

BRICKTOP'S

ESTABLISHED 2006

APPETIZERS

Lobster Bisque fresh Maine lobster, cream, brandy	10
Soup of the Day	10
Deviled Eggs & Millionaire's Bacon	10
Spinach & Artichoke Dip parmesan cream sauce	10
Grilled Artichokes simply grilled, aioli	10
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)	
Beet & Goat Cheese	8
oven roasted beets, pecans, warm goat cheese	
Little Gem Chopped	8
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	
Crab Cake	22
whole grain mustard sauce, served with cole slaw & french fries	
Grilled Trout	18
simply grilled, lemon beurre blanc, capers, served with broccoli add crab meat - 4	
Scottish Salmon	18
pan-roasted, served with butter beans	
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	
Steak & Fries*	20
sliced steakhouse style, topped with maitre d' butter	
Crispy Chicken Tenders	16
breaded to order, served with cole slaw & french fries	

SANDWICHES & ENTRÉE SALADS

sandwiches served with cole slaw or french fries

Lobster Roll	20
fresh Maine lobster à la Young's Lobster Pound, Belfast Maine	
Fish Tacos	15
blackened fish of the day, cheddar, avocado, cilantro	
Cheeseburger* or Tavern Burger*	14
sharp cheddar cooked on the griddle, american cheese, caramelized onions, secret sauce	
Key West Fish Sandwich	14
dill tartar sauce, bibb lettuce, tomato, red onion	
French Dip	16
thinly sliced prime rib, served au jus	
Cobb	14
grilled chicken, tomato, avocado, blue cheese, bacon, egg	
Palm Beach	16
crab meat, poached shrimp, remoulade, avocado, tomato, chopped egg	
BBQ Chicken	14
roasted corn, avocado, black beans, ranch	
Ahi Tuna*	16
avocado, cucumber, jicama, mango	
Scottish Salmon	16
pan roasted, baby spinach, portobello mushrooms, roasted red peppers, warm mustard vinaigrette	

SIDES & VEGETABLES

five dollars each

CREAMY WHIPPED POTATOES
LOADED BAKED POTATO
FETTUCCHINE ALFREDO

OVEN ROASTED ASPARAGUS
KALE & QUINOA SALAD**
FRESH SAUTÉED or CREAMED SPINACH

BUTTER BEANS
FRESH SAUTÉED CORN
BROCCOLI

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			RED	
SPARKLING	La Marca Prosecco, IT	12	PINOT NOIR	Meiomi, CA	12
	Schramsberg "Mirabelle" Brut, CA	14		Siduri, Willamette, OR	14
	Veuve Cliquot, FR	16		Martinelli, Sonoma, CA	16
ROSE	Whispering Angel, FR	12		Whetstone "Jon Boat", Sonoma, CA	20
CHARDONNAY	Hess Select, Monterey, CA	12	ZINFANDEL	Klinker Brick, Lodi, CA	12
	Sonoma Cutrer, CA	14	CABERNET	Hess Select, Monterey, CA	12
	Rombauer, Napa, CA	16		Duckhorn "Decoy", Sonoma, CA	14
SAUVIGNON BLANC	Kim Crawford, NZ	12	MERLOT	Frank Family, Napa, CA	16
	Honig, Napa, CA	14	RED BLEND	Caymus "Emmolo", Napa, CA	14
PINOT GRIGIO	Vigneti Del Sole, IT	12		The Prisoner, Napa, CA	16

SPARKLING	
La Marca Prosecco, IT	44
Schramsberg "Mirabelle" Brut, CA	62
Veuve Cliquot, FR	half bottle 54 / 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
Sonoma Cutrer, CA	52
Rombauer, Napa, CA	62
Flowers, Sonoma, CA	72
Cakebread, Napa, CA	78
Far Niente, Napa, CA	87
SAUVIGNON BLANC	
Kim Crawford, NZ	44
Honig, Napa, CA	52
Twomey by Silver Oak, CA	54
Duckhorn, Sonoma, CA	58
PINOT GRIGIO	
Vigneti Del Sole, IT	44
Four Graces, Willamette, OR	48

Corkage Fee \$20

PINOT NOIR	
Meiomi, CA	44
Siduri, Willamette, OR	52
Martinelli, Sonoma, CA	62
Belle Glos "Clark & Telephone", CA	64
Whetstone "Jon Boat", Sonoma, CA	74
Bergstrom, Willamette, OR	78
ZINFANDEL	
Klinker Brick, Lodi, CA	44
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	98
Silver Oak, Alexander Valley, CA	120
OTHER REDS	
Caymus "Emmolo" Merlot, Napa, CA	44
The Prisoner, Red Blend, Napa, CA	78
Mollydooker "The Boxer" Shiraz, AU	67

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		ON TAP	
Good People IPA	6	Stella Artois Pilsner	7
Sweet Water 420 Pale Ale	6	Yazoo Seasonal	7
Stiegl Radler	6	Kentucky Bourbon Barrel Ale	7
Fat Bottom Seasonal	6	Tennessee Brew Works Seasonal	7
Michelob Ultra	5		
Miller Lite	5		
Guinness Draught	6		
St. Pauli Girl (non-alcoholic)	5		