

# BRICKTOP'S

ESTABLISHED 2006

## APPETIZERS

<b>Lobster Bisque</b> fresh Maine lobster, cream, brandy .....	12
<b>Soup of the Day</b> .....	10
<b>Coconut Shrimp</b> sweet chili sauce .....	14
<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

## OYSTERS

<b>Half Dozen, chilled or butter roasted</b>	
<b>Wellfleet, Cape Cod Bay, MA</b> .....	18
<b>Rappahannock, Chesapeake Bay, VA</b> ....	18
<b>Blue Point, Long Island Sound, NY</b> .....	18
<b>Fanny Bay, British Columbia</b> .....	18

## SALADS

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

## SEAFOOD

<b>Florida Grouper</b> .....	32	<b>Lobster Tails</b> .....	32
simply grilled, served with kale & quinoa salad** add crab meat, champagne beurre blanc - 4		twin 4 oz. cold water tails, served with french fries & cole slaw	
<b>Crab Cakes</b> .....	32	<b>Scottish Salmon</b> .....	26
whole grain mustard sauce, served with fresh sautéed corn		pan-roasted, served with butter beans	
<b>Ahi Tuna Steak*</b> .....	26	<b>Grilled Trout</b> .....	26
sesame crusted, seared rare, sliced, served with stir-fried vegetables		simply grilled, topped with crab meat, champagne beurre blanc, capers, served with broccoli	
<b>Shrimp New Orleans</b> .....	26	<b>Chilean Sea Bass</b> .....	38
sautéed shrimp in a Creole sauce with basmati rice, griddled bread		oven-roasted, champagne beurre blanc, served with fresh sautéed spinach	



## ENTRÉES

<b>Filet Mignon 8 oz.*</b> ...	32	<b>Wagyu Filet Mignon 6 oz.*</b> .....	38	<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 fettucine 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	

CREAMY WHIPPED POTATOES  
LOADED BAKED POTATO  
FETTUCINE ALFREDO

FRESH CREAMED SPINACH  
KALE & QUINOA SALAD\*\*  
FRESH SAUTÉED 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	ZINFANDEL	Klinker Brick, Lodi, CA	12
CHARDONNAY	Hess Select, Monterey, CA	12	CABERNET	Hess Select, Monterey, CA	12
	Sonoma Cutrer, CA	14		Duckhorn "Decoy", Sonoma, CA	14
	Rombauer, Napa, CA	16		Frank Family, Napa, CA	16
SAUVIGNON BLANC	Kim Crawford, NZ	12	MERLOT	Caymus "Emmolo", Napa, CA	14
	Hubert Brochard Sancerre, FR	14	RED BLEND	The Prisoner, Napa, CA	16
PINOT GRIGIO	Vigneti Del Sole, IT	12			

SPARKLING		PINOT NOIR	
La Marca Prosecco, IT	44	Meiomi, CA	44
Schramsberg "Mirabelle" Brut, CA	62	Siduri, Willamette, OR	52
Veuve Cliquot, FR	half bottle 54 / bottle 89	Martinelli, Sonoma, CA	62
Moet & Chandon "Imperial" Brut, FR	92	Belle Glos "Clark & Telephone", CA	64
ROSE		Bergstrom, Willamette, OR	78
Whispering Angel, FR	44	ZINFANDEL	
Domaine Carneros Brut, by Taittinger, CA	64	Klinker Brick, Lodi, CA	44
CHARDONNAY		Robert Biale, "Black Chicken", CA	64
Hess Select, Monterey, CA	44	CABERNET	
Sonoma Cutrer, CA	52	Hess Select, Monterey, CA	44
Rombauer, Napa, CA	62	Duckhorn "Decoy", Sonoma, CA	52
Flowers, Sonoma, CA	72	Frank Family, Napa, CA	62
Cakebread, Napa, CA	78	Stag's Leap Wine Cellars "Artemis" Napa, CA	92
Far Niente, Napa, CA	87	Caymus, Napa, CA	98
SAUVIGNON BLANC		Silver Oak, Alexander Valley, CA	120
Kim Crawford, NZ	44	OTHER REDS	
Hubert Brochard Sancerre, FR	52	Caymus "Emmolo" Merlot, Napa, CA	44
Twomey by Silver Oak, CA	54	The Prisoner, Red Blend, Napa, CA	78
Duckhorn, Sonoma, CA	58	Mollydooker "The Boxer" Shiraz, AU	67
PINOT GRIGIO			
Vigneti Del Sole, IT	44		
Four Graces, Willamette, OR	48		

Corkage Fee \$20

## 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 IPA	7
Michelob Ultra	5		
Miller Lite	5		
Guinness Draught	6		
St. Pauli Girl (non-alcoholic)	5		

## 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