

# BRICKTOP'S

ESTABLISHED 2006

## APPETIZERS

<b>Lobster Bisque</b> fresh Maine lobster, cream, brandy .....	12
<b>Coconut Shrimp</b> sweet chili sauce .....	14
<b>Deviled Eggs &amp; Millionaire's Bacon</b> .....	12
<b>Spinach &amp; Artichoke Dip</b> parmesan cream sauce .....	12
<b>Grilled Artichokes</b> simply grilled, aioli .....	12
<b>Ahi Tuna Tartare*</b> stacked with avocado, mango, crispy wontons, pine nuts** ...	16

## OYSTERS

<b>Half Dozen, chilled or butter roasted</b>	
<b>Wellfleet, Cape Cod Bay</b> .....	18
<b>Blue Point, Long Island Sound</b> .....	18
<b>Beausoleil, New Brunswick</b> .....	18
<b>Kumamoto, Puget Sound</b> .....	22

## SALADS

<b>The Wedge</b> .....	10	<b>Beet &amp; Goat Cheese</b> .....	10
hardboiled egg, bacon, cucumber, blue cheese dressing		oven roasted beets, pecans, warm goat cheese	
<b>Caesar</b> .....	10	<b>Little Gem Chopped</b> .....	10
focaccia croutons, grated parmesan (anchovies on request)		chopped little gem lettuce, cucumber, red onion, tomato, feta, green goddess dressing	

## SEAFOOD

<b>Florida Grouper</b> .....	32	<b>Dover Sole Meuniere</b> .....	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	
<b>Crab Cakes</b> .....	32	<b>Chilean Sea Bass</b> .....	36
whole grain mustard sauce, served with fresh sautéed corn		oven-roasted, champagne beurre blanc, served with fresh sautéed spinach	
<b>Grilled Trout</b> .....	26	<b>Lobster Tails</b> .....	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	
<b>Ahi Tuna Steak*</b> .....	26	<b>Scottish Salmon</b> .....	26
sesame crusted, seared rare, sliced, served with stir-fried vegetables		pan-roasted, served with oven roasted asparagus	



## ENTRÉES

<b>Filet Mignon 8 oz.*</b> .....	32	<b>Prime Berkshire Pork Chop</b> .....	26
center cut, served with loaded baked potato add lobster tail - 8		grilled bone-in, served with Tuscan beans and creamy whipped potatoes	
<b>Wagyu Filet Mignon 6 oz.*</b> .....	38	<b>New York Strip 14 oz.*</b> .....	34
center cut, served with loaded baked potato add lobster tail - 8		#1855 cut, served with loaded baked potato	
<b>Chicken Milanese</b> .....	24	<b>Steak &amp; Fries*</b> .....	26
parmesan crusted, capers, beurre blanc, served with fettucine Alfredo		sliced steakhouse style, topped with maitre d' butter	
<b>Bistro Chicken</b> .....	24	<b>Prime Rib*</b> .....	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)	
 <b>Prime Meatloaf</b> .....	24	<b>BBQ Pork Baby Back Ribs</b> .....	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  
FETTUCCINE 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		