

# 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> .....            | 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>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 |    |

## SEAFOOD

|   |    |
|---|----|
| <b>Dover Sole Meuniere</b> .....  | 38 |
| pan sautéed, brown butter & capers, served with creamy whipped potatoes                     |    |
| <b>Florida Grouper</b> .....  | 34 |
| simply grilled, served with kale & quinoa salad** add crab meat, champagne beurre blanc - 4 |    |
| <b>Crab Cakes</b> .....   | 34 |
| whole grain mustard sauce, served with cole slaw  |    |

|  |    |
|--|----|
| <b>Lobster Tails</b> .....   | 36 |
| twin 4 oz. cold water tails, served with french fries & cole slaw                            |    |
| <b>Rainbow Trout</b> .....   | 30 |
| simply grilled, topped with crab meat, champagne beurre blanc, capers, served with cole slaw |    |
| <b>Florida Red Snapper</b> .....   | 32 |
| pan sautéed, served with fresh sautéed corn add crab meat, champagne beurre blanc - 4        |    |
| <b>Scottish Salmon</b> .....   | 30 |
| pan roasted, served with fresh sautéed spinach   |    |

|  |    |
|--|----|
| <b>Ahi Tuna Steak*</b> .....   | 28 |
| sesame crusted, seared rare, sliced, served with stir-fried vegetables |    |



## SAUCES


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

## ENTRÉES

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

|   |    |
|---|----|
| <b>Chicken Milanese</b> .....   | 26 |
| parmesan crusted, capers, beurre blanc, served with fettucine Alfredo |    |

|   |    |
|---|----|
| <b>Bistro Chicken</b> .....   | 26 |
| pan sautéed, beurre blanc, thinly sliced, served with creamy whipped potatoes & fresh sautéed spinach |    |

|   |    |
|---|----|
|  <b>Prime Meatloaf</b> ..... | 26 |
| prime sirloin, served with creamy whipped potatoes  |    |

|  |    |
|--|----|
| <b>Prime Berkshire Pork Chop</b> .....                       | 30 |
| grilled bone-in, served with Tuscan beans and choice of side |    |

|   |    |
|---|----|
| <b>Steak &amp; Fries*</b> .....                       | 28 |
| sliced steakhouse style, topped with maitre d' butter |    |

|  |    |
|--|----|
| <b>Prime Rib</b> .....   | 32 |
| served au jus, with choice of side (grated or creamy horseradish on request) |    |

|  |    |
|--|----|
| <b>BBQ Pork Baby Back Ribs</b> .....               | 30 |
| slow-roasted, served with cole slaw & french fries |    |

## SIDES & VEGETABLES

*five dollars each*

CREAMY WHIPPED POTATOES  
LOADED BAKED POTATO  
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 |