

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
Grilled Artichokes simply grilled, aioli	14
Rock Shrimp Tempura sweet chili aioli	14
Oysters On The Half Shell* seasonal selection varies	MKT

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



SAUCES

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

ENTRÉES

Filet Mignon 8 oz.* Wagyu Filet Mignon 6 oz.*	36/46	Prime Berkshire Pork Chop	30
center cut, served with choice of side add lobster tail - 10		grilled bone-in, served with Tuscan beans and choice of side	
Chicken Milanese	26	New York Strip 14 oz.*	38
parmesan crusted, capers, beurre blanc, served with fettuccine Alfredo		#1855 cut, served with choice of side	
Bistro Chicken	26	Steak & Fries*	28
pan sautéed, beurre blanc, thinly sliced, served with creamy whipped potatoes & fresh sautéed spinach		sliced steakhouse style, topped with maitre d'butter	
 Prime Meatloaf	26	Prime Rib	32
prime sirloin, served with creamy whipped potatoes		served au jus, with choice of side (grated or creamy horseradish on request)	
Cheeseburger* or Tavern Burger	18/20	BBQ Pork Baby Back Ribs	30
sharp cheddar cooked on the griddle, american cheese, caramelized onions, secret sauce		slow-roasted, served with cole slaw & french fries	

SIDES

six dollars each

CREAMY WHIPPED POTATOES	STIR-FRIED VEGETABLES	ROASTED CAULIFLOWER
LOADED BAKED POTATO	KALE & QUINOA SALAD**	FRESH SAUTÉED CORN
FETTUCCHINE ALFREDO	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.

BY THE GLASS

WHITE

SPARKLING	La Marca Prosecco, IT	12
	Schramsberg "Mirabelle" Brut, CA	14
	Veuve Cliquot, FR	18
ROSE	Whispering Angel, FR	12
CHARDONNAY	Hess Select, Monterey, CA	12
	Sonoma Cutrer, CA	14
	Rombauer, Napa, CA	16
SAUVIGNON BLANC	Kim Crawford, NZ	12
	Hubert Brochard Sancerre, FR	14
PINOT GRIGIO	Alois Lageder, IT	12

RED

PINOT NOIR	Meomi, CA	12
	Siduri, Willamette, OR	14
	Martinelli, Sonoma, CA	16
	Whetstone "Jon Boat", Sonoma, CA	20
ZINFANDEL	Klinker Brick, Lodi, CA	14
CABERNET	Hess Select, Monterey, CA	12
	Duckhorn "Decoy", Sonoma, CA	14
	Daniel Cohn "Bellacosa", North Coast, CA	16
MERLOT	Caymus "Emmolo", Napa, CA	14
RED BLEND	Orin Swift "Abstract", 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	44
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
Duckhorn, Sonoma, CA	62

PINOT GRIGIO

Alois Lageder, IT	44
Four Graces, Willamette, OR	48

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
Domaine Serene "Evenstad Reserve", Willamette, OR	92

ZINFANDEL

Klinker Brick, Lodi, CA	52
Robert Biale, "Black Chicken", CA	64

CABERNET

Hess Select, Monterey, CA	44
Duckhorn "Decoy", Sonoma, CA	52
Daniel Cohn "Bellacosa", North Coast, CA	62
Heitz Napa, CA	86
Silver Oak, Alexander Valley, CA	120
Caymus, Napa, CA	125

OTHER REDS

Caymus "Emmolo" Merlot, Napa, CA	44
Orin Swift "Abstract", CA	68
Mollydooker "The Boxer" Shiraz, AU	67
Stag's Leap Petite Syrah, Napa, CA	72

STEAKHOUSE REDS

BEER

Miller Lite	6	Heineken	7
Bud Light	6	Key West Sunset Amber Ale	8
Michelob Ultra	6	Funky Buddha Floridian	
Twisted Trunk IPGA	7	Hefeweizen	8
Stella Artois	7	Sailfish Rotating Tap	8
Corona Light	7	Blue Moon	8
Fat Tire	7	St. Pauli Girl (non-alcoholic)	5

Pahlmeyer "Jayson" Pinot Noir, Sonoma, CA	120
Shafer One Point Five Cabernet, Napa, CA	140
Nickel & Nickel CC Ranch, Cabernet, Napa, CA	185
Cain Five Cabernet Blend, Napa, CA	198