

# BRICKTOP'S

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	

### Homemade Donuts

fresh crème anglaise, hot fudge & raspberry dipping sauces . . . 10

## BRUNCH FAVORITES

*all eggs are certified organic*

<b>Eggs Benedict*</b> .....	15	<b>Brioche French Toast*</b> .....	14
hollandaise, Virginia ham, served with BT potatoes		caramelized bananas, maple syrup, served with bacon	
<b>Crab Benedict*</b> .....	16	<b>Steak &amp; Eggs*</b> .....	20
hollandaise, served with BT potatoes		filet mignon, scrambled eggs, served with BT potatoes & English muffin	
<b>California Benedict*</b> .....	15	<b>Chicken &amp; Waffle*</b> .....	16
hollandaise, fresh sautéed spinach, avocado, tomato, served with BT potatoes		chicken tenders, malted waffle, served with bacon	
<b>Eggs Bricktop's*</b> .....	14	<b>Blueberry or Pecan Waffle*</b> .....	14
sausage, egg, Monterey Jack cheese casserole, served with BT potatoes		malted waffle, served with bacon	

## OTHER CHOICES

<b>Scottish Salmon</b> .....	22	<b>BBQ Baby Back Ribs</b> .....	22
pan roasted, served with cole slaw		slow roasted, served with cole slaw & french fries	
<b>Rainbow Trout</b> .....	22	<b>Chicken Milanese</b> .....	18
simply grilled, champagne beurre blanc, capers, served with cole slaw add crab meat - 4		parmesan crusted, capers, beurre blanc, served with pasta Alfredo	
<b>Ahi Tuna Steak*</b> .....	22	 <b>Prime Meatloaf</b> .....	18
sesame seed crusted, seared rare, sliced, served with stir-fried vegetables		prime sirloin, served with creamy whipped potatoes	
<b>Fish Tacos</b> .....	16	<b>Cobb Salad</b> .....	18
blackened fish of the day, cheddar, avocado, cilantro		grilled chicken, tomato, avocado, blue cheese, bacon, egg	
<b>Cheeseburger* or Bacon Cheeseburger*</b> .....	16/18	<b>Palm Beach Salad</b> .....	20
sharp cheddar applewood smoked bacon		crab meat, poached shrimp, remoulade, avocado, tomato, chopped egg	



J. MaKey

## SIDES & VEGETABLES

*five dollars each*

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