

BRICKTOP'S

ESTABLISHED 2006

APPETIZERS

Lobster Bisque fresh Maine lobster, cream, brandy.....	12
Deviled Eggs & Millionaire's Bacon	10
Ahi Tuna Tartare* stacked with avocado, mango, crispy wontons, pine nuts** ..	14
Grilled Artichokes simply grilled, aioli	10
Rock Shrimp Tempura sweet chili aioli	12

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	10	Heirloom Tomato	12
hardboiled egg, bacon, cucumber, blue cheese dressing		burrata, extra virgin olive oil, basil	
Caesar	10	Little Gem Chopped	10
focaccia croutons, grated parmesan (anchovies on request)		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	Brunch Cut Prime Rib	22
hollandaise, Virginia ham, served with BT potatoes		slow oven roasted prime rib on a toasted baguette, served au jus with choice of side	
Lobster Benedict*	24	Steak & Eggs*	20
hollandaise, fresh Maine lobster, avocado, sliced tomato, served with BT potatoes		filet mignon, scrambled eggs, served with BT potatoes & English muffin	
Eggs BrickTop's	14	Chicken & Waffle*	15
sausage, egg, Jack cheese casserole, served with BT potatoes		chicken tenders, malted waffle, served with bacon	
Shrimp & Grits	20	Blueberry or Pecan Waffle*	14
sautéed shrimp in a savory Creole sauce, warm cheddar grits, sunny side up egg		malted waffle, served with bacon	

OTHER CHOICES

Scottish Salmon	18	BBQ Pork Baby Back Ribs	22
pan roasted, served with broccoli		slow oven-roasted, served with cole slaw & french fries	
Swordfish	22	Chicken Milanese	18
simply grilled, served with broccoli		parmesan crusted, capers, beurre blanc, served with fettuccine Alfredo	
Lobster Roll	20	Cobb Salad	18
fresh Maine lobster à la Young's Lobster Pound, Belfast Maine		grilled chicken, tomato, avocado, blue cheese, bacon, egg	
Fish Tacos	15	Palm Beach Salad	20
blackened fish of the day, cheddar, avocado, cilantro		crab meat, poached shrimp, remoulade, avocado, tomato, chopped egg	
Cheeseburger* or Tavern Burger	14	Scottish Salmon Salad	18
sharp cheddar cooked on the griddle, american cheese, caramelized onions, secret sauce		baby spinach, portabella mushrooms, roasted red peppers, warm mustard vinaigrette	



WARM CHEDDAR GRITS
CREAMY WHIPPED POTATOES
FETTUCCINE 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