

BrickTop's

STEAKS/CHOPS/SEAFOOD



APPETIZERS

SOUP OF THE DAY 10

CRAB CAKE 14

served with remoulade

DEVEILED EGGS & MILLIONAIRE'S BACON 12

MARGHERITA FLATBREAD 15

San Marzano tomatoes, burrata cheese

SUSHI

selection varies, see feature card

TEMPURA SHRIMP 14

sweet chili aioli

SHORT RIB TACOS 14

pickled slaw, chipotle creme fraiche, cilantro

GRILLED ARTICHOKEs 12

simply grilled, aioli

SEAFOOD

Wedge, Caesar* or Garden Salad - 8

FLORIDA GROUPEr 30

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

CRAB CAKEs 30

whole grain mustard sauce, served with cole slaw

AHI TUNA STEAK* 26

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

SWORDFISH 28

simply grilled, served with fresh sautéed corn

LOBSTER TAILs 36

twin 4 oz., cold water tails, served with french fries &
cole slaw

RAINBOW TROUT 26

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

SCOTTISH SALMON 26

simply grilled, served with fresh sautéed spinach

PALM BEACH SALAD 18

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

ENTRÉES

Wedge, Caesar* or Garden Salad - 8

FILET MIGNON 8 oz.* 32

center cut, served with loaded baked potato

STEAK & FRIES* 28

sliced steakhouse style, maitre d' butter

"SIGNATURE" PRIME RIB 28

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

PRIME MEATLOAF 24

prime sirloin, served with creamy whipped potatoes

HERB ROASTED CHICKEN 24

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

THE PORK CHOP 32

grilled bone-in, served in a savory demi-glace with
Tuscan beans

CHICKEN MILANESE 24

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

BBQ PORK BABY BACK RIBs 26

slow-roasted, served with cole slaw & french fries

BISTRO CHICKEN 24

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

CHEESEBURGER* or BACON CHEESEBURGER* 14/16

sharp cheddar applewood smoked bacon

SIDES - 5

LOADED BAKED POTATO

CREAMY WHIPPED POTATOES

FRESH SAUTÉED SPINACH

FRESH SAUTÉED CORN

KALE & QUINOA SALAD**

ASPARAGUS

BUTTER BEANS

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

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, <i>Pinot Gris</i> , 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

