

BrickTop's

STEAKS/CHOPS/SEAFOOD



APPETIZERS

LOBSTER BISQUE 10

fresh Maine lobster, cream, brandy

SOUP OF THE DAY 10

DEVEILED EGGS & MILLIONAIRE'S BACON 10

TEMPURA SHRIMP 12

sweet chili aioli

HOMEMADE DONUTS 12

crème anglaise, hot fudge & raspberry dipping sauces

GRILLED ARTICHOKEs 10

simply grilled, aioli

SHORT RIB TACOS 12

pickled slaw, chipotle creme fraiche, cilantro

BRUNCH FAVORITES

LOBSTER BENEDICT* 20

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** 14

chicken tenders, malted waffle, served with bacon

BLUEBERRY OR PECAN WAFFLE** 12

malted waffle, served with bacon

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

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

PRIME MEATLOAF 16

prime sirloin, served with creamy whipped potatoes

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

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

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

SIDES - 5

WARM CHEDDAR GRITS

KALE & QUINOA SALAD**

STIR-FRIED VEGETABLES

FRESH SAUTÉED CORN

FRESH SAUTÉED SPINACH

ASPARAGUS

BUTTER BEANS

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

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

Brunch Libations

Bloody Mary	9
Skyy Vodka, Zing Zang	

French 75	9
Bombay Gin, Fresh Lemon Juice, Champagne	

Rosemary Greyhound	9
Skyy Vodka, Grapefruit Juice, Rosemary Simple Syrup	

Screwdriver	9
Skyy Vodka, Fresh Orange Juice	

Peach Belini	9
Peach Nectar, Peach Schnapps, Champagne	

Blood Orange Mimosa	9
Blood Orange Juice, Champagne	

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	

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

