

# BRICKTOPS

STEAKS / CHOPS / SEAFOOD

## APPETIZERS

<b>Lobster Bisque</b> fresh Maine lobster, cream, brandy .....	12
<b>Deviled Eggs &amp; Millionaire's Bacon</b> .....	10
<b>Ahi Tuna Tartare*</b> stacked with avocado, mango, crispy wontons, pine nuts**...	16
<b>Salmon Rillettes "Salmon Dip"</b> smoked salmon, saltines .....	12
<b>Grilled Artichokes</b> simply grilled, aioli .....	14
<b>Rock Shrimp Tempura</b> sweet chili aioli .....	14

## SALADS

<b>The Wedge</b> .....	12
hardboiled egg, bacon, cucumber, blue cheese dressing	
<b>Caesar</b> .....	12
focaccia croutons, grated parmesan (anchovies on request)	
<b>Heirloom Tomato</b> .....	14
burrata, extra virgin olive oil	
<b>Little Gem Chopped</b> .....	12
chopped little gem lettuce, cucumber, red onion, tomato, feta, green goddess dressing	

## ENTRÉES

<b>Florida Grouper</b> .....	26
simply grilled, served with kale & quinoa salad** add crab meat, champagne beurre blanc - 4	
<b>Scottish Salmon</b> .....	24
pan roasted, served with cole slaw	
<b>Trout Meuniere</b> .....	24
brown butter, served with fresh sautéed spinach add crab meat - 4	
<b>Crab Cake</b> .....	26
whole grain mustard sauce, served with cole slaw & french fries	
<b>Ahi Tuna Steak*</b> .....	24
sesame seed crusted, seared rare, sliced, served with stir-fried vegetables	

<b>BBQ Pork Baby Back Ribs</b> .....	24
slow-roasted, served with cole slaw & french fries	
<b>Chicken Milanese</b> .....	20
parmesan crusted, capers, beurre blanc, served with fettucine Alfredo	
 <b>Prime Meatloaf</b> .....	20
prime sirloin, served with creamy whipped potatoes	
<b>Bistro Chicken</b> .....	20
pan sautéed, beurre blanc, thinly sliced, served with creamy whipped potatoes & fresh sautéed spinach	
<b>Steak &amp; Fries*</b> .....	24
sliced steakhouse style, topped with maitre d' butter	



Whalley

## SANDWICHES & ENTRÉE SALADS

*sandwiches served with cole slaw or french fries*

<b>Classic Club Sandwich</b> .....	16
ham, turkey, bacon, Jack, lettuce and tomato on multigrain bread	
<b>Fish Tacos</b> .....	16
blackened fish of the day, sharp cheddar, avocado, cilantro	
<b>Cheeseburger* or Bacon Cheeseburger*</b> .....	16/18
sharp cheddar applewood smoked bacon	
<b>Ahi Tuna Burger*</b> .....	18
seared rare, ginger, wasabi aioli, topped with ponzu cole slaw	
<b>French Dip</b> .....	20
thinly sliced prime rib, served au jus	

<b>Salmon Paillard</b> .....	20
arugula, mango, orange & citrus sauce	
<b>Cobb</b> .....	18
grilled chicken, tomato, avocado, blue cheese, bacon, egg	
<b>Palm Beach</b> .....	20
crab meat, poached shrimp, remoulade, avocado, tomato, chopped egg	
<b>BBQ Chicken</b> .....	18
mixed greens, roasted corn, avocado, black beans, ranch	
<b>Ahi Tuna*</b> .....	18
avocado, cucumber, jicama, mango	

## SIDES & VEGETABLES

*five dollars each*

CREAMY WHIPPED POTATOES	ROASTED CAULIFLOWER	ENGLISH PEAS WITH MASCARPONE
STIR-FRIED VEGETABLES	KALE & QUINOA SALAD**	FRESH SAUTÉED CORN
FETTUCINE ALFREDO	FRESH SAUTÉED SPINACH	BUTTER BEANS

GIFT CARDS AVAILABLE AT [BRICKTOPS.COM](http://BRICKTOPS.COM)

Split Plate Charge \$7

\*\* 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.

## BY THE GLASS

	WHITE			RED		
SPARKLING	La Marca Prosecco, IT	12	PINOT NOIR	Meomi, CA	12	
	Schramsberg "Mirabelle" Brut, CA	14		Siduri, Willamette, OR	14	
	Veuve Cliquot, FR	18		Martinelli, Sonoma, CA	16	
ROSE	Whispering Angel, FR	14		Whetstone "Jon Boat", Sonoma, CA	20	
CHARDONNAY	Hess Select, Monterey, CA	12	ZINFANDEL	Klinker Brick, Lodi, CA	14	
	Sonoma Cutrer, CA	14			Hess Select, Monterey, CA	12
	Rombauer, Napa, CA	16			Duckhorn "Decoy", Sonoma, CA	14
	Cakebread, Napa, CA	20			Frank Family, Napa, CA	18
					Jordan, Alexander Valley, CA	22
SAUVIGNON BLANC	Kim Crawford, NZ	12		Silver Oak, Alexander Valley, CA	28	
	Hubert Brochard Sancerre, FR	14	MERLOT	Caymus "Emmolo", Napa, CA	14	
	Twomey, by Silver Oak, CA	16				
PINOT GRIGIO	Alois Lageder, IT	12	RED BLEND	The Prisoner, Napa, CA	18	

SPARKLING	
La Marca Prosecco, IT	44
Schramsberg "Mirabelle" Brut, CA	62
Veuve Cliquot, FR	half bottle 42 / bottle 89
Moet & Chandon "Imperial" Brut, CA	92
ROSE	
Whispering Angel, FR	52
Domaine Carneros Brut, by Taittinger, CA	64
CHARDONNAY	
Hess Select, Monterey, CA	44
Sonoma Cutrer, CA	52
Rombauer, Napa, CA	62
Flowers, Sonoma, CA	72
Cakebread, Napa, CA	80
Far Niente, Napa, CA	87
SAUVIGNON BLANC	
Kim Crawford, NZ	44
Hubert Brochard Sancerre, FR	52
Twomey by Silver Oak, CA	54
Cloudy Bay, NZ	62
PINOT GRIGIO	
Alois Lageder, IT	44
Four Graces, Willamette, OR	48

Corkage Fee \$20

PINOT NOIR	
Meomi, CA	44
Siduri, Willamette, OR	52
Martinelli, Sonoma, CA	62
Belle Glos "Clark & Telephone", CA	64
Whetstone "Jon Boat", Sonoma, CA	74
Pahlmeyer "Jayson", Sonoma, CA	120
ZINFANDEL	
Klinker Brick, Lodi, CA	52
Seghesio, Sonoma, CA	58
CABERNET	
Hess Select, Monterey, CA	44
Duckhorn "Decoy", Sonoma, CA	52
Frank Family, Napa, CA	68
Jordan, Alexander Valley, CA	84
Heitz Cellar, Napa, CA	98
Silver Oak, Alexander Valley, CA	115
OTHER REDS	
Caymus "Emmolo" Merlot, Napa, CA	44
The Prisoner, Red Blend, Napa, CA	68
Mollydooker "The Boxer" Shiraz, AU	67
Stag's Leap Petite Syrah, Napa, CA	72

## STEAKHOUSE REDS

Shafer One Point Five Cabernet, Napa, CA	140
Inglenook, "Rubicon", Napa, CA	200
Caymus "Special Selection" Cabernet, Napa, CA	220
Joseph Phelps, "Insignia", Napa, CA	240
Opus One, Napa, CA	250

## BEER

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