

BRICKTOP'S

ESTABLISHED 2006

APPETIZERS

Lobster Bisque fresh Maine lobster, cream, brandy	12
Soup of the Day	10
Coconut Shrimp sweet chili sauce	12
Deviled Eggs & Millionaire's Bacon	10
Spinach & Artichoke Dip parmesan cream sauce.....	10
Grilled Artichokes simply grilled, aioli	10

OYSTERS

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

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 cole slaw

Ahi Tuna Steak*

20
sesame 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

Crispy Chicken Tenders

16
breaded to order, served with cole slaw & french fries

Chicken Milanese

16
parmesan crusted, capers, beurre blanc, served with fettuccine Alfredo

Steak & Fries*

18
sliced steakhouse style, topped with maitre d' butter

Filet Mignon 4 oz.*

18
sautéed spinach, grilled tomato



-Jedhailey

SANDWICHES & ENTRÉE SALADS

sandwiches served with cole slaw or french fries

Lobster Roll

20
fresh Maine lobster à la Young's Lobster Pound, Belfast Maine

Fish Tacos

15
blackened fish of the day, cheddar, avocado, cilantro

Cheeseburger* or Tavern Burger

14
sharp cheddar cooked on the griddle, american cheese, caramelized onions, secret sauce

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
roasted corn, avocado, black beans, ranch

Ahi Tuna Poke

18
sushi rice, mango, avocado, crispy shallots, fresno peppers

Crab Cake

18
pea shoot sprouts, mango, avocado, red onion

CREAMY WHIPPED POTATOES
LOADED BAKED POTATO
FETTUCCHINE ALFREDO

OVEN ROASTED ASPARAGUS
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		La Crema, Sonoma, CA	14
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	La Crema, Sonoma, CA	54
Moet & Chandon "Imperial" Brut, FR	92	Belle Glos "Clark & Telephone", CA	64
		Bergstrom, Willamette, OR	78
ROSE		ZINFANDEL	
Whispering Angel, FR	44	Klinker Brick, Lodi, CA	44
Domaine Carneros Brut, by Taittinger, CA	64	Robert Biale, "Black Chicken", CA	64
CHARDONNAY		CABERNET	
Hess Select, Monterey, CA	44	Hess Select, Monterey, CA	44
Sonoma Cutrer, CA	52	Duckhorn "Decoy", Sonoma, CA	52
Rombauer, Napa, CA	62	Frank Family, Napa, CA	62
Flowers, Sonoma, CA	72	Stag's Leap Wine Cellars "Artemis" Napa, CA	92
Cakebread, Napa, CA	78	Caymus, Napa, CA	98
Far Niente, Napa, CA	87	Silver Oak, Alexander Valley, CA	120
SAUVIGNON BLANC		OTHER REDS	
Kim Crawford, NZ	44	Caymus "Emmolo" Merlot, Napa, CA	44
Hubert Brochard Sancerre, FR	52	The Prisoner, Red Blend, Napa, CA	78
Twomey by Silver Oak, CA	54	Mollydooker "The Boxer" Shiraz, AU	67
Duckhorn, Sonoma, CA	58		
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