

BRICKTOP'S

ESTABLISHED 2006

APPETIZERS

Lobster Bisque fresh Maine lobster, cream, brandy 10	Deviled Eggs & Millionaire's Bacon 10
The Wedge 10 hardboiled egg, bacon, cucumber, blue cheese dressing	Short Rib Tacos 12 pickled slaw, chipotle crema, cilantro
Caesar 10 focaccia croutons, grated parmesan (anchovies on request)	Crispy Chicken Wings 12 slow roasted and finished in an Asian apricot glaze
Tuna Tartare* stacked with avocado, mango, plantains, pine nuts** 12	Coconut Shrimp sweet chili sauce 12
Fig and Prosciutto Flatbread 12 fig jam, gorgonzola cheese, prosciutto di Parma	Spinach & Artichoke Dip parmesan cream sauce 10

SEAFOOD

Mussels & Yuca Frita 22 chorizo & shallot white wine broth	Chilean Sea Bass 36 panko crust, Asian ginger dressing, stir-fried vegetables
Crab Cakes 30 whole grain mustard sauce, served with oven roasted asparagus	Ahi Tuna Steak* 26 sesame crusted, seared rare, sliced, served with stir-fried vegetables
Blackened Shrimp Alfredo 24 jumbo shrimp, prosciutto di Parma, English peas, fresh linguini	Salmon 24 pan roasted, served with roasted cauliflower
Grilled Trout 24 topped with brown butter & capers, served with broccoli	Florida Grouper 30 simply grilled, served with kale & quinoa salad** add crab meat, champagne butter sauce - 4



ENTRÉES

Filet Mignon 8 oz.* 32 center cut, served with loaded baked potato	Short Rib A' Caballo 24 whipped potatoes, fresh spinach, fried egg
Blackened Ribeye 12 oz.* 30 served with loaded baked potato	Bistro Chicken 24 pan sautéed served with champagne butter sauce, creamy whipped potatoes & fresh sautéed spinach
Churrasco Steak & Fries 24 sliced steakhouse style, chimichurri sauce, sweet potato fries, habanero honey mustard	Chicken Milanese 24 parmesan crusted, capers, lemon butter sauce, served with fettuccine Alfredo
BBQ Pork Baby Back Ribs 26 slow-roasted, served with cole slaw & french fries	 Prime Meatloaf 24 prime sirloin, served with creamy whipped potatoes & fresh sautéed spinach

five dollars each

CREAMY WHIPPED POTATOES
SWEET POTATO FRIES
FETTUCCINE ALFREDO

LOADED BAKED POTATO
FRIED YUCA
KALE & QUINOA SALAD**
FRESH SAUTÉED SPINACH

ROASTED CAULIFLOWER
OVEN ROASTED ASPARAGUS
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
SAUVIGNON BLANC	Kim Crawford, NZ	12
PINOT GRIGIO	Alois Lageder, IT	12

RED

PINOT NOIR	Meiomi, CA	12
	Siduri, Willamette, OR	14
CABERNET	Hess Select, Monterey, CA	12
	Duckhorn “Decoy”, Sonoma, CA	14
	Frank Family, Napa, CA	16
MERLOT	Caymus “Emmolo”, Napa, CA	14
RED BLEND	The Prisoner, Napa, CA	16
MALBEC	Catena, Mendoza, AR	14

SPARKLING

La Marca Prosecco, IT	44
Schramsberg “Mirabelle” Brut, CA	62
Veuve Cliquot, FR	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
Flowers, Sonoma, CA	72
Cakebread, Napa, CA	80
Far Niente, Napa, CA	87

SAUVIGNON BLANC

Kim Crawford, NZ	44
Twomey by Silver Oak, CA	54

PINOT GRIGIO

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

PINOT NOIR

Meiomi, CA	44
Siduri, Willamette, OR	52
Belle Glos “Clark & Telephone”, CA	64
Domaine Serene, “Evenstad Reserve” Willamette, OR	92

CABERNET

Hess Select, Monterey, CA	44
Duckhorn “Decoy”, Sonoma, CA	52
Frank Family, Napa, CA	62
Stag’s Leap Wine Cellars “Artemis” Napa, CA	92
Caymus, Napa, CA	125
Silver Oak, Napa, CA	145

OTHER REDS

Caymus “Emmolo” Merlot, Napa, CA	44
Catena Malbec, Mendoza, AR	48
The Prisoner, Red Blend, Napa, CA	68
Mollydooker “The Boxer” Shiraz, AU	67

BEER

Presidente	7
Blue Moon	7
Stella Artois	7
Fat Tire	7
Funky Buddha, Hop Gun	7
Wynwood, La Rubia Blonde Ale	7
Tank Brewing, Freedom Tower Amber Ale	7
8th Tap	7

SCOTCHES

Glenlivet 12	15
Glenlivet 18	20
Oban 14	18
Macallan 12	15
Macallan 18	25
Macallan Rare Cask	32
Johnny Black Label	12
Johnny Blue Label	30