

BRICKTOP'S

ESTABLISHED 2006

APPETIZERS

Lobster Bisque fresh Maine lobster, cream, brandy	12
Soup of the Day	10
Coconut Shrimp sweet chili sauce	14
Deviled Eggs & Millionaire's Bacon	12
Spinach & Artichoke Dip parmesan cream sauce	12
Grilled Artichokes simply grilled, aioli	12

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	10	Beet & Goat Cheese	10
hardboiled egg, bacon, cucumber, blue cheese dressing		oven roasted beets, pecans, warm goat cheese	
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	

SEAFOOD

Florida Grouper	32	Lobster Tails	32
simply grilled, served with kale & quinoa salad** add crab meat, champagne beurre blanc - 4		twin 4 oz. cold water tails, served with french fries & cole slaw	
Crab Cakes	32	Scottish Salmon	26
whole grain mustard sauce, served with fresh sautéed corn		pan-roasted, served with butter beans	
Ahi Tuna Steak*	26	Grilled Trout	26
sesame crusted, seared rare, sliced, served with stir-fried vegetables		simply grilled, topped with crab meat, champagne beurre blanc, capers, served with broccoli	
Shrimp New Orleans	26	Chilean Sea Bass	38
sautéed shrimp in a Creole sauce with basmati rice, griddled bread		oven-roasted, champagne beurre blanc, served with fresh sautéed spinach	



ENTRÉES

Filet Mignon 8 oz.* ... 32	Wagyu Filet Mignon 6 oz.*	38	Prime Berkshire Pork Chop	26
center cut, served with loaded baked potato add lobster tail - 8			grilled bone-in, served with Tuscan beans and creamy whipped potatoes	
Chicken Milanese	24	New York Strip 14 oz.*	34	
parmesan crusted, capers, beurre blanc, served with fettucine Alfredo		#1855 cut, served with loaded baked potato		
Bistro Chicken	24	Steak & Fries*	26	
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 loaded baked potato (grated or creamy horseradish on request)		
Herb Roasted Chicken	24	BBQ Pork Baby Back Ribs	28	
one-half chicken served au jus, with creamy whipped potatoes		slow-roasted, served with cole slaw & french fries		

CREAMY WHIPPED POTATOES
LOADED BAKED POTATO
FETTUCINE 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