

BRICKTOPS

STEAKS / CHOPS / SEAFOOD

APPETIZERS

- Lobster Bisque** fresh Maine lobster, cream, brandy 12
- Deviled Eggs & Millionaire's Bacon** 12
- Ahi Tuna Tartare*** stacked with avocado, mango, crispy wontons, pine nuts**... 18
- Salmon Rillettes "Salmon Dip"** smoked salmon, saltines 14
- Grilled Artichokes** simply grilled, aioli 16
- Rock Shrimp Tempura** sweet chili aioli 16

SALADS

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

SEAFOOD

- Florida Grouper** 36
simply grilled, served with kale & quinoa salad**
add crab meat, champagne beurre blanc - 4
- Crab Cakes** 38
whole grain mustard sauce, served with cole slaw
- Trout Meuniere** 32
brown butter, served with fresh sautéed spinach
add crab meat - 4

- Dover Sole Meuniere** 44
pan sautéed, brown butter & capers, served with creamy whipped potatoes

- Lobster Tails** 38
twin 4 oz. cold water tails, served with french fries & cole slaw

- Florida Red Snapper** 34
pan sautéed, served with fresh sautéed corn
add crab meat, champagne beurre blanc - 4

- Scottish Salmon** 32
pan roasted, served with fresh sautéed spinach

- Ahi Tuna Steak*** 30
sesame crusted, seared rare, sliced, served with stir-fried vegetables



SAUCES

- | | |
|------------------|-------------------|
| Truffle Butter | Chimichurri |
| Roquefort Butter | Brandy Peppercorn |
| Maitre d' Butter | Classic Bearnaise |

ENTRÉES

- Filet Mignon 8 oz.*** 36 **Wagyu Filet Mignon 6 oz.** 46
center cut, served with choice of side
add lobster tail - 10

- New York Strip 14 oz.*** 38
#1855 cut, served with choice of side

- Chicken Milanese** 28
parmesan crusted, capers, beurre blanc, served with fettucine Alfredo

- Steak & Fries*** 30
sliced steakhouse style, topped with maitre d' butter

- Bistro Chicken** 28
pan sautéed, beurre blanc, thinly sliced, served with creamy whipped potatoes & fresh sautéed spinach

- Prime Rib** 32
served au jus, with choice of side
(grated or creamy horseradish on request)

- Prime Meatloaf** 28
prime sirloin, served with creamy whipped potatoes

- BBQ Pork Baby Back Ribs** 32
slow-roasted, served with cole slaw & french fries

SIDES & VEGETABLES

six dollars each

- CREAMY WHIPPED POTATOES
- LOADED BAKED POTATO
- FETTUCINE ALFREDO

- ROASTED CAULIFLOWER
- KALE & QUINOA SALAD**
- FRESH SAUTÉED SPINACH

- ENGLISH PEAS WITH MASCARPONE
- FRESH SAUTÉED CORN
- BUTTER BEANS

GIFT CARDS AVAILABLE AT 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		CABERNET	Hess Select, Monterey, CA
	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		RED BLEND	The Prisoner, Napa, CA
PINOT GRIGIO	Alois Lageder, IT	12			

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