

# BRICKTOPS

STEAKS / CHOPS / SEAFOOD

## APPETIZERS

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

## SALADS

The Wedge	.....	10
hardboiled egg, bacon, cucumber, blue cheese dressing		
Caesar	.....	10
focaccia croutons, grated parmesan (anchovies on request)		
Heirloom Tomato	.....	14
buratta, extra virgin olive oil, basil		
Little Gem Chopped	.....	10
chopped little gem lettuce, cucumber, red onion, tomato, feta, green goddess dressing		

## SEAFOOD

Florida Grouper	.....	32
simply grilled, served with kale & quinoa salad** add crab meat, lemon beurre blanc - 4		
Crab Cakes	.....	30
whole grain mustard sauce, served with fresh creamed corn		
Trout Meuniere	.....	28
brown butter, crab meat, served with fresh sautéed spinach		

Scottish Salmon	.....	26
pan-roasted, served with cole slaw		

Dover Sole Meuniere	.....	38
pan sautéed, beurre blanc, thinly sliced, served with creamy whipped potatoes		

Ahi Tuna Steak*	.....	26
sesame crusted, seared rare, sliced, served with stir-fried vegetables		

Lobster Tails	.....	34
twin 4 oz. cold water tails, served with french fries & cole slaw		

Chilean Sea Bass	.....	34
oven-roasted, champagne beurre blanc, served with fresh sautéed spinach		



## SAUCES

Roquefort Butter	Horseradish Cream
Classic Bearnaise	Maitre d' Butter
Chimichurri	Brandy Peppercorn

## ENTRÉES

Filet Mignon 8 oz.*	.....	32
center cut, served with choice of side		

New York Strip 14 oz.*	.....	34
#1855 cut, served with choice of side		

Steak & Fries*	.....	28
sliced steakhouse style, topped with maitre d' butter		

The Pork Chop	.....	28
grilled bone-in, served in a savory demi-glace with Tuscan beans		

Prime Rib	.....	28
served au jus, with choice of side (grated or creamy horseradish on request)		

BBQ Pork Baby Back Ribs	.....	26
slow-roasted, served with cole slaw & french fries		

Surf & Turf	.....	38
8 oz. filet mignon & lobster tail, served with french fries & cole slaw		

Chicken Milanese	.....	24
parmesan crusted, capers, beurre blanc, served with fettucine Alfredo		

Bistro Chicken	.....	24
pan sautéed, beurre blanc, thinly sliced, served with creamy whipped potatoes & fresh sautéed spinach		

Prime Meatloaf	.....	24
prime sirloin, served with creamy whipped potatoes		

Herb Roasted Chicken	.....	24
one-half chicken served au jus, with creamy whipped potatoes		

Cheeseburger* or Double Tavern Burger	.....	15/16
sharp cheddar american cheese, caramelized onions, secret sauce		

## SIDES & VEGETABLES

*five dollars each*

CREAMY WHIPPED POTATOES  
LOADED BAKED POTATO  
FETTUCINE 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](http://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

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

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

## WHITES

### SPARKLING

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

### ROSÉ

<b>Whispering Angel, Côtes de Provence, FR</b>	11 / 40
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### CHARDONNAY

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

### SAUVIGNON BLANC

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

### PINOT GRIGIO/PINOT GRIS

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

### RIESLING

<b>Jekel, Monterey, CA</b>	9 / 32
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## BEER

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

<b>OTHER</b>	5
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

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

### ZINFANDEL

<b>Klinker Brick, Lodi, CA</b>	10 / 36
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### CABERNET SAUVIGNON

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

### MERLOT

<b>J. Lohr, Paso Robles, CA</b>	9 / 32
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### UNIQUE REDS

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

## HOT TEA

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

