

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 | Dover Sole Meuniere | 36 |
| simply grilled, served with kale & quinoa salad** add crab meat, champagne beurre blanc - 4 | | pan sautéed, topped with brown butter and capers, served with creamy whipped potatoes | |
| Crab Cakes | 32 | Chilean Sea Bass | 36 |
| whole grain mustard sauce, served with fresh sautéed corn | | oven-roasted, champagne beurre blanc, served with fresh sautéed spinach | |
| Grilled Trout | 26 | Lobster Tails | 34 |
| simply grilled, topped with crab meat, lemon beurre blanc, capers, served with broccoli | | twin 4 oz. cold water tails, served with french fries & cole slaw | |
| Ahi Tuna Steak* | 26 | Scottish Salmon* | 26 |
| sesame crusted, seared rare, sliced, served with stir-fried vegetables | | pan-roasted, served with butter beans | |



ENTRÉES

| | | | |
|---|----|--|----|
| Filet Mignon 8 oz.* | 32 | 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 | |
| Wagyu Filet Mignon 6 oz.* | 38 | New York Strip 14 oz.* | 34 |
| center cut, served with loaded baked potato add lobster tail - 8 | | #1855 cut, served with loaded baked potato | |
| Chicken Milanese | 24 | Steak & Fries* | 26 |
| parmesan crusted, capers, beurre blanc, served with fettuccine Alfredo | | sliced steakhouse style, topped with maitre d' butter | |
| Bistro Chicken | 24 | Prime Rib | 30 |
| pan sautéed, beurre blanc, thinly sliced, served with creamy whipped potatoes & fresh sautéed spinach | | served au jus, with loaded baked potato (grated or creamy horseradish on request) | |
|  Prime Meatloaf | 24 | BBQ Pork Baby Back Ribs | 28 |
| prime sirloin, served with creamy whipped potatoes | | slow-roasted, served with cole slaw & french fries | |

five dollars each

CREAMY WHIPPED POTATOES
LOADED BAKED POTATO
FETTUCCHINE ALFREDO

SPAGHETTI SQUASH
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

| | | |
|-----------------|----------------------------------|----|
| SPARKLING | La Marca Prosecco, IT | 12 |
| | Schramsberg "Mirabelle" Brut, CA | 14 |
| | Veuve Cliquot, FR | 16 |
| ROSE | Whispering Angel, FR | 12 |
| CHARDONNAY | Hess Select, Monterey, CA | 12 |
| | Sonoma Cutrer, CA | 14 |
| | Trefethen, Napa, CA | 16 |
| SAUVIGNON BLANC | Kim Crawford, NZ | 12 |
| | Hubert Brochard Sancerre, FR | 14 |
| PINOT GRIGIO | Barone Fini, IT | 12 |

RED

| | | |
|------------|----------------------------------|----|
| PINOT NOIR | Meiomi, CA | 12 |
| | Siduri, Willamette, OR | 14 |
| | La Crema, Sonoma, CA | 14 |
| ZINFANDEL | Klinker Brick, Lodi, CA | 12 |
| CABERNET | Hess Select, Monterey, CA | 12 |
| | Duckhorn "Decoy", Sonoma, CA | 14 |
| | Frank Family, Napa, CA | 16 |
| MERLOT | Caymus "Emmolo", Napa, CA | 14 |
| RED BLEND | Robert Foley "Griffin", Napa, CA | 16 |
| | Orin Swift "Abstract", CA | 18 |

SPARKLING

| | |
|------------------------------------|----------------------------|
| La Marca Prosecco, IT | 44 |
| Schramsberg "Mirabelle" Brut, CA | 62 |
| Veuve Cliquot, FR | half bottle 54 / 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 |
| Trefethen, Napa, CA | 62 |
| Flowers, Sonoma, CA | 72 |
| Cakebread, Napa, CA | 78 |
| 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 | 58 |

PINOT GRIGIO

| | |
|-----------------------------|----|
| Barone Fini, IT | 44 |
| Four Graces, Willamette, OR | 48 |

Corkage Fee \$20

PINOT NOIR

| | |
|---|----|
| Meiomi, CA | 44 |
| Siduri, Willamette, OR | 52 |
| La Crema, Sonoma, CA | 52 |
| Belle Glos "Clark & Telephone", CA | 80 |
| Domaine Serene "Evenstad Reserve", Willamette, OR | 98 |

ZINFANDEL

| | |
|-----------------------------------|----|
| Klinker Brick, Lodi, CA | 44 |
| Robert Biale, "Black Chicken", CA | 64 |

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 | 120 |
| Silver Oak, Alexander Valley, CA | 135 |

OTHER REDS

| | |
|----------------------------------|----|
| Caymus "Emmolo" Merlot, Napa, CA | 44 |
| Robert Foley "Griffin", Napa, CA | 62 |
| Orin Swift "Abstract", CA | 68 |

STEAKHOUSE REDS

| | |
|---|-----|
| Pahlmeyer "Jayson" Pinot Noir, Sonoma, CA | 110 |
| Nickel & Nickel "C.C. Ranch" Cabernet, Napa, CA | 185 |
| Cain Five Cabernet Blend, Napa, CA | 198 |
| Inglenook "Rubicon", Napa, CA | 250 |

BEER

OTHER

| | |
|------------------|---|
| Heineken | 5 |
| Bud Light | 5 |
| Unknown | 6 |
| Nitro Milk Stout | 6 |
| Sugar Creek | 6 |
| NoDa | 7 |
| Birdsong | 7 |

ON TAP

| | |
|---------------|---|
| Stella Artois | 6 |
| OMB | 6 |
| NoDa | 6 |
| Triple C | 6 |