

BRICKTOPS

STEAKS / CHOPS / SEAFOOD

APPETIZERS

Sushi selection varies, see feature card	
Lobster Bisque fresh Maine lobster, cream, brandy	14
Deviled Eggs & Millionaire's Bacon	12
Ahi Tuna Tartare* stacked with avocado, mango, crispy wontons, pine nuts**	18
Grilled Artichokes simply grilled, aioli	16
Tempura Shrimp sweet chili aioli	16
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	

SEAFOOD

Dover Sole Meuniere	42	River House Lobster Tails	36
pan sautéed, topped with brown butter & capers, served with creamy whipped potatoes		twin 4 oz. broiled lobster tails, drawn butter, served with french fries & cole slaw	
Scottish Salmon	30	Ahi Tuna Steak*	28
simply grilled, served with cole slaw		sesame crusted, seared rare, sliced, served with stir-fried vegetables	
Crab Cakes	34	Chilean Sea Bass	46
whole grain mustard sauce, served with fresh sautéed corn		oven-roasted, champagne beurre blanc, served with fresh sautéed spinach	
Florida Grouper	34	Swordfish	32
simply grilled, served with kale & quinoa salad** add crab meat, champagne beurre blanc - 4		simply grilled, served with broccoli	
Red Snapper	32	Trout Meuniere	30
simply grilled, served with fresh sautéed corn add crab meat, champagne beurre blanc - 4		brown butter, crab meat, served with fresh sautéed spinach	



ENTRÉES

sandwiches served with cole slaw or french fries

Filet Mignon 8 oz.*	36	Surf & Turf	42
center cut, served with choice of side		8 oz. filet mignon & lobster tail, served with french fries & cole slaw	
New York Strip 14 oz.*	38	Chicken Milanese	26
#1855 cut, served with choice of side		parmesan crusted, capers, beurre blanc, served with fettuccine Alfredo	
"Signature" Prime Rib	30	BBQ Pork Baby Back Ribs	28
served au jus, with choice of side (grated or creamy horseradish on request)		slow-roasted, served with cole slaw & french fries	
The Pork Chop	30	Bistro Chicken	26
grilled bone-in, served in a savory demi-glace with Tuscan beans		pan sautéed, beurre blanc, thinly sliced, served with creamy whipped potatoes & fresh sautéed spinach	
Cheeseburger* or Bacon Cheeseburger	18/20	Prime Meatloaf	26
sharp cheddar applewood smoked bacon		prime sirloin, served with creamy whipped potatoes	

SIDES

six dollars each

CREAMY WHIPPED POTATOES	DEVILED EGGS	ROASTED CAULIFLOWER
LOADED BAKED POTATO	STIR-FRIED VEGETABLES	FRESH SAUTÉED CORN
FETTUCINE 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

