

# BRICKTOPS

STEAKS / CHOPS / SEAFOOD

## APPETIZERS

<b>Lobster Bisque</b> fresh Maine lobster, cream, brandy .....	12
<b>Soup of the Day</b> .....	10
<b>Crab Cake</b> served with remoulade sauce .....	14
<b>Deviled Eggs &amp; Millionaire's Bacon</b> .....	10
<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>Beet &amp; Goat Cheese</b> .....	12
oven roasted beets, pecans, warm goat cheese	
<b>Little Gem Chopped</b> .....	12
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, champagne beurre blanc - 4

**Bistro Chicken** ..... 18  
pan sautéed, beurre blanc, thinly sliced, served with  
creamy whipped potatoes & fresh sautéed spinach

**Crab Cake** ..... 22  
whole grain mustard sauce, served with cole slaw &  
french fries

**USDA PRIME Prime Meatloaf** ..... 18  
prime sirloin, served with creamy whipped potatoes

**Rainbow Trout** ..... 22  
simply grilled, champagne beurre blanc, capers,  
served with cole slaw  
add crab meat - 4

**Chicken Milanese** ..... 18  
parmesan crusted, capers, beurre blanc, served  
with fettucine Alfredo

**Scottish Salmon** ..... 22  
pan roasted, served with cole slaw

**Steak & Fries\*** ..... 22  
sliced steakhouse style, topped with maitre d' butter

**Ahi Tuna Steak\*** ..... 22  
sesame seed crusted, seared rare, sliced, served  
with stir-fried vegetables

**BBQ Pork Baby Back Ribs** ..... 22  
slow-roasted, served with cole slaw & french fries



*Whalley*

## SANDWICHES & ENTRÉE SALADS

*sandwiches served with cole slaw or french fries*

**Lobster Roll** ..... 24  
fresh Maine lobster a la Young's Lobster Pound, Belfast Maine

**Cobb** ..... 18  
grilled chicken, tomato, avocado, blue cheese, bacon, egg

**Fish Tacos** ..... 16  
blackened fish of the day, sharp cheddar, avocado, cilantro

**Palm Beach** ..... 20  
crab meat, poached shrimp, remoulade, avocado, tomato,  
chopped egg

**Cheeseburger\* or Bacon Cheeseburger** ..... 16/18  
sharp cheddar applewood smoked bacon

**BBQ Chicken** ..... 18  
mixed greens, roasted corn, avocado, black beans, ranch

**Ahi Tuna Burger\*** ..... 16  
seared rare, ginger, wasabi aioli, topped with ponzu cole slaw

**Ahi Tuna\*** ..... 18  
avocado, cucumber, jicama, mango

**French Dip** ..... 20  
thinly sliced prime rib, served au jus

**Crab Cake** ..... 20  
pea shoot sprouts, mango, avocado, red onion

## SIDES & VEGETABLES

*five dollars each*

CREAMY WHIPPED POTATOES  
ENGLISH PEAS WITH MASCARPONE  
FETTUCINE ALFREDO

STIR-FRIED VEGETABLES  
KALE & QUINOA SALAD\*\*  
FRESH SAUTÉED SPINACH

BUTTER BEANS  
FRESH SAUTÉED CORN  
BROCCOLI

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

\*\* 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
	La Crema, Sonoma, CA	14
	Sonoma Cutrer, CA	16
SAUVIGNON BLANC	Hess Select, Monterey, CA	12
	Kim Crawford, NZ	14
	Hubert Brochard Sancerre, FR	16
PINOT GRIGIO	Alois Lageder, IT	12

### RED

PINOT NOIR	Meomi, CA	12
	Siduri, Willamette, OR	14
	Duckhorn "Migration", CA	16
	Whetstone "Jon Boat", Sonoma, CA	20
ZINFANDEL	Klinker Brick, Lodi, CA	14
	Hess Select, Monterey, CA	12
CABERNET	Duckhorn "Decoy", Sonoma, CA	14
	St Supery, Napa, CA	16
	Jordan, Alexander Valley, CA	22
MERLOT	Caymus "Emmolo", Napa, CA	14
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	44
Domaine Carneros Brut, by Taittinger, CA	64

### CHARDONNAY

Hess Select, Monterey, CA	44
La Crema, Sonoma, CA	52
Sonoma Cutrer, CA	54
Rombauer, Napa, CA	62
Cakebread, Napa, CA	80
Far Niente, Napa, CA	87

### SAUVIGNON BLANC

Hess Select, Monterey, CA	44
Kim Crawford, NZ	52
Hubert Brochard Sancerre, FR	62
Twomey by Silver Oak, CA	68

### PINOT GRIGIO

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

Corkage Fee \$20

### PINOT NOIR

Meomi, CA	44
Siduri, Willamette, OR	52
Duckhorn "Migration", 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
St Supery, Napa, CA	62
Jordan, Alexander Valley, CA	84
Silver Oak, Alexander Valley, CA	115
Caymus, Napa, CA	125

### 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

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

### BEER

#### OTHER

Sam Adams Seasonal	6
Heineken	6
Corona	5
Bud Light	5
Michelob Ultra	5

#### ON TAP

Stella Artois Pilsner	7
Blue Moon	7
Funky Buddha Brewery	7
Fort Myers Brewing Co.	7