

BRICKTOP'S

STEAKS / CHOPS / SEAFOOD

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	

Homemade Donuts

fresh crème anglaise, hot fudge & raspberry dipping sauces . . . 10

BRUNCH FAVORITES

all eggs are certified organic

Eggs Benedict*	15	Shrimp & Grits	20
hollandaise, Virginia ham, served with BT potatoes		sautéed shrimp in a savory Creole sauce, warm cheddar grits, sunny side up egg	
Crab Benedict*	16	Steak & Eggs*	20
hollandaise, served with BT potatoes		filet mignon, scrambled eggs, served with BT potatoes & English muffin	
California Benedict*	15	Chicken & Waffle*	15
hollandaise, fresh sautéed spinach, avocado, tomato, served with BT potatoes		chicken tenders, malted waffle, served with bacon	
Eggs Bricktop's*	14	Blueberry or Pecan Waffle*	14
sausage, egg, Monterey Jack cheese casserole, served with BT potatoes		malted waffle, served with bacon	

OTHER CHOICES

Scottish Salmon	18	BBQ Baby Back Ribs	22
pan roasted, served with butter beans		slow roasted, served with cole slaw & french fries	
Grilled Trout	18	Chicken Milanese	16
simply grilled, champagne beurre blanc, capers, served with broccoli add crab meat - 4		parmesan crusted, capers, beurre blanc, served with pasta Alfredo	
Ahi Tuna Steak*	20	 Prime Meatloaf	16
sesame seed crusted, seared rare, sliced, served with stir-fried vegetables		prime sirloin, served with creamy whipped potatoes	
Fish Tacos	15	Cobb Salad	16
blackened fish of the day, cheddar, avocado, cilantro		grilled chicken, tomato, avocado, blue cheese, bacon, egg	
Cheeseburger* or Bacon Cheeseburger*	14/16	Palm Beach Salad	18
sharp cheddar applewood smoked bacon		crab meat, poached shrimp, remoulade, avocado, tomato, chopped egg	



ShakeKey

SIDES & VEGETABLES

five dollars each

CREAMY WHIPPED POTATOES	STIR-FRIED VEGETABLES	BUTTER BEANS
ENGLISH PEAS WITH MASCARPONE	KALE & QUINOA SALAD**	FRESH SAUTÉED CORN
WARM CHEDDAR GRITS	FRESH SAUTÉED SPINACH	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
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