

# BRICKTOP'S

ESTABLISHED 2006

## APPETIZERS

<b>Lobster Bisque</b> fresh Maine lobster, cream, brandy .....	12
<b>Soup of the Day</b> .....	10
<b>Deviled Eggs &amp; Millionaire's Bacon</b> .....	12
<b>Spinach &amp; Artichoke Dip</b> parmesan cream sauce .....	12
<b>Grilled Artichokes</b> simply grilled, aioli .....	12
<b>Rock Shrimp Tempura</b> sweet chili aioli .....	14

## SALADS

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

## SEAFOOD

<b>Florida Grouper</b> .....	32	<b>Dover Sole Meuniere</b> .....	38
simply grilled, served with kale & quinoa salad** add crab meat, champagne beurre blanc - 4		pan sautéed, topped with brown butter and capers, served with creamy whipped potatoes	
<b>Crab Cakes</b> .....	32	<b>Chilean Sea Bass</b> .....	36
whole grain mustard sauce, served with fresh sautéed corn		oven-roasted, champagne beurre blanc, served with fresh sautéed spinach	
<b>Grilled Trout</b> .....	26	<b>Lobster Tails</b> .....	34
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	
<b>Ahi Tuna Steak*</b> .....	26	<b>Scottish Salmon*</b> .....	26
sesame crusted, seared rare, sliced, served with stir-fried vegetables		pan-roasted, served with butter beans	



## ENTRÉES

<b>Filet Mignon 8 oz.*</b> ... 32	<b>Wagyu Filet Mignon 6 oz.*</b> .... 42	<b>Prime Berkshire Pork Chop*</b> .....	28
center cut, served with loaded baked potato add lobster tail - 8		grilled bone-in, served with Tuscan beans and creamy whipped potatoes	
<b>Chicken Milanese</b> .....	24	<b>New York Strip 14 oz.*</b> .....	34
parmesan crusted, capers, beurre blanc, served with fettuccine Alfredo		#1855 cut, served with loaded baked potato	
<b>Bistro Chicken</b> .....	24	<b>Steak &amp; Fries*</b> .....	28
pan sautéed, beurre blanc, thinly sliced, served with creamy whipped potatoes & fresh sautéed spinach		sliced steakhouse style, topped with maitre d' butter	
 <b>Prime Meatloaf</b> .....	24	<b>Prime Rib</b> .....	30
prime sirloin, served with creamy whipped potatoes		served au jus, with loaded baked potato (grated or creamy horseradish on request)	
<b>Herb Roasted Chicken</b> .....	24	<b>BBQ Pork Baby Back Ribs</b> .....	28
one-half chicken served au jus, 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

SPAGHETTI SQUASH  
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

SPARKLING	La Marca Prosecco, IT	12
	Schramsberg "Mirabelle" Brut, CA	14
	Veuve Cliquot, FR	16
ROSE	Whispering Angel, FR	12
CHARDONNAY	Hess Select, Monterey, CA	12
	Sonoma Cutrer, CA	14
	Trefethen, Napa, CA	16
SAUVIGNON BLANC	Kim Crawford, NZ	12
	Honig, Napa, CA	14
PINOT GRIGIO	Barone Fini, IT	12

### RED

PINOT NOIR	Meiomi, CA	12
	Siduri, Willamette, OR	14
	Martinelli, Sonoma, CA	16
ZINFANDEL	Klinker Brick, Lodi, CA	12
CABERNET	Hess Select, Monterey, CA	12
	Duckhorn "Decoy", Sonoma, CA	14
	Frank Family, Napa, CA	16
MERLOT	Caymus "Emmolo", Napa, CA	14
RED BLEND	Robert Foley "Griffin", Napa, CA	16
	Orin Swift "Abstract", CA	18

### 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
Trefethen, 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

Barone Fini, 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	80
Domaine Serene "Evenstad Reserve", Willamette, OR	98

### 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	120
Silver Oak, Alexander Valley, CA	135

### OTHER REDS

Caymus "Emmolo" Merlot, Napa, CA	44
Robert Foley "Griffin", Napa, CA	62
Orin Swift "Abstract", CA	68

## STEAKHOUSE REDS

Pahlmeyer "Jayson" Pinot Noir, Sonoma, CA	110
Nickel & Nickel "C.C. Ranch" Cabernet, Napa, CA	185
Cain Five Cabernet Blend, Napa, CA	198
Inglenook "Rubicon", Napa, CA	250

### BEER

#### OTHER

Heineken	5
Bud Light	5
Unknown	6
Nitro Milk Stout	6
Sugar Creek	6
NoDa	7
Birdsong	7

#### ON TAP

Stella Artois	6
OMB	6
NoDa	6
Triple C	6