

BrickTop's

STEAKS/CHOPS/SEAFOOD



APPETIZERS

SOUP OF THE DAY 10

DEVEILED EGGS & MILLIONAIRE'S BACON 10

GOAT CHEESE VEGETARIAN FLATBREAD 14

roasted red peppers, spinach, red onions

AHI TUNA TARTARE* 14

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

HEIRLOOM TOMATO SALAD 14

buratta, extra virgin olive oil, basil

SUSHI

selection varies, see feature card

GRILLED ARTICHOKE 10

simply grilled, aioli

TEMPURA SHRIMP 12

sweet chili aioli

JUMBO SHRIMP COCKTAIL 14

served with cocktail & remoulade

ENTRÉES

Wedge, Caesar* or Garden Salad - 5

FLORIDA GROUPE 24

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

TROUT AMANDINE** 18

roasted almonds, brown butter, served with fresh
sautéed spinach

CRAB CAKE 20

whole grain mustard sauce, served with cole slaw
& french fries

SCOTTISH SALMON 18

simply grilled, served with butter beans

STEAK & FRIES* 20

sliced steakhouse style, maitre d' butter

CHICKEN MILANESE 16

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

BBQ PORK BABY BACK RIBS 20

slow-roasted, served with cole slaw & french fries

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

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* 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

roasted corn, avocado, black beans, ranch

SALMON PAILLARD 18

arugula, mango, orange & ginger citrus sauce

SIDES - 5

FRESH SAUTÉED SPINACH

CREAMY WHIPPED POTATOES

BUTTER BEANS

ROASTED CAULIFLOWER

KALE & QUINOA SALAD**

HALF & HALF (FRIES & ONION CRISPS)

FRESH SAUTÉED CORN

STIR-FRIED VEGETABLES

Split plate charge \$5

** Contains nuts. Please inform your server of any food allergies you may have so we may properly address them. *Our steaks, burgers and seafood 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	10 / 38
Domaine Carneros "Brut," Napa Valley	11 / 44
Veuve Clicquot "Yellow Label," Reims, France	16 / 90

ROSÉ

Whispering Angel, Côtes de Provence, France	14 / 52
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CHARDONNAY

Coastal Vines, California	10 / 30
Hess Select, Monterey, California	11 / 36
Macon La Roche Vineuse, Burgundy, France	13 / 48
Cakebread, Napa Valley	20 / 76
Iron Horse "Unoaked," Green Valley of Russian River Valley, California	56

SAUVIGNON BLANC

Kim Crawford, Marlborough, New Zealand	13 / 48
Hubert Brochard Sancerre, Loire Valley, France	15 / 56
Groth, Napa Valley	45
Cloudy Bay, Marlborough, New Zealand	55

PINOT GRIGIO

Coastal Vines, California	10 / 30
Alois Lageder, Alto Adige, Italy	11 / 36

RIESLING

Eroica, Columbia Valley, California	13 / 48
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Cocktails

Prickly Pear Margarita	12
House Made Prickly Pear Infused Tequila, Cointreau, Fresh Sour Mix	
Pineapple Martini	14
House Made Pineapple Infused Vodka	
Charred Grapefruit	12
Deep Eddy Ruby Red Grapefruit Vodka, charred grapefruit, basil & mint	
Watermelon Martini	14
Skyy Vodka, Fresh Watermelon Cubes	
Sangria	12
St. Germaine, Fresh Raspberries	

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

Meiomi, Sonoma Coast	13 / 48
Solena Grand Cuvee, Willamette Valley, Oregon	15 / 56
Frederic Magnien Côte de Nuits-Villages, Coeur de Roches, Burgundy, France	18 / 69
Pahlmeyer "Jayson," Napa Valley	85

ZINFANDEL

Klinker Brick "Old Vine," Lodi, California	12 / 42
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CABERNET SAUVIGNON

Coastal Vines, California	10 / 30
Hess Select, North Coast, California	11 / 36
Michael Pozzan, Sonoma County	14 / 52
Jordan, Alexander Valley, California	22 / 84
Silver Oak, Alexander Valley, California	28 / 100
Silver Oak, Napa Valley	150
Caymus "Special Select," Napa Valley	220

MERLOT

Vina Cobos "Felino", Mendoza, Argentina	13 / 48
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BLENDS

The Prisoner, Napa Valley	18 / 69
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UNIQUE REDS

Familia Zuccardi "Q" Malbec, Mendoza, Argentina	14 / 52
Badia a Coltibuono, Chianti, Italy	15 / 56

On Tap

Floridian Hefeweizen	7
Der Chancellor	7
Stella Artois Pilsner	7
Budweiser	7
Miller Lite	7
Corona Lite	7
Heineken	7
Goose Island IPA	7

