

BRICKTOPS

STEAKS / CHOPS / SEAFOOD

APPETIZERS

Lobster Bisque fresh Maine lobster, cream, brandy	12
Deviled Eggs & Millionaire's Bacon	10
Spinach & Artichoke Dip parmesan cream sauce	10
Ahi Tuna Tartare* stacked with avocado, mango, crispy wontons, pine nuts**	14
Rock Shrimp Tempura sweet chili aioli	12

SALADS

The Wedge	8
hardboiled egg, bacon, cucumber, blue cheese dressing	
Caesar	8
focaccia croutons, grated parmesan (anchovies on request)	

ENTRÉES

Florida Grouper

24

simply grilled, served with kale & quinoa salad**
add crab meat, champagne beurre blanc - 4

Crab Cake

22

whole grain mustard sauce, served with cole slaw & french fries

Grilled Trout

18

simply grilled, champagne beurre blanc, capers, served with cole slaw
add crab meat - 4

Scottish Salmon

18

pan roasted, served with cole slaw

Ahi Tuna Steak*


20

sesame crusted, seared rare, sliced, served with stir-fried vegetables

Bistro Chicken

16

pan sautéed, beurre blanc, thinly sliced, served with creamy whipped potatoes & fresh sautéed spinach

 **Prime Meatloaf**

16

prime sirloin, served with creamy whipped potatoes

Chicken Milanese

16

parmesan crusted, capers, beurre blanc, served with fettuccine Alfredo

Churrasco Steak & Fries*

22

sliced steakhouse style, chimichurri sauce, sweet potato fries, habanero honey mustard

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

Fish Tacos

15

blackened fish of the day, cheddar, avocado, cilantro

Steak Sandwich

16

churrasco steak, chimichurri, red onion, arugula

Cheeseburger* or Bacon Burger

14

sharp cheddar applewood smoked bacon

Ahi Tuna Burger*

14

seared rare, ginger, wasabi aioli, topped with ponzu cole slaw

Cobb

16

grilled chicken, tomato, avocado, blue cheese, bacon, egg

BBQ Chicken

16

roasted corn, avocado, black beans, ranch

Grilled Steak

16

filet mignon, blue cheese wedge, vine ripe tomatoes

Ahi Tuna*

16

avocado, cucumber, jicama, mango

SIDES & VEGETABLES

five dollars each

CREAMY WHIPPED POTATOES
FETTUCCHINE ALFREDO

KALE & QUINOA SALAD**
FRESH SAUTÉED SPINACH

SWEET POTATO FRIES
STIR-FRIED VEGETABLES

GIFT CARDS AVAILABLE AT BRICKTOPS.COM

18% GRATUITY ADDED FOR PARTIES OF SIX OR MORE

** 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	Kim Crawford, NZ	12
	Honig, Napa, CA	14
PINOT GRIGIO	Alois Lageder, IT	12

RED

PINOT NOIR	Meiomi, CA	12
	Siduri, Willamette, OR	14
	Martinelli, Sonoma, CA	16
ZINFANDEL	Klinker Brick, Lodi, CA	14
CABERNET	Hess Select, Monterey, CA	12
	Duckhorn "Decoy", Sonoma, CA	14
	Frank Family, Napa, CA	16
MERLOT	Caymus "Emmolo", Napa, CA	14
RED BLEND	The Prisoner, Napa, CA	16
MALBEC	Catena, Mendoza, AR	14

SPARKLING

La Marca Prosecco, IT	44
Schramsberg "Mirabelle" Brut, CA	62
Veuve Cliquot, FR	half bottle 42 / bottle 89
Moet & Chandon "Imperial" Brut, FR	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	62
Flowers, Sonoma, CA	72
Cakebread, Napa, CA	80
Far Niente, Napa, CA	87

SAUVIGNON BLANC

Kim Crawford, NZ	44
Honig, Napa, CA	52
Twomey by Silver Oak, CA	54

PINOT GRIGIO

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

PINOT NOIR

Meiomi, CA	44
Siduri, Willamette, OR	52
Martinelli, Sonoma, CA	62
Belle Glos "Clark & Telephone", CA	64
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
Frank Family, Napa, CA	62
Stag's Leap Wine Cellars "Artemis" Napa, CA	92
Caymus, Napa, CA	125
Silver Oak, Napa, CA	145

OTHER REDS

Caymus "Emmolo" Merlot, Napa, CA	44
Catena Malbec, Mendoza, AR	48
The Prisoner, Red Blend, Napa, CA	68
Mollydooker "The Boxer" Shiraz, AU	67

STEAKHOUSE REDS

BEER

Presidente	7
Blue Moon	7
Stella Artois	7
Fat Tire	7
Funky Buddha, Hop Gun	7
Wynwood, La Rubia Blonde Ale	7
Tank Brewing, Freedom Tower Amber Ale	7
8th Tap	7

Pahlmeyer "Jayson" Pinot Noir, Sonoma, CA	120
Dunn "Howell Mountain" Cabernet, Napa, CA	125
Nickel & Nickel "C.C. Ranch" Cabernet, Napa, CA	185
Cain Five Cabernet Blend, Napa, CA	198