

BRICKTOP'S

ESTABLISHED 2006

APPETIZERS

Lobster Bisque fresh Maine lobster, cream, brandy	12
Soup of the Day	10
Deviled Eggs & Millionaire's Bacon	12
Spinach & Artichoke Dip parmesan cream sauce	12
Grilled Artichokes simply grilled, aioli	12
Ahi Tuna Tartare* stacked with avocado, mango, crispy wontons, pine nuts** ..	16

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	Dover Sole Meuniere	36
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	
Crab Cakes	32	Chilean Sea Bass	36
whole grain mustard sauce, served with fresh sautéed corn		oven-roasted, champagne beurre blanc, served with fresh sautéed spinach	
Grilled Trout	26	Lobster Tails	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	
Ahi Tuna Steak*	26	Scottish Salmon	26
sesame crusted, seared rare, sliced, served with stir-fried vegetables		pan-roasted, served with oven roasted asparagus	



ENTRÉES

Filet Mignon 8 oz.*	32	Prime Berkshire Pork Chop	28
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	New York Strip 14 oz.*	34
center cut, served with loaded baked potato add lobster tail - 8		#1855 cut, served with loaded baked potato	
Chicken Milanese	24	Steak & Fries*	28
parmesan crusted, capers, beurre blanc, served with fettucine Alfredo		sliced steakhouse style, topped with maitre d' butter	
Bistro Chicken	24	Prime Rib*	30
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	28
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

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