

BRICKTOP'S

ESTABLISHED 2006

APPETIZERS

Lobster Bisque fresh Maine lobster, cream, brandy.....	12
Deviled Eggs & Millionaire's Bacon	12
Ahi Tuna Tartare* stacked with avocado, mango, crispy wontons, pine nuts** ..	16
Grilled Artichokes simply grilled, aioli	12
Rock Shrimp Tempura sweet chili aioli	14

OYSTERS

Half Dozen, chilled or butter roasted	
Beausoleil, New Brunswick	22
Kumamoto, Puget Sound	22
Wellfleet, Cape Cod Bay	18
Blue Point, Long Island	18

SALADS

The Wedge	12	Heirloom Tomato	14
hardboiled egg, bacon, cucumber, blue cheese dressing		burrata, extra virgin olive oil, basil	
Caesar	12	Little Gem Chopped	12
focaccia croutons, grated parmesan (anchovies on request)		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 & capers, served with creamy whipped potatoes	
Crab Cakes	32	River House Lobster Tails	32
whole grain mustard sauce, served with fresh sautéed corn		twin 4 oz. broiled lobster tails, drawn butter, 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 broccoli	
Swordfish	28	Florida Red Snapper	28
simply grilled, served with broccoli		pan sautéed, served with fresh sautéed corn add crab meat, champagne beurre blanc - 4	



ENTRÉES

Filet Mignon 8 oz.* Wagyu Filet Mignon 6 oz.*	32/38	Prime Berkshire Pork Chop	28
center cut, served with choice of side add lobster tail - 10		grilled bone-in, served with Tuscan beans and choice of side	
Chicken Milanese	24	New York Strip 14 oz.*	34
parmesan crusted, capers, beurre blanc, served with fettuccine Alfredo		#1855 cut, served with choice of side	
Bistro Chicken	24	Steak & Fries*	28
pan sautéed, beurre blanc, thinly sliced, served with creamy whipped potatoes & fresh sautéed spinach		sliced steakhouse style, topped with maitre d'butter	
 Prime Meatloaf	24	Prime Rib	30
prime sirloin, served with creamy whipped potatoes		served au jus, with choice of side (grated or creamy horseradish on request)	
Cheeseburger* or Tavern Burger	18	BBQ Pork Baby Back Ribs	28
sharp cheddar cooked on the griddle, american cheese, caramelized onions, secret sauce		slow-roasted, served with cole slaw & french fries	

CREAMY WHIPPED POTATOES
LOADED BAKED POTATO
FETTUCCHINE ALFREDO

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

ROASTED CAULIFLOWER
FRESH SAUTÉED CORN
BROCCOLI

SPLIT PLATE CHARGE \$5

** 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
	Sonoma Cutrer, CA	14
	Rombauer, Napa, CA	16
SAUVIGNON BLANC	Kim Crawford, NZ	12
	Hubert Brochard Sancerre, FR	14
PINOT GRIGIO	Alois Lageder, IT	12

RED

PINOT NOIR	Meiomi, CA	12
	Siduri, Willamette, OR	14
	Martinelli, Sonoma, CA	16
ZINFANDEL	Klinker Brick, Lodi, CA	14
CABERNET	Hess Select, Monterey, CA	12
	Duckhorn "Decoy", Sonoma, CA	14
	Daniel Cohn "Bellacosa", North Coast, CA	16
MERLOT	Caymus "Emmolo", Napa, CA	14
RED BLEND	Orin Swift "Abstract", CA	20

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
Sonoma Cutrer, CA	52
Rombauer, Napa, CA	62
Flowers, Sonoma, CA	72
Cakebread, Napa, CA	80
Far Niente, Napa, CA	87

SAUVIGNON BLANC

Kim Crawford, NZ	44
Hubert Brochard Sancerre, FR	52
Twomey by Silver Oak, CA	54
Duckhorn, Sonoma, CA	62

PINOT GRIGIO

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

Corkage Fee \$20

PINOT NOIR

Meiomi, CA	44
Siduri, Willamette, OR	52
Martinelli, Sonoma, 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
Daniel Cohn "Bellacosa", North Coast, CA	62
Heitz Napa, CA	86
Silver Oak, Alexander Valley, CA	120
Caymus, Napa, CA	125

OTHER REDS

Caymus "Emmolo" Merlot, Napa, CA	44
Orin Swift "Abstract", 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 CC Ranch, Cabernet, Napa, CA	185
Cain Five Cabernet Blend, Napa, CA	198

BEER

Miller Lite	6	Heineken	7
Bud Light	6	Key West Sunset Amber Ale	8
Michelob Ultra	6	Funky Buddha Floridian	
Twisted Trunk IPGA	7	Hefeweizen	8
Stella Artois	7	Sailfish Rotating Tap	8
Corona Light	7	Blue Moon	8
Fat Tire	7	St. Pauli Girl (non-alcoholic)	5