

BRICKTOP'S

ESTABLISHED 2006

APPETIZERS

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

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
simply grilled, served with kale & quinoa salad**
add crab meat, champagne beurre blanc - 4

Crab Cake 22
whole grain mustard sauce, served with cole slaw & french fries

Grilled Trout 18
simply grilled, champagne beurre blanc, capers, served with broccoli
add crab meat - 4

Scottish Salmon 18
pan roasted, served with butter beans

Ahi Tuna Steak* 20
sesame seed crusted, seared rare, sliced, served with stir-fried vegetables

Bistro Chicken 16
pan sautéed, beurre blanc, thinly sliced, served with creamy whipped potatoes & fresh sautéed spinach

USDA PRIME Prime Meatloaf 16
prime sirloin, served with creamy whipped potatoes

Chicken Milanese 16
parmesan crusted, capers, beurre blanc, served with fettucine Alfredo

Steak & Fries* 20
sliced steakhouse style, topped with maitre d' butter

BBQ Pork Baby Back Ribs 22
slow-roasted, served with cole slaw & french fries



Whalley

SANDWICHES & ENTRÉE SALADS

sandwiches served with cole slaw or french fries

Classic Club Sandwich 14
ham, turkey, bacon, Jack, lettuce and tomato on multigrain bread

Fish Tacos 15
blackened fish of the day, sharp cheddar, avocado, cilantro

Cheeseburger* or Bacon Cheeseburger 14/16
sharp cheddar applewood smoked bacon

Ahi Tuna Burger* 14
seared rare, ginger, wasabi aioli, topped with ponzu cole slaw

French Dip 18
thinly sliced prime rib, served au jus

Cobb 16
grilled chicken, tomato, avocado, blue cheese, bacon, egg

Palm Beach 18
crab meat, poached shrimp, remoulade, avocado, tomato, chopped egg

BBQ Chicken 16
mixed greens, roasted corn, avocado, black beans, ranch

Ahi Tuna* 18
avocado, cucumber, jicama, mango

Crab Cake 18
pea shoot sprouts, mango, avocado, red onion

SIDES & VEGETABLES

five dollars each

CREAMY WHIPPED POTATOES
ENGLISH PEAS WITH MASCARPONE
FETTUCINE ALFREDO

STIR-FRIED VEGETABLES
KALE & QUINOA SALAD**
FRESH SAUTÉED SPINACH

BUTTER BEANS
FRESH SAUTÉED CORN
BROCCOLI

18% GRATUITY ADDED FOR PARTIES OR 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
ROSE	Whispering Angel, FR	12
CHARDONNAY	Hess Select, Monterey, CA	12
	La Crema, Sonoma, CA	14
	Sonoma Cutrer, CA	16
SAUVIGNON BLANC	Hess Select, Monterey, CA	12
	Kim Crawford, NZ	14
	Hubert Brochard Sancerre, FR	16
PINOT GRIGIO	Alois Lageder, IT	12

RED

PINOT NOIR	Meiomi, CA	12
	Siduri, Willamette, OR	14
	Duckhorn "Migration", CA	16
	Whetstone "Jon Boat", Sonoma, CA	20
ZINFANDEL	Klinker Brick, Lodi, CA	14
CABERNET	Hess Select, Monterey, CA	12
	Duckhorn "Decoy", Sonoma, CA	14
	Frank Family, Napa, CA	18
	Jordan, Alexander Valley, CA	22
MERLOT	Caymus "Emmolo", Napa, CA	14
RED BLEND	The Prisoner, Napa, CA	18

SPARKLING

La Marca Prosecco, IT	44
Schramsberg "Mirabelle" Brut, CA	62
Veuve Cliquot, FR	half bottle 42 / 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
La Crema, Sonoma, CA	52
Sonoma Cutrer, CA	54
Rombauer, Napa, CA	62
Cakebread, Napa, CA	80
Far Niente, Napa, CA	87

SAUVIGNON BLANC

Hess Select, Monterey, CA	44
Kim Crawford, NZ	52
Hubert Brochard Sancerre, FR	62
Twomey by Silver Oak, CA	68

PINOT GRIGIO

Alois Lageder, IT	44
Four Graces, Willamette, OR	48

Corkage Fee \$20

PINOT NOIR

Meiomi, CA	44
Siduri, Willamette, OR	52
Duckhorn "Migration", CA	62
Belle Glos "Clark & Telephone", CA	64
Domaine Serene, "Evenstad Reserve" Willamette, OR	92

ZINFANDEL

Klinker Brick, Lodi, CA	52
Robert Biale, "Black Chicken", CA	64

CABERNET

Hess Select, Monterey, CA	44
Duckhorn "Decoy", Sonoma, CA	52
Frank Family, Napa, CA	68
Jordan, Alexander Valley, CA	84
Silver Oak, Alexander Valley, CA	115
Caymus, Napa, CA	125

OTHER REDS

Caymus "Emmolo" Merlot, Napa, CA	44
The Prisoner, Red Blend, Napa, CA	68
Mollydooker "The Boxer" Shiraz, AU	67
Stag's Leap Petite Syrah, Napa, CA	72

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

Sam Adams Seasonal	6
Heineken	6
Corona	5
Bud Light	5
Michelob Ultra	5

ON TAP

Stella Artois Pilsner	7
Blue Moon	7
Funky Buddha Brewery	7
Fort Myers Brewing Co.	7