

BRICKTOPS

STEAKS / CHOPS / SEAFOOD

APPETIZERS

Sushi selection varies, see feature card	
Lobster Bisque fresh Maine lobster, cream, brandy	12
Deviled Eggs & Millionaire's Bacon	10
Ahi Tuna Tartare* stacked with avocado, mango, crispy wontons, pine nuts**	16
Grilled Artichokes simply grilled, aioli	14
Tempura Shrimp sweet chili aioli	14
Salmon Rilletes "Salmon Dip" smoked salmon, saltines	12

SALADS

The Wedge	10
hardboiled egg, bacon, cucumber, blue cheese dressing	
Caesar	10
focaccia croutons, grated parmesan (anchovies on request)	
Heirloom Tomato Salad	12
buratta, extra virgin olive oil, basil	
Little Gem Chopped	10
chopped little gem lettuce, cucumber, red onion, tomato, feta, green goddess dressing	

ENTRÉES



Fish & Chips	20	Steak & Fries*	22
served with cole slaw & french fries		sliced steakhouse style, topped with maitre d' butter	
Florida Grouper	24	BBQ Pork Baby Back Ribs	22
simply grilled, served with kale & quinoa salad** add crab meat, champagne beurre blanc - 4		slow-roasted, served with cole slaw & french fries	
Scottish Salmon	22	Bistro Chicken	18
simply grilled, served with cole slaw		pan sautéed, beurre blanc, thinly sliced, served with creamy whipped potatoes & fresh sautéed spinach	
Crab Cake	22	Chicken Milanese	18
whole grain mustard sauce, served with cole slaw & french fries		parmesan crusted, capers, beurre blanc, served with fettuccine Alfredo	
Red Snapper	22	Lunch Cut Prime Rib	22
lightly breaded, pan sautéed, served with fresh sautéed corn		served au jus, with choice of side (grated or creamy horseradish on request)	

SANDWICHES & ENTRÉE SALADS

sandwiches served with cole slaw or french fries

Lobster Roll	26	Cobb	18
fresh Maine lobster à la Young's Lobster Pound, Belfast Maine		grilled chicken, tomato, avocado, blue cheese, bacon, egg	
Cheeseburger* or Bacon Cheeseburger	16/18	Palm Beach	20
sharp cheddar applewood smoked bacon		crab meat, poached shrimp, remoulade, avocado, tomato, chopped egg	
French Dip	18	Steak	20
thinly sliced prime rib, served au jus		filet mignon, baby iceberg, blue cheese, vine ripe tomatoes	
Fish Tacos	16	Grilled Salmon	18
blackened fish of the day, cheddar, avocado, cilantro		baby spinach, portabella mushrooms, roasted red peppers, warm mustard vinaigrette	
Ahi Tuna Burger*	16	Crab Cake Salad	20
seared rare, ginger, wasabi aioli, topped with ponzu cole slaw		pea shoot sprouts, mango, avocado, red onion	

SIDES & VEGETABLES

five dollars each

CREAMY WHIPPED POTATOES	DEVILED EGGS	ROASTED CAULIFLOWER
LOADED BAKED POTATO	STIR-FRIED VEGETABLES	FRESH SAUTÉED CORN
FETTUCCHINE ALFREDO	KALE & QUINOA SALAD**	BUTTER BEANS
MACARONI GRATIN	FRESH SAUTÉED SPINACH	BROCCOLI

GIFT CARDS AVAILABLE AT BRICKTOPS.COM

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.

COCKTAILS

Charred Grapefruit	12
Deep Eddy Ruby Red Grapefruit Vodka, charred grapefruit, basil & mint	
Papa Doble	10
Ernest Hemmingway's drink of choice Bacardi Rum, fresh grapefruit & lime juice, Luxardo cherry juice	
Prickly Pear Margarita	11
House Made Prickly Pear Infused Tequila, Cointreau, Fresh Sour Mix	

Bourbon Basil	12
Makers Mark, Blood Orange, Fever Tree Ginger Ale	
Moscow Mule	10
Vodka, Fresh Lime, Ginger Beer	
Blueberry Martini	11
Van Gogh Blueberry Vodka, Fresh Lemonade	
Pineapple Martini	10
House Made Pineapple Infused Vodka	

WHITES

SPARKLING

La Marca Prosecco , IT	12 / 44
Schramsberg Mirabelle , Napa Valley	14 / 52
Veuve Clicquot "Yellow Label," Reims, FR	86

ROSÉ

Whispering Angel , Côtes de Provence, FR	13 / 48
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CHARDONNAY

Coastal Vines , CA	9 / 32
Hess Select , Monterey, CA	11 / 40
Sonoma Cutrer , Sonoma Coast, CA	13 / 48
Trefethen , Napa Valley	14 / 52
Flowers , Somoma Coast, CA	64
Cakebread , Napa Valley	80

SAUVIGNON BLANC

William Hill , Central Coast, CA	10 / 36
Kim Crawford , Marlborough, NZ	12 / 44
Hubert Brochard Sancerre , Loire Valley, FR	15 / 56
Duckhorn , Napa Valley	62

PINOT GRIGIO/PINOT GRIS

Coastal Vines , CA	9 / 32
Maso Canali , Trentino, IT	11 / 40
Four Graces , Willamette Valley, OR	13 / 48

RIESLING

Chateau St. Michelle , Columbia Valley, WA	10 / 36
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BEER

ON TAP

Miller Lite	6
Bud Light	6
Michelob Ultra	6
Twisted Trunk IPGA	7
Stella Artois	7
Corona Light	7
Fat Tire	7
Heineken	7
Key West Sunset Amber Ale	8
Funky Buddha Floridian Hefeweizen	8
Sailfish Rotating Tap	8
Blue Moon	8

OTHER

St. Pauli Girl (non-alcoholic)	5
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REDS

PINOT NOIR

Edna Valley , Central Coast, CA	11 / 40
Meiomi , Sonoma County, CA	13 / 48
Soter , Willamette Valley, OR	15 / 56
Frank Family Vineyards , Carneros, CA	64
Domaine Serene "Evenstad Reserve," Willamette Valley, OR	92

ZINFANDEL

1000 Stories , Mendocino, CA	12 / 44
Klinker Brick "Old Vine," Lodi, CA	40

CABERNET SAUVIGNON

Coastal Vines , CA	9 / 32
Hess Select , North Coast, CA	11 / 40
Daniel Cohn "Bellacosa," North Coast, CA	15 / 56
Heitz , Napa Valley	86
Caymus , Napa Valley	98

UNIQUE REDS

Murphy Goode , Merlot, CA	10 / 36
Decero Malbec , Mendoza, AR	12 / 44
Orin Swift "Abstract," CA	17 / 64
Stags' Leap , Petite Sirah, Napa Valley	68
Switchback Ridge , Merlot, Napa Valley	88

HOT TEA

Oolong , Iron Goddess of Mercy	5
Botanical Blend , Indian Rose Garden	5
Black Tea , Breakfast Blend	5
Rooibos , Chai	5

