

BRICKTOP'S

ESTABLISHED 2006

APPETIZERS

Lobster Bisque fresh Maine lobster, cream, brandy	10
Soup of the Day	10
Deviled Eggs & Millionaire's Bacon	12
Spinach & Artichoke Dip parmesan cream sauce	12
Grilled Artichokes simply grilled, aioli	12
Rock Shrimp Tempura sweet chili aioli	12

SALADS

The Wedge	10
hardboiled egg, bacon, cucumber, blue cheese dressing	
Caesar	10
focaccia croutons, grated parmesan (anchovies on request)	
Beet & Goat Cheese	10
oven roasted beets, pecans, warm goat cheese	
Little Gem Chopped	10
chopped little gem lettuce, cucumber, red onion, tomato, feta, green goddess dressing	

SEAFOOD

Florida Grouper	32	Florida Red Snapper	32
simply grilled, served with kale & quinoa salad** add crab meat, champagne beurre blanc - 4		pan sautéed, served with asparagus add crab meat, champagne beurre blanc - 4	
Crab Cakes	30	Chilean Sea Bass	34
whole grain mustard sauce, served with fresh sautéed corn		oven-roasted, champagne beurre blanc, served with fresh sautéed spinach	
Grilled Trout	24	Lobster Tails	32
simply grilled, topped with crab meat, lemon beurre blanc, capers, served with broccoli		twin 4 oz. cold water tails, served with french fries & cole slaw	
Ahi Tuna Steak*	24	Scottish Salmon	24
sesame crusted, seared rare, sliced, served with stir-fried vegetables		pan-roasted, served with butter beans	



ENTRÉES

Filet Mignon 8 oz.*	32	Prime Berkshire Pork Chop	26
center cut, served with loaded baked potato add lobster tail - 8		grilled bone-in, served with Tuscan beans and creamy whipped potatoes	
Wagyu Filet Mignon 6 oz.*	42	Hana Ranch Ribeye 14 oz.*	30
center cut, served with loaded baked potato add lobster tail - 8		marinated & grilled, served with loaded baked potato	
Chicken Milanese	24	Steak & Fries*	26
parmesan crusted, capers, beurre blanc, served with fettucine Alfredo		sliced steakhouse style, topped with maitre d' butter	
Bistro Chicken	24	Prime Rib*	28
pan sautéed, beurre blanc, thinly sliced, served with creamy whipped potatoes & fresh sautéed spinach		served au jus, with loaded baked potato (grated or creamy horseradish on request)	
 Prime Meatloaf	24	BBQ Pork Baby Back Ribs	26
prime sirloin, served with creamy whipped potatoes		slow-roasted, served with cole slaw & french fries	

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		Frank Family, Napa, CA	16	
	Honig, Napa, CA	14	MERLOT	Caymus "Emmolo", Napa, CA	14	
PINOT GRIGIO	Vigneti Del Sole, IT	12	RED BLEND	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		