

BRICKTOPS

STEAKS / CHOPS / SEAFOOD

APPETIZERS

Sushi selection varies, see feature card	
Lobster Bisque fresh Maine lobster, cream, brandy	12
Soup of the Day	10
Deviled Eggs & Millionaire's Bacon	10
Spinach & Artichoke Dip parmesan cream sauce	10
Ahi Tuna Tartare* stacked with avocado, mango, crispy wontons, pine nuts**		14
Grilled Artichokes simply grilled, aioli	10
Tempura Shrimp sweet chili aioli	12

SALADS

The Wedge	8
hardboiled egg, bacon, cucumber, blue cheese dressing		
Caesar	8
focaccia croutons, grated parmesan (anchovies on request)		
Heirloom Tomato	12
buratta, extra virgin olive oil, basil		
Little Gem Chopped	8
chopped little gem lettuce, cucumber, red onion, tomato, feta, green goddess dressing		

ENTRÉES



Florida Grouper	24
simply grilled, served with kale & quinoa salad** add crab meat, lemon beurre blanc - 4		
Crab Cake	20
whole grain mustard sauce, served with cole slaw & french fries		
Trout Meuniere	18
brown butter, served with fresh sautéed spinach add crab meat - 4		
Scottish Salmon	18
pan-roasted, served with cole slaw		
Crispy Chicken Tenders	16
breaded to order, served with cole slaw & french fries		

Bistro Chicken	16
pan sautéed, beurre blanc, thinly sliced, served with creamy whipped potatoes & fresh sautéed spinach		
Ahi Tuna Steak*	20
sesame crusted, seared rare, sliced, served with stir-fried vegetables		
Chicken Milanese	16
parmesan crusted, capers, beurre blanc, served with fettuccine Alfredo		
Steak & Fries*	20
sliced steakhouse style, topped with maitre d' butter		
BBQ Pork Baby Back Ribs	20
slow-roasted, served with cole slaw & french fries		

SANDWICHES & ENTRÉE SALADS

sandwiches served with cole slaw or french fries

Lobster Roll	20
fresh Maine lobster à la Young's Lobster Pound, Belfast Maine		
Fish Tacos	15
blackened fish of the day, cheddar, avocado, cilantro		
Cheeseburger* or Double Tavern Burger	14
sharp cheddar american cheese, caramelized onions, secret sauce		
Ahi Tuna Burger*	14
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		
Ahi Tuna*	18
avocado, cucumber, jicama, mango		
Grilled Steak	18
filet mignon, blue cheese wedge, vine ripe tomatoes		

SIDES & VEGETABLES

five dollars each

CREAMY WHIPPED POTATOES
LOADED BAKED POTATO
FETTUCCHINE ALFREDO
MACARONI GRATIN

DEVILED EGGS
STIR-FRIED VEGETABLES
KALE & QUINOA SALAD**
FRESH SAUTÉED or CREAMED SPINACH

ENGLISH PEAS with MASCARPONE CHEESE
FRESH CREAMED CORN
BUTTER BEANS
BROCCOLI

GIFT CARDS AVAILABLE AT BRICKTOPS.COM

18% GRATUITY ADDED FOR PARTIES OF SIX OR MORE

** 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

Barrel Aged Manhattan	12
BrickTop's signature cocktail, aged in-house	
Bourbon Basil	10
Makers Mark, Blood Orange, Fever Tree Ginger Ale	
Papa Doble	10
Ernest Hemmingway's drink of choice Bacardi Rum, fresh grapefruit & lime juice, Luxardo cherry juice	
Prickly Pear	10
House Made Prickly Pear Infused Tequila, Cointreau, Fresh Sour Mix	

Moscow Mule	10
Vodka, Fresh Lime, Ginger Beer, Fresh Mint	
Aperol Negroni	10
Hendricks Gin, Sweet Vermouth, Aperol	
Raspberry Martini	10
Absolut Vodka, Chambord, Bonne Maman, Raspberry Preserve	
Charred Grapefruit	10
Deep Eddy Ruby Red Grapefruit Vodka, charred grapefruit, basil & mint	

WHITES

SPARKLING

La Marca Prosecco, IT	9 / 37
Schramsberg Mirabelle, Napa Valley	11 / 55
Veuve Clicquot "Yellow Label," (half bottle), Reims, FR	44
Veuve Clicquot "Yellow Label," Reims, FR	89

ROSÉ

Whispering Angel, Côtes de Provence, FR	11 / 40
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CHARDONNAY

Coastal Vines, CA	8 / 28
Ariel, CA (non-alcoholic)	9 / 28
Hess Select, Monterey, CA	9 / 32
Merryvale Starmont, Napa Valley	10 / 36
Sonoma Cutrer, Sonoma Coast, CA	12 / 48
Cakebread, Napa Valley	78

SAUVIGNON BLANC

Le Grand Ballon, Loire Valley, FR	8 / 28
Kim Crawford, Marlborough, NZ	12 / 44

PINOT GRIGIO/PINOT GRIS

Coastal Vines, CA	8 / 28
Vigneti Del Sole, Veneto, IT	8 / 28

RIESLING

Jekel, Monterey, CA	9 / 32
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BEER

ON TAP	6
Stella Artois Pilsner	
Yazoo Seasonal	
Kentucky Bourbon Barrel Ale	
Tennessee Brew Works IPA	

OTHER	5
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Good People IPA	
Sweet Water 420 Pale Ale	
Stiegl Radler	
Fat Bottom Seasonal	
Michelob Ultra	
Miller Lite	
Guinness Draught	
St. Pauli Girl (non-alcoholic)	

REDS

PINOT NOIR

Deloach, CA	9 / 28
A to Z, OR	12 / 44
Belle Glos Meiom, Sonoma Coast, CA	12 / 44
Belle Glos Clark & Telephone, Santa Maria Valley, CA	55

ZINFANDEL

Klinker Brick, Lodi, CA	10 / 36
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CABERNET SAUVIGNON

Coastal Vines, CA	8 / 28
Ariel, CA (non-alcoholic)	9 / 28
Liberty School, Paso Robles, CA	9 / 32
BR Cohn "Silver Label," North Coast, CA	14 / 52
Duckhorn "Decoy," Napa Valley	15 / 58
Caymus, Napa Valley	98
Silver Oak, Alexander Valley, CA	120

MERLOT

J. Lohr, Paso Robles, CA	9 / 32
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UNIQUE REDS

Arrington Vineyards, TN	9 / 32
Trivento Amado Sur, Malbec, Mendoza, AR	9 / 32
Stags' Leap, Petite Syrah, Napa Valley	67
Orin Swift "The Prisoner," Napa Valley	78

HOT TEA

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

