodka, charred grapefruit, basil & mint	

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	12 / 38
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	
Roobos	5
Chai	

