

BRICKTOP'S

ESTABLISHED 2006

APPETIZERS

Lobster Bisque fresh Maine lobster, cream, brandy	10
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, lemon beurre blanc, capers, served with broccoli add crab meat - 4	

Scottish Salmon	18
pan-roasted, served with butter beans	

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	

 Prime Meatloaf	16
prime sirloin, served with creamy whipped potatoes	

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

Steak & Fries*	18
sliced steakhouse style, topped with maitre d' butter	

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



-Nick Maloney

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	
Classic Club Sandwich	14
ham, turkey, bacon, Jack, lettuce and tomato on multigrain bread	
French Dip	16
thinly sliced prime rib, served au jus	

Ahi Tuna Poke	16
sushi rice, mango, avocado, crispy shallots, fresno peppers	
Cobb	14
grilled chicken, tomato, avocado, blue cheese, bacon, egg	
Palm Beach	16
crab meat, poached shrimp, remoulade, avocado, tomato, chopped egg	
BBQ Chicken	14
roasted corn, avocado, black beans, ranch	
Crab Cake	18
pea shoot sprouts, mango, avocado, red onion	

five dollars each

CREAMY WHIPPED POTATOES
LOADED BAKED POTATO
FETTUCCHINE ALFREDO

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