

BRICKTOP'S

ESTABLISHED 2006

APPETIZERS

Lobster Bisque fresh Maine lobster, cream, brandy	12
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
Ahi Tuna Tartare* stacked with avocado, mango, crispy wontons, pine nuts**... ..	14

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 oven roasted asparagus

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



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*

16
seared rare, ginger, wasabi aioli, topped with ponzu cole slaw

French Dip

18
thinly sliced prime rib, served au jus

Ahi Tuna Poke*

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

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

Crab Cake

18
pea shoot sprouts, mango, avocado, red onion

five dollars each

CREAMY WHIPPED POTATOES
STIR-FRIED VEGETABLES
FETTUCCHINE ALFREDO

OVEN ROASTED ASPARAGUS
KALE & QUINOA SALAD**
FRESH SAUTÉED or CREAMED SPINACH

ROASTED CAULIFLOWER
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
	Gloria Ferrer, Sonoma, CA	12		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
	Cakebread, Napa, CA	18		Caymus "Emmolo", Napa, CA	14
SAUVIGNON BLANC	Kim Crawford, NZ	12	MERLOT	The Prisoner, Napa, CA	16
	Hubert Brochard Sancerre, FR	14	RED BLEND	Catena, Mendoza, AR	12
PINOT GRIGIO	Alois Lageder, IT	12	MALBEC		

SPARKLING	
La Marca Prosecco, IT	44
Gloria Ferrer, Sonoma, CA	52
Veuve Cliquot, FR	half bottle 42 / bottle 95
Moet & Chandon "Imperial" Brut, FR	98
ROSE	
Whispering Angel, FR	44
Domaine Carneros Brut, by Taittinger, CA	64
CHARDONNAY	
Hess Select, Monterey, CA	44
Sonoma Cutrer, CA	52
Rombauer, Napa, CA	62
Cakebread, Napa, CA	68
Flowers, Sonoma, CA	72
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	
Alois Lageder, 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	82
Domaine Serene, "Evenstad Reserve" Willamette, OR	92
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
Jordan, Alexander Valley, CA	75
Caymus, Napa, CA	98
Silver Oak, Alexander Valley, CA	120
OTHER REDS	
Caymus "Emmolo" Merlot, Napa, CA	44
Catena Malbec, Mendoza, AR	44
The Prisoner, Red Blend, Napa, CA	65
Mollydooker "The Boxer" Shiraz, AU	67

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	155
Cain Five Cabernet Blend, Napa, CA	160

BEER

ON TAP		OTHER	
Bud Select	4	Bud Light	4
Kraftig Light	4	Corona	5
Stella Artois	6	Heineken	5
Boulevard Tank 7 Farmhouse Ale	7	Guinness	5
Schlafly	5		
4 Hands	6		
Six Mile Bridge	6		
The 8th Tap	6		