

BRICKTOP'S

ESTABLISHED 2006


APPETIZERS

Lobster Bisque fresh Maine lobster, cream, brandy	12
Soup of the Day	10
Deviled Eggs & Millionaire's Bacon	10
Spinach & Artichoke Dip parmesan cream sauce	10
Grilled Artichokes simply grilled, aioli	10
Ahi Tuna Tartare* stacked with avocado, mango, crispy wontons, pine nuts** ..	14

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	Bistro Chicken	16
simply grilled, served with kale & quinoa salad** add crab meat, champagne beurre blanc - 4		pan sautéed, beurre blanc, thinly sliced, served with creamy whipped potatoes & fresh sautéed spinach	
Crab Cake	22	 Prime Meatloaf	16
whole grain mustard sauce, served with cole slaw & french fries		prime sirloin, served with creamy whipped potatoes	
Grilled Trout	18	Chicken Milanese	16
simply grilled, lemon beurre blanc, capers, served with broccoli add crab meat - 4		parmesan crusted, capers, beurre blanc, served with fettuccine Alfredo	
Scottish Salmon	18	Steak & Fries*	20
pan-roasted, served with oven roasted asparagus		sliced steakhouse style, topped with maitre d' butter	
Ahi Tuna Steak*	20	Crispy Chicken Tenders	16
sesame crusted, seared rare, sliced, served with stir-fried vegetables		breaded to order, served with cole slaw & french fries	



-Hidalgo

SANDWICHES & ENTRÉE SALADS

sandwiches served with cole slaw or french fries

Lobster Roll	20	Cobb	16
fresh Maine lobster à la Young's Lobster Pound, Belfast Maine		grilled chicken, tomato, avocado, blue cheese, bacon, egg	
Fish Tacos	15	Palm Beach	18
blackened fish of the day, cheddar, avocado, cilantro		crab meat, poached shrimp, remoulade, avocado, tomato, chopped egg	
Cheeseburger* or Tavern Burger	14	BBQ Chicken	16
sharp cheddar cooked on the griddle, american cheese, caramelized onions, secret sauce		roasted corn, avocado, black beans, ranch	
Ahi Tuna Burger*	16	Ahi Tuna*	18
seared rare, ginger, wasabi aioli, topped with ponzu cole slaw		avocado, cucumber, jicama, mango	
French Dip	18	Scottish Salmon	16
thinly sliced prime rib, served au jus		pan roasted, baby spinach, portobello mushrooms, roasted red peppers, warm mustard vinaigrette	

SIDES & VEGETABLES

five dollars each

CREAMY WHIPPED POTATOES
STIR-FRIED VEGETABLES
FETTUCCHINE ALFREDO

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

GLAZED CARROTS
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
	Gloria Ferrer, Sonoma, CA	12		Siduri, Willamette, OR	14
	Veuve Cliquot, FR	16		Gundlach Bundschu, Sonoma, CA	16
ROSE	Whispering Angel, FR	12		Duckhorn "Migration", CA	18
CHARDONNAY	Hess Select, Monterey, CA	12	ZINFANDEL	Klinker Brick, Lodi, CA	12
	Sonoma Cutrer, CA	14		CABERNET	Hess Select, Monterey, CA
	Rombauer, Napa, CA	16		Duckhorn "Decoy", Sonoma, CA	14
	Cakebread, Napa, CA	18		Frank Family, Napa, CA	16
SAUVIGNON BLANC	Kim Crawford, NZ	12	MERLOT	Caymus "Emmolo", Napa, CA	14
	Voss, Napa, CA	14	RED BLEND	The Prisoner, Napa, CA	16
PINOT GRIGIO	Alois Lageder, IT	12	MALBEC	Catena, Mendoza, AR	12

SPARKLING		PINOT NOIR	
La Marca Prosecco, IT	44	Meiomi, CA	44
Gloria Ferrer, Sonoma, CA	52	Siduri, Willamette, OR	52
Veuve Cliquot, FR	half bottle 42 / bottle 95	Gundlach Bundschu, Sonoma, CA	62
Moet & Chandon "Imperial" Brut, FR	98	Duckhorn "Migration", CA	68
ROSE		Belle Glos "Clark & Telephone", CA	82
Whispering Angel, FR	44	Domaine Serene, "Evenstad Reserve" Willamette, OR	92
Domaine Carneros Brut, by Taittinger, CA	64	ZINFANDEL	
CHARDONNAY		Klinker Brick, Lodi, CA	44
Hess Select, Monterey, CA	44	Robert Biale, "Black Chicken", CA	64
Sonoma Cutrer, CA	52	CABERNET	
Rombauer, Napa, CA	62	Hess Select, Monterey, CA	44
Cakebread, Napa, CA	68	Duckhorn "Decoy", Sonoma, CA	52
Flowers, Sonoma, CA	72	Frank Family, Napa, CA	62
Far Niente, Napa, CA	87	Jordan, Alexander Valley, CA	75
SAUVIGNON BLANC		Caymus, Napa, CA	98
Kim Crawford, NZ	44	Silver Oak, Alexander Valley, CA	120
Voss, Napa, CA	52	OTHER REDS	
Twomey by Silver Oak, CA	54	Caymus "Emmolo" Merlot, Napa, CA	44
Duckhorn, Sonoma, CA	58	Catena Malbec, Mendoza, AR	44
PINOT GRIGIO		The Prisoner, Red Blend, Napa, CA	65
Alois Lageder, IT	44	Mollydooker "The Boxer" Shiraz, AU	67
Four Graces, Willamette, OR	48		

Corkage Fee \$20

BEER

ON TAP		OTHER	
Bud Select	4	Bud Light	4
Kraftig Light	4	Corona	5
Stella Artois	6	Heineken	5
Boulevard Tank 7 Farmhouse Ale	7	Guinness	5
Schlafly	5		
4 Hands	6		
Six Mile Bridge	6		
The 8th Tap	6		

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	155
Cain Five Cabernet Blend, Napa, CA	160